As you know, I don’t do commercials, but every once in a while a product will be so outstanding that I have to tell you about it. Ray’s Polish Fire Hot Sauce is one of these.

We get a lot of visitors through our center and the vast majority of them are into hot sauce. Of course, we usually have several brands on the table, including the legendary Clancy’s Fancy Gourmet Hot Sauce. You all like that, right?

However, there is another hot sauce that really rules, the one sauce that everyone, and I mean EVERYONE, around here likes best and that is Ray’s Polish Fire Hot Sauce. Our guests gently let us know that if we don’t have Ray’s Polish Fire on the table, we don’t REALLY have hot sauce. And the only reason we don’t have it is because they ate it all up!

I just ordered a case to have more of it around and to give it as gifts. Yes, it is that good that a gift of even a single bottle is treasured.

I don’t work for the Polish Fire company. It is made in a tiny town up in the Upper Peninsula of Michigan. It uses organic ingredients when at all possible, which includes umeboshi plum vinegar, organic shoyu, sea salt, and other very good ingredients. Also important is the use of Cayenne Pepper rather than the (pardon my French) butt-burnin’ Habaneras and Jalapenos. You speak French, don’t you?

Those of you not into hot sauce can just tune this out. But those of you who love and depend on it deserve to have your mind opened at least once in your life by Ray’s Polish Fire. Try one bottle and you will be sold. They sell it at a number of co-ops and stores in the Midwest, but luckily you can by one bottle, a pack of six, or a case through them directly.

Life has few enough experiences that go beyond our expectations and Ray’s Polish Fire Hot Sauce is one of these, the tip of the top of hot sauces. Here are some links:

http://polishfire.com/content/index.php?option=com_content&view=category&layout=blog&id=7&Itemid=14

On Facebook:

http://www.facebook.com/pages/Rays-Polish-Fire/116438818387348