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12 chefs reveal their favorite hot sauce



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The perfect hot sauce is a balance between spice and flavor. [Steve Snodgrass/Flickr](#)

When it comes to hot sauce, everyone has an opinion. Some Michelin star chefs still swear by Sriracha, while others won't come near a packaged condiment. Regardless, these pros know how to spice food properly. Break out of your hot sauce routine by trying one of these chef-approved hot sauces, available at a grocery store near you (or better yet, online).

Buillard's Premium Cayenne Pepper Sauce



This thick sauce from Louisiana packs in the flavor. [Amazon](#)

"I prefer [Buillard's Premium Cayenne Pepper Sauce](#). This product comes from the heart of Louisiana and is Cajun certified and crafted by the family since 1910. Considering that no two peppers are the same, we are amazed at their ability to maintain a consistent product that is thick and flavorful." — Eric Parker, corporate executive chef at [Duffy's Sports Grill](#)