

Let's get saucy

What happens when you start

with fresh ingredients grown in California? Bottles and jars of sauces that taste good, are good for you and do good too!



Orange appeal

Robert Lambert came to California in search of a rock 'n' roll lifestyle, and after some success on the Los Angeles arts scene, shifted his focus to edible art. Today, his Novato-based product line consists of handcrafted desserts with unique flavor combinations, such as Four Orange Chocolate Sauce made with four types of California-grown oranges: Seville, Valencia, blood and bergamot.

Available: online and at specialty stores

More information: www.robertlambert.com or 415-256-8110



Helping heroes

American Warrior Brands provides jobs and supports members of the armed forces who have been wounded in combat. The San Diego County organization debuted last year with sauce flavors that include Tangy BBQ, Steak and Teriyaki. The group hires wounded veterans whenever possible and requires the same of companies it works with.

Available: online and at specialty stores

More information: www.americanwarriorbrands.com or 858-759-2000

California Bountiful highlights products made in California with California-grown ingredients. Send "**Fresh Ideas**" to info@californiabountiful.com.



Sassy and 'hott'

Based in Santa Cruz County, Zena's SASS! sauces come in Sassy Peanut-Sesame and Sassy Almond-Sesame flavors, and now offer both traditional and "HOTT!" varieties. Billed as "The Everything Sauce," Zena's SASS! can be used for dipping, sipping, topping, grilling, glazing and cooking vegetables, seafood, salads, grains, meat and more.

Available: online and at specialty stores

More information: www.zenassass.com or 831-247-7733

Probiotic punch

The Temkin sisters in Santa Barbara created Cultured & Saucy to offer the health benefits of probiotics—in sauces and condiments. Their fermentation process promotes "good" bacteria for you to eat via gourmet foods. Made in small batches, the types and flavors range from salsa to chutney to mustard, complementing an array of foods and dishes.

Available: at specialty stores

More information: www.culturedandsaucy.com or 805-252-3179



Sauce with soul

Bongiovi is a family name connected to fame by the eldest son, Jon Bon Jovi. His father, John Bongiovi Sr., agreed to produce his secret-recipe pasta sauce if some of the proceeds were donated to charity. Thus, the Los Angeles-based Bongiovi Brand was created and supports the Jon Bon Jovi Soul Foundation's fight against hunger and homelessness. Flavors include Marinara, Garden Style and Arrabbiata.

Available: online and at major retailers

More information: www.bongiovi.com or 855-452-6226

