



Meet the Grower

Crazy Charlie Fishers, IN

Crazy Charlie's Gourmet Salsa products are all natural, low in sodium, have low carbs, and have no sugar or sweeteners added. We use a five-pepper blend with fresh peppers in our salsa. We use great tasting, high quality Indiana tomatoes that are diced in puree. Everything else in the product is fresh: cilantro, garlic, and lime juice. We feel our gourmet salsa has a naturally fresh taste with an excellent bouquet and a light, sweet flavor that leaves you with a good after taste.



- Our mild salsa is full of flavor with just a little zest.
- The medium salsa has more of an initial heat that builds, but is still full of flavor.
- The hot salsa has more of an initial heat with a building intensity that is tolerable, but yet is still full of flavor.



- The award-winning Island Mango Salsa has a little heat with a naturally sweet flavor that reminds you of the Caribbean, Mexico, or the South Pacific. It contains fresh mango, pineapple, papaya and Mandarin oranges, and it goes great with fish, chicken, seafood or pork as a topping. Try just a little in your favorite chili to give it a unique taste, or just enjoy it with vegetable or corn chips or as a dip for coconut shrimp.



- The award-winning Black Bean & Fire-Roasted Corn Salsa has a mild to medium heat with a southwest flavor. It can be used in many different recipes, such as 7-layer dip, wraps, burritos, chili, pasta, quesos, etc.



- The Zesty Chili Sauce has slightly more heat, and is still full of flavor. They both go great with seafood, chicken, meatloaf, a coney sauce for hot dogs, sloppy joes, or makes into a great-tasting cocktail sauce.

