

Elijah's Xtreme Gourmet Sauces: Father and son team beat the odds again to win 1st place Screaming MiMi Award in NYC

GASTONIA, N.C., May 3, 2017 (SEND2PRESS NEWSWIRE) – The father and son team, Elijah's Xtreme® Gourmet Sauces, based in Gastonia, North Carolina, have proven again they have something special by winning a "1st place Screaming MiMi Award" for their Reaper Pepper sauce.



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The sauce is a blend of black cherries, cranberries and Kentucky bourbon with the Carolina Reaper Pepper, the World's hottest pepper.

For those who love all things spicy, it's no wonder Brooklyn, New York known for great food and top chefs, would host the Screaming MiMi Awards – The Ultimate Award in the hot sauce industry – at the 5th annual NYC Hot Sauce Expo.

The panel of Judges that include celebrity chefs from CBS, FOX & Food Networks, writers from Bon Appetite Magazine, Rachael Ray Magazine, Food Network Magazine, Huffington Post, NYC Newspapers, NYC Food Bloggers, Sirius XM Radio, NYC Chefs and other industry professionals.

Elijah's Xtreme was launched in mid-June 2014, after several years of tinkering with different recipes. They set their goal to create a new hotter, thicker, gourmet hot sauce and most importantly, focused not only on heat, but a superior flavor. Their first creation – Elijah's Xtreme Ghost Pepper Sauce – blends heat with a unique flavor and has won 7 awards. The second creation – Elijah's Xtreme Reaper Sauce was launched in April 2016 at the NYC Hot Sauce Expo, where it sold out!

In less than a year, Elijah's Xtreme Reaper Sauce has won 7 awards, including 2 national awards, 1st place Scovie Award and 2nd place Chile Pepper Award – both for XHot Fruit blend sauce.

"We are humbled by winning so many awards for our sauces," said Bret Morey founder and partner. "I think it's our passion, care and uncompromising attention to detail of each product that makes the difference."

Their amazing win came right on the heels of the launch of their Ghost Pepper sauce, now available in 120 Tijuana Flats restaurants in 7 states. From humble beginnings, they started their small business from the ground up, finding support through local shops willing to sell their bold hot sauces.

Elijah's Xtreme Gourmet Sauces has grown over 258 percent per year and is now available in over 349 stores nationwide, including all Bass Pro Shops, Central Markets in Texas, KeHE distributors, Ingles Markets in North Carolina, Jungle Jim's in Ohio, in New Zealand, the Turks & Caicos Islands and on Amazon Prime.

"It's amazing how using Social Media has really played a big part in growing our brand," adds Morey.

More information: <http://www.ElijahsXtreme.com/>.

Social media: <https://www.facebook.com/ElijahsXtreme> and <https://twitter.com/ElijahsXtreme>.

For more information or editorial opportunities please contact:
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*PHOTO for Media: Send2Press.com/wire/images/17-0503s2p-morey-mimi-300dpi.jpg

*Photo Caption: Bret Morey (left) and Elijah Morey (right) holding our 1st place Screaming MiMi Award.