

Chicaoji Sauce

Featuring Goji berries, Cacao & Chipotles

Chicaoji Sauce tastes good on just about everything! It features a unique blend of goji berries and cacao with smoky chipotles. The complex flavor and mild spiciness go with a great diversity of foods as a condiment and as an ingredient in recipes. Chicaoji deliciously weaves together all the flavors: sweet, sour, salt, bitter, savory and spicy.

Ingredients are apple cider vinegar, water, goji berries, chipotles (smoked jalapeños), maple syrup, Celtic Sea Salt® and cacao nibs (cacao is what chocolate is made of). That's it! Nothing else! These are organic, vegan, gluten-free, GMO-free and Paleo diet friendly. Chicaoji contains no preservatives, flavorings, colorings or any additives of any kind.

I believe that Food is Medicine. Our food choices influence our well-being. I selected all of Chicaoji's ingredients because they are recognized as having health benefits in addition to their nutrition and most excellent flavor. I make Chicaoji for your nourishment and enjoyment. My choice of all organically produced ingredients is a powerful vote for sustainable and organic farming. Our choices make a difference.

What's up with the name?!

CHIpotle + caCAO + goJI = CHICAOJI. See how that works? Pronounce it "chick-OW-gee". It's a new word for a new taste sensation.

Chicaoji Sauce is truly a "taste of Lopez Island, Washington". It was created during the summer of 2007 by the people who taste tested my variations of a sauce featuring the amazing combination of goji berries and cacao at the Vortex Juice Bar & Café.

Enjoy!
Randall Waugh

Chicaoji Recipe Ideas

Chicaoji goes with a wide variety of foods.

- Eggs cooked any style: boiled, fried, poached, made into omelets or quiches. There's something special about eggs & Chicaoji.
- Pour it on sandwiches, burgers, steak, tofu, chicken, steamed veggies, grains, cold cuts, baked potatoes, pizza... you get the idea... use your imagination.
- Dips and spreads: Start with a tablespoon of Chicaoji per cup of hummus, sour cream, yogurt, guacamole, or fresh salsa. Add more as needed.
- Marinades: For example: Mix with blackberry jam to make an amazing marinade for grilled pork, chicken, beef, or fish.
- Grilling Sauce - Brush Chicaoji directly onto meats, pineapple, squash, onions, veggies.
- Sautés - Add Chicaoji at the beginning, middle, or end of sautés for a variety of culinary effects.
- Upgrade baked foods like casseroles, mac & cheese, meatloaf, scalloped potatoes or other root veggies
- Some folks even add Chicaoji to brownies!
- "Chicaoji Bloody Mary" - Add Chicaoji at ratio of 1:8 with your normal Bloody Mary mix.
- Salad dressings – add just a bit to any type of salad dressing

Order online at **chicaoji.com** (where you can also see recipe ideas).
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Chicaoji Makes Good Food Taste Better!