Order Form

	<u> </u>	р. [.]	
и. т	Quantity		Amount
Key Lime, 5 oz		\$4.95	
Chocolate Orange, 5 oz		\$4.95	
Cranberry, 5 oz		\$4.95	
Lemon Vanilla, 5 oz		\$4.95	
One of each 5 oz in labeled box		\$18.95	
Mixed case 5 oz, 12 of any flavor		\$49.50	
One of each 1.6 oz in shrinkwrap		\$5.95	
Case of 48, 1.6 oz (specify flavor below)		\$49.50	
Case of 48, 1.6 oz, 12 of each flavor		\$49.50	
Gallon (equal to 25 five oz bottles)		\$49.50	
Hot Sauce Subtotal			
If shipping to NC, add I			
Hot Sauce Total			
Tee Shirt - S		\$15.00	
Tee Shirt - M		\$15.00	
Tee Shirt - L		\$15.00	
Tee Shirt - XL		\$15.00	
Tee Shirt - XXL		\$17.00	
Tee Shirt - XXXL		\$18.00	
,	Tee Shirt S	Subtotal	
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Total Hot			
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Total			
Specify the number of bottles in mixe	d cases he	ere: (50z	z) (gal)
Shipping Key Lime			
(US Ground except AK/HI) Cranberry \$9.99 or less: \$5.50 \$10.00-\$24.99: \$7.50 Chocolate Orange			
\$25.00-\$49.99: \$9.50 Lemon Vanilla			
\$100 or more: \$13.50			
If you need special shipping (over			
etc.), call us and we will provide th	e inform	ation yo	u need.
Comments and clarifications:			

Cheesecake á la Toad 1 cup crushed ginger snaps (1/2 pound) ¹/₄ cup melted butter 1¹/₂ pounds cream cheese (softened) ³/₄ cups sugar 2 tablespoons pastry flour ¹/₂ cup sour cream 1 bottle any flavor Toad Sweat (5 oz) 1 teaspoon vanilla extract 4 whole eqqs Lightly oiled 10" x 3" springform pan Preheat oven to 350°

Crust: Mix ginger snaps with butter and spread evenly on bottom of pan, tamping down evenly.

In a mixer, blend the cream cheese, flour and sugar until smooth. In a separate bowl, whisk Toad Sweat, vanilla and sour cream until smooth. Add Toad Sweat mixture to the cream cheese and mix well. Slowly add each of the eggs and mix until well blended.

Pour into pan and place into preheated oven. Bake for 45 minutes. Turn off oven and let the cake cool gently in the oven for two hours then refrigerate overnight. The cake can be thoroughly wrapped and stored in the freezer for up to 6 months.

Enjoy!

Todd "Toad" Guiton Peppered Palette, Inc.

PEPPERED PALETTE, INC.

PO Box 3213, Cary, NC 27519-3213



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HOT SAUCE

In four tantalizing flavors: Key Lime Chocolate Orange Cranberry Lemon Vanilla



Praise for Toad Sweat

Wow!

Elizabeth Vargus Good Morning America

Most Brilliant Invention: The Peppered Palette's Toad Sweat. Sounds icky. It's not. The spicy sauce goes over ice cream and is the greatest combination since white chocolate was poured over the pretzel.

> Lisa Bornstein Albuquerque Tribune

Toad Sweat Key Lime Habanero Dessert Hot Sauce is incredible. The first time I tasted it was at the 1997 Fiery Foods Show. Todd served me a small cup of Breyer's Vanilla Ice Cream with a splash of Toad Sweat on top. I fell in love. (With Toad Sweat, not Todd. Although he's very nice also.) We made more trips back to the Toad Sweat booth than I can remember!

Margot Gilmore Ziemer Coyote Moon

Y'all should be ashamed! I am addicted to Toad Sweat. I've got to have it every night. Sometimes on ice cream. Sometimes on fruit. Sometimes on ice cream and fruit. I even put it in my yogurt. I think I need to go to Toadsweataholics Anonymous. Nah! I'll just suffer. Thanks alot. I hope you're happy.

Thanks for a great product. I'll be ordering more soon.

Mike Forbes Toad Sweat Fan

As seen on





Toad Sweat Hot Sauces

are a unique combination of all natural fruit flavors with a habanero finish that will surprise and delight your palate. They are all natural and contain no fat, sodium or cholesterol.

Toad Sweat was initially designed for use on ice cream, cheesecakes, and other desserts. Fans of Toad Sweat have found many other uses as well. Check out our web site at **www.toadsweat.com** for more recipes and ideas.

<u>Key Lime</u> - A mild citrus base with hints of cocoa followed quickly by the habanero punch. This is the hottest of our sauces.

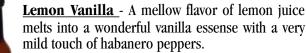
- meat marinade or grill sauce
- popcorn or burger topper
- dipping sauce for fries
- mixed with fresh fruit

<u>Cranberry</u> - A smooth mix of a gentle cranberry flavor with cocoa followed by a surprising medium habanero heat.

- as a pancake syrup or on oatmeal
- as a dip for spring rolls or steamed veggies
- a glaze or dip for roasted chicken or shrimp
- as a condiment on a turkey sandwich

<u>Chocolate Orange</u> - Orange juice and cocoa compete initially and linger as the habanero gently finishes the experience.

- with mashed or roasted sweet potatoes
- baked in acorn squash
- a finishing glaze on roasted ham and pork
- mixed in brownies



- a topper for bread pudding and lemon bars
- in sopapillas or tea instead of honey
- a glaze for fish such as salmon or tuna steaks
- on toasted cinnamon raisin bagels

Order Information

Ship to:		
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Complete the order information above as well as the order form on the back, separate this section from the remainder of this brochure and send it to us by one of the following methods:

Mail:

Peppered Palette, Inc. PO Box 3213, Cary, NC 27519-3213 Toll Free Fax: 1-877-468-8679 Fax: 1-919-462-8452

We use the information here to fulfill your order and do not sell or release to anyone except to complete this order. We require a phone number for the shipping company (UPS, FedEx, FedEx Ground) or for any questions we may have completing the order. We request your email to send along the invoice as well as tracking information for your records. If you have any questions about our privacy policy, please visit www.peppered.com/ privacy.html. Thank you.

