ALCHEMIST KITCHEN

SACRAMENTO MADE

HOLIDAY GIFT GUIDE



build community : buy locally

LOCAL PRODUCTS



Jazz's Saucy Sauce:

Flavor Trio of 8oz Bottles $20 (trio price online only)
Single bottles available at the stores listed below

jazzssaucysauce.com | Instagram : @jazzssaucysauce

A super sauce that goes on everything. It is vegan, gluten-free, and keto friendly. It also has a great shelf-life. Refrigeration optional. The sauce is great up to 18 months on your counter or two years in your refrigerator. Whether you're looking for the slightest hint of heat, a sultry smoke flavor, or a nice sizzling heat. Its creamy umami flavor can be used as a condiment, dressing, toss, marinade, dip, or even as a pasta sauce. JSS is easily the star of any dish! Find JSS online or at: Strapping Store in Oak Park, The All Spicery at Capitol Mall, and Warehouse Creative in Old Sac.







Épicée :

La pique (Épicée Original Puerto Rican) $6, La Verte (Serano Cilantro Lime) $6, Melana (Hot Toasted Chili De Arbol) $7, Pura Vida (Mongo Habanero) $8
Candied jalapeños & Esca'b!tch $10
Sauce 4 pack $23
5 pack (add one 9oz jar of your choice) $32
6pack (one of each) $40

epicee-yolo.com | Instagram : @epicee.yolo

Hot sauces and other hot stuff with the perfect balance of umami, tang, sweetness and heat bring all the flavor to everything from tacos to grilled cheese to pizzas to oysters. Available online, at the Saturday Midtown Farmers Market and the Sacramento Natural Foods Co-op. Wholesale Price Sheet available upon request.







Insomnia Hot and Spicy Goods :

Seasonings: $6 ea./two for $10

Maple Chile De Arbol Hot Chicken Seasoning (HOT!), Chipotle Maple Fajita, Seasoning SALT FREE! (Medium), Maple Guajillo BBQ Rub (Mild) (Salt free available!), Habanero Lemon Pepper Seasoning SALT FREE! (HOT!), Puya Taco, Seasoning (Mild), Maple Sugar (Just sweet goodness!)

Spicy Cookies: $4 ea./two for $7 **Dehydrated peppers: $4 per pack**

Habanero Popcorn Salt Shaker: (HOT!) $5 **Habanero Lime Rim Dip (HOT!) $5**

Instagram & Facebook : @insomniahotsauce

Insomnia Hot Sauce is a Sacramento-based, small batch, craft hot sauce company with a focus on fruit forward healthy sauces that are locally sourced. Insomnia Hot Sauce isn't a version of another larger scale sauce, we make what we love and we know what we love.



Real Mojo Foods :

Pickle variety packs include 2 or 3, 16oz jars ($35-$50)

www.realmojofoods.com | Instagram & Facebook : @realmojofoods

Real Mojo Foods pickles are hand packed and produced in small batches using simple, fresh and real ingredients that you know. The result is real food that is preservative free. There are a variety of unique flavors in both sweet and sour pickles that taste real good on just about anything or on their own! Avaialable at The Warehouse Creative Sacramento and www.realmojofoods.com (which also lists our other retail store partners across the bay area)



Black Coffee Roastery :

•Ethiopia Motherland • Honduras • Organic Guatemala • Organic Guatemalan Garífuna dark roast • Organic Swiss Water Process decaf Papua New Guinea
4 oz ($5-6), 8 oz ($10-12), 12 oz ($15-17), 5 pound ($110-120)

www.blkcoffeeroastery.com | Instagram & Facebook : @blkcoffeeroastery

Black Coffee Roastery is a small black owned online coffee roasting business and pop-up shop. We are locally based in Sacramento, Ca. We provide exceptional fresh roasted specialty coffee to wonderful folks around the city. We believe that coffee should not just be a wake-me-up tool only bearable doused with sugar and drowned in cream. Every cup should be a rich sensory experience you'll savor until the next one. We offer whole beans or ground, coffee subscriptions, gift wrapping and merch. Whole beans are available online and at Sacramento Natural Foods Coop and Rancho San Miguel.



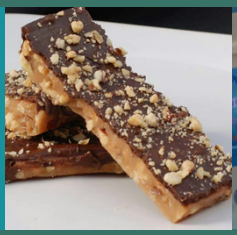
Puzz E Gata Jamaica :

4 varieties in 16oz bottles $8 each

Instagram : @puzzegatajamaica

Puzz E. Gata Jamaica is a dynamic drink experience that pledges happiness and health by transforming the hibiscus flower into a tangy and flavorful tea enriched with vitamin C1, antioxidants and infused with notes of Ceylon cinnamon and other spices. Brewed by hand in small batches, Puzz E Gata Jamaica is a tea steeped in the traditions of Mexico based on a recipe handed down from the elders. Offering four blends: Original, Agrio (tart and tangy), Nopal (with zesty cactus), and Jalapeño (with just the right amount of heat). Delicious on thier own or mixed into cocktails. Avaialble at Sacramento Natural Foods Coop, Davis Coop and Corti Brothers






One Love Toffee Candy :

4 oz “Tasty Teaser” ($7)
8 oz “Indulge Me” ($13)
1 lb “Not Scared to Share” ($23)

onelovetoffee.com | Instagram : @onelovetoffee

One Love Almond Toffee has a soft crunch and melt in your mouth texture. It comes in a variety of chocolate toppings: Dark, Milk, and White.
It is also available with no topping.
One Love Toffee can be found on-line and can be shipped to all 50 states.

Southern Hospitality Eats :

email for custom orders and pricing

Instagram : she_foods_com
email : jeneen@she-foods.com

Because there's no place like home.

We offer vegetable breads, cakes, pies and cookies, using ingredients from locally sourced farms.

Our mission is to satisfy your soul and gratify your palate as you do the "two-step" with our Southern inspired baked goods.

Our Family's "there's-no-place-like-home" delicacies are our love language.






S.H.E.
SOUTHERN HOSPITALITY EATS

Sugar Coated Cupcakes :

1/2 dz cupcakes $30/1 dz cupcakes $60

1/2 dz macarons $18/1 dz macarons $36

www.ordersugarcoatedcupcakes.com | Intagram : @SugarCoated_Cupcakes

Facebook : Sugar Coated Cupcake

Sugar Coated Cupcakes is a Mobile Cupcakery!
Their main offerings are Cupcakes and Macarons. Living in the Farm to Fork capital they are very intentional in using local, fresh ingredients, allowing them to support local farmers and growers. In addition to their regular options they offer Vegan and Gluten-free by special request. Purchase at popups at local breweries/wineries, vending machine (at the Roseville Galleria) or online at: www.ordersugarcoatedcupcakes.com
Catering is also available with their mobile sugar coated cupcake or cocktail bar.
More information online at sugarcoatedcupcakes.com



EVENT CATERING



Hooked On Paella :

catering and classes

hookedonpaella.com | Instagram & Facebook : @hookedonpaella

Hooked on Paella is a Latina-LGBTQ owned catering company dedicated to making high quality paellas using fresh and locally sourced ingredients from within a 50-mile radius. We offer catering services as well as interactive outdoor cooking classes for private parties and local events, from 15 to 80 people.
More information at hookedonpaella.com or call Jennifer Romero at (916) 282-9030



The Burnt Skillet :

Plant Forward Vegan Soul Food
catering and pop-ups for groups of 5 - 150

Instagram : @theburntskillet
email : theburntskillet@gmail.com

Regina Range is a chef, caterer, food equality advocate and educator who wants to change how you feed your body and your soul. All ingredients are organic and locally sourced from local farms and farmer's markets. Each dish is prepared with love and patience. Take a leap, begin something new and different with magical dishes by THE BURNT SKILLET

Vegan Gumbo Meal; with bay infused Jasimine Thai rice, serves 4 - 5: $55,

Vegan Soul Power Bowls; collards & black eyed peas with mushroom & ginger caramelized onions & blueberry BBQ sauce, perfect for groups from 25 to 150: $120 - $200

Appetizer Menu; Stuffed Mushrooms, Soul Power Salad, Cucumber Avocado Rolls, Spinach Artichoke Dip Cups, Vegan Soul Crab Bite Cups, for groups of 15-30: email for pricing

Chana's :

The Sensory

BBQ Mexican Fusion Food



Chana's (AKA The Sensory)

DM for pricing

Instagram : @thesensorybbq

Bringing the party to you. Catering for events and groups, with a towable smoker and years of experience, you can have the traditional flavors of Mexico with the bold smoke of the fire at your next event.

Tacos: 3 meats (chicken, carne asada, al pastor), rice, beans
Toppings: onions, cilantro, limes, salsa roja, salsa verde
BBQ Meats: chicken, ribs, tri-tip, pulled pork, hot links
Sides: Mac and cheese, potato salad, baked beans, loaded mashed potatoes
DM for pricing

ABOUT THE GUIDE

Alchemist Kitchen is a business training program and incubator serving low-income and under-resourced aspiring food entrepreneurs in Sacramento. The Alchemist Kitchen program was born out of Alchemist CDC's mission to connect communities to land, food, and opportunity.



Since 2019, we have offered the Alchemist Microenterprise Academy (AMA), a 12-week educational program covering topics fundamental to starting and growing a food business and also leading the development of a business plan.



In 2020 we launched the Alchemist Kitchen Incubator (AKIP) which provides one-on-one coaching, connections to marketplaces and resources, and individualized goal planning. These programs to help train, equip, and empower under-resourced entrepreneurs to start their own food businesses.



We also run a physical shared-use kitchen which start-up food businesses can rent by-the-hour to produce their food and scale their businesses.

All businesses included in this gift guide are graduates of AMA and current participants in AKIP. Look for this logo on their products which indicates they are a part of the Alchemist Kitchen Incubator Program. Learn more at AlchemistCDC.org and AlchemistKitchen.org

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ABOUT THE ENTREPRENEURS:

About Dante: Dante's passion for coffee led from roasting as a pandemic hobby to a full fledged business. Black Coffee Roastery is a small black-owned online coffee roasting business and pop-up shop. Black Coffee Roastery believes that coffee should not just be a wake-me-up tool only bearable doused with sugar and drowned in cream. Every cup should be a rich sensory experience you'll savor until the next one.

About Celine: Chef Celine started Epicee in 2020. Celine has an eclectic culinary background and she gets her inspiration from many cuisines around the world. She believes hot sauces and peppers should be part of an everyday diet in part because of their health benefits but also because they can elevate dishes to the next level. Epicee's Pique is the prime example of a healthy condiment that can elevate a dish in more than one way. It can be poured over, emulsified as a dressing as well as used as a marinade.

About Jennifer: Chef Jennifer Romero is passionate about paella and it all started from a simple recipe that she challenged herself to make and from there the passion ignited. She has kept cooking and creating meals for family and a wide circle of friends. Today her passion has become a catering company servicing the greater Sacramento area and bringing paella joy to those who genuinely enjoy this internationally renowned rice dish from the Valencian community in Spain.

About Diana and Cory: Diana and Cory, started the business in May 2020 and produced and distributed over 600 bottles of hot sauce in 8 different flavors in the year that followed for friends and family. It all started with a love of trying different sauces and a pandemic garden on the porch of Diana's apartment. They are focused on making a product that is healthy and something to feel good about and believe hot sauce is an under-represented segment of the health food market.

About Jasmine: Although Jasmine's profession has not always been in food, her love and respect for food, and her fierceness in taking risks in what she loves brought her to the forefront of slowly but surely becoming a SAUCE BOSS! Jasmine has been making sauce since 2020. Jazz's Saucy Sauce has quickly joined a loyal following, we hope you join the Saucy Squad!

About Sheila: The seed to start One Love Toffee was planted when a family member shared the recipe with Sheila. Over the years through trial and error emerged a mix of sweet creamy butter, pure cane sugar, California almonds and other ingredients, created a toffee like no other. Sheila makes a rich buttery toffee with a delightfully soft crunch. She uses inspirational quotes meant to uplift, empower, and to inspire acts of kindness.

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ABOUT THE ENTREPRENEURS

About Pamela: In 2017, Pamela experienced the spirit of the jamaica, while staying in Mexico. The deep red tea was delicately perfumed with fragrant spices and elicited ancestral memory. When she returned to Sacramento, she sought out the drink but only found beverages that fell short in flavor and color. So she decided to brew her own tea, based on the recipes and conversations with the elders, the grandmothers and the aunts, the holders of the knowledge, who shared with me the secrets and the medicinal properties of the flower. Puzz E. Gata Jamaica (PGJ) the result- a dynamic drink experience that pledges happiness and health.

About Dee: Dee's love for food started at an early age with watching Yan Can Cook and recreating his recipes! Growing up in Illinois she spent late summers in Michigan/Wisconsin fruit and vegetable picking and preserving. After pursuing a culinary arts diploma and having friends asking to purchase the products she was making, Dee decided to launch her business. Real Mojo Foods makes small-batch pickles and sauces from simple, fresh ingredients.

About Jeneen: Jeneen's business is a family affair birthed out of a kitchen with excited toddlers. As her children grew they've bonded over creating delicious baked goods. Originally from Alabama, Jeneen creates a wide array of Southern-inspired baked goods.

About LaQueanya and Mechiala: Sugar Coated Cupcakes is a Mother-Daughter owned cupcakery based in Elk Grove, California. What started as a side business in 2019 quickly escalated into a full business in 2020. LaQueanya and Mechiala make the classics but also make a wide array of specialty cupcakes such as the popular chicken & waffle cupcake or boozy cupcakes as well as beautiful and delicious macarons. Their luxurious mobile cupcake cart (affectionately known as Susie) elevates any event into an unforgettable occasion.

About Regina: Regina is a native of Louisiana raised in the Bay Area. She is a single mother of 4 and grandmother of 10. After overcoming homelessness and graduating from Women's Empowerment 13 years ago. Regina's passion for food kept her afloat selling sweet potato pies while marching for justice. She continued her journey catering and raising her family. She is now the proud owner of The Burnt Skillet which specializes in Plant Forward Vegan Soul Food.

About Vanessa: Vanessa combines her passion and expertise as a barbecue master with her Mexican heritage to create incredible fusion dishes. As a parent of a child who is on the spectrum she endeavors to create a space to cater to families with sensory needs

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