

Latin American Flavors for Cinco de Mayo



Herb Hibiscus Flower Mexican Jamaica
Product # KE218 • Size 5 lb. case

Hibiscus flowers add a distinct red color to any sauce or marinade recipe and produce a slightly tart, dark, floral, berry like flavor, reminiscent of cranberry. It is most commonly steeped in water and used to make a bright red, refreshing drink, served as a fresca or alternative to iced tea.



Chile Aji Amarillo Whole Dried
Product # KH716 • Size 10 lb. case

Wild Hibiscus Flowers are dark crimson in color with a delicious raspberry/ rhubarb flavor with a firm but pliant texture which makes them easy to work with. Serve as a garnish in Prosecco or Champagne, in cocktails or in both sweet and savory food recipes. Wild Hibiscus Flowers in syrup are packed in cane sugar and water and are shelf stable for 3 years unopened, or 3 months refrigerated once opened.



Spice Chile Guajillo Dried Powder
Product # KD284 • Size 10 lb. case

Like the ancho, the guajillo is one of the holy trinity (Ancho, Chipotle, Guajillo) of chilies that's commonly used in authentic Mexican mole sauces. It is medium in heat level, with 3-5k Scoville. This powder has a tangy, pleasantly sharp taste with hints of berry and pine, essential to produce tacos "Al Pastor".



Chile Ancho Whole Dried
Product # KA676 • Size 10 lb. case

Ancho Chile is the "King" because of its widespread usage in sauces and moles. Like the guajillo, ancho is one of the holy trinity (Ancho, Chipotle, Guajillo) of chilies that's commonly used in authentic Mexican mole sauces. It is actually a fully ripened and dried poblano pepper has a sweet and smoky flavor slightly reminiscent of dried stone fruits, with a relatively mild heat, 4-9k Scoville.



Tamale Husk Corn Enconchada Bag Dry
Product # KF350 • Size 5 x 1 lb. bags

Also known as Enconchada, these husks are triple cleaned and packed in 1# bags., in an 8 inch formed wrapper for easy rehydration in making authentic tamales. Five, 1 lb. bags. Each yields 6 to 8 dozen tamales.



Spice Chile De Arbol Powder Dry
Product #KD268 • Size 10 lb. case

Chile de Árbol means "tree chili" in Spanish, a name which refers to the woody stem of the pepper and can be used as a substitute in any recipe that calls for cayenne pepper. This is an extremely hot pepper usually in the 15-30k Scoville unit range.