

Marie's signature product made with the most fresh vegetables from her farm and the finest ingredients.

In 1980, in Belize, Central America, Marie Sharp came up with some recipes for sauces, jams, and jellies while experimenting with fresh Habanero peppers, vegetables, and fruits from her farm. She was overwhelmed with positive feedback and encouragement when neighbors and friends tasted them. That was when she decided to turn it into a family business.

Initially, Marie Sharp started her production in a small kitchen with help from relatives and one employee. With a determined business frame of mind, it has grown to over 50 employees in her factory in Stann Creek, Belize, manufacturing for the local and international markets.

Marie Sharp's family-owned business takes great pride and honor in producing products with the highest quality, living up to their slogan, "Proud Products of Belize."

Our products include original recipes of sauces, jams, jellies using our wholesome locally farmed habanero peppers, various fresh fruits, vegetables, and spices.



All Natural JAMS AND JELLIES













HABANERO PEPPER SAUCE

Rich, golden, and with a hint of fire, Marie Sharp's Pure Mango Habanero Pepper Sauce pairs the smooth flavor of mangoes with just the right amount of yellow habanero pepper heat. Full of Marie Sharp's characteristic flavors, the sauce's low to mid-level heat profile makes it a great choice for the whole family.

Grapefruit Pulp 🏈



5 FL OZ / 148MI

1.69 FL OZ / 50ML 5 FL OZ / 148ML

10 FL OZ / 296ML

With its delectably tangy flavor, Marie Sharp's Grapefruit Pulp Habanero Pepper Sauce adds a one-of-a-kind zing to whatever it touches. Perfect on rice and as a tangy complement to savory meals, this pepper sauce will lend its irresistible flavor to a wide array of dishes.



No Wimps Allowed

HABANERO PEPPER SAUCE

You say you like it hot? It's time to prove it. Marie Sharp's "No Wimps Allowed" Habanero Pepper Souce adds the tangy twist of ripened tomatoes to a fiery inferno of capsicum and red habanero peppers. Proceed with caution; use sparingly.

> 1.69 FL OZ/50ML 5 FL OZ/148ML 10 FL OZ/296ML



HABANERO PEPPER SAUCE

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LAVA HEAT



ABANERO PEPPER SAUCE

1.69 FL OZ / 50M

5 FL 07 / 148MI 10 FL OZ / 296M

This is the award-winning, original recipe from 1981 that started a revolution. Marie Sharp's Mild Habanero Pepper Sauce is made with select red Belizean habanero peppers, hand-chopped carrots and white onions, freshly squeezed key lime juice, hand-harvested sea salt, roasted garlic, and natural vinegar. Slightly sweet and extremely flavorful, this hot sauce will add o burst of flavor to any dish.



10 FL OZ / 296ML



RO PEPPER SAUCE

Craving more heat? Marie Sharp's Hot Habanero Pepper Sauce builds on the base of Marie's famous "Mild" sauce, but turns up the thermostat with more habanero peppers. Perfect as a table sauce that will add a kick to any dish, it's also a fantastic addition to soups and stews.



IABANERO PEPPER SAUCE

This cactus-based, (Nopal I Prickly Pear) habanero pepper sauce is the first of its kind. A standout in both appearance and flavor, Marie Sharp's Green Habanero Pepper Sauce's delightfully unique blend of cactus and green habanero peppers offers a not-too-hot but oh-so-flavorful table sauce that will leave you reaching for the bottle again and again.



HABANERO PEPPER SAUCE

A true fan favorite, Marie Sharp's Fiery Hot Habanero Pepper Sauce brings more habanero fire to the table without masking the flavor of the sauce's worldrenowned base (carrots, onions, lime juice, sea salt, roasted garlic, and vinegar). Originally created for the Mexican market, this sauce's popularity has now spread worldwide.

fiery fot



Marie Sharp's BEWARE (Comatose Heat Level) Habanero Pepper Sauce is only for connoisseurs of EXTREME heat and flavor -- all others BEWARE! This award-winning recipe adds blistering capsicum to an already scorching habanero foundation.



Garlic

weet HABANERO PEPPER SAUCE

With a unique sweet taste derived from raw turbinodo sugar, the subtly hot Marie Sharp's Sweet Habanero Pepper Sauce makes o fantastic dip for crackers and other hors d'oeuvres. The combination of heat and sweet proves extremely versatile, lending itself well to Asian dishes (dumplings, spring rolls, etc ...) and beyond.

10 FL OZ / 296M

Orange Pulp

HABANERO PEPPER SAUCE

Marie Sharp's Orange Pulp Habanero Pepper Sauce blends the citrusy sweetness of ripened oranges with the intense tropical heat of yellow habanero peppers. The result? A deliciously hot pepper sauce that will add distinctive color and character to your favorite dishes.

10 FL OZ / 296M





Marie Sharp's exotic Sauce is the finest product of its kind. This rich blend of fresh fruit and aromatic spices is the perfect compliment to any meal. It is excellent for basting, grilling, cooking or as a condiment with meat, pork, poultry, seafood, game meat, vegetables, soups and cheese.



Garlic lovers rejoice! Marie Sharp's Garlic Pepper Sauce offers a subtle flavor profile with a slow, mild burn that will sneak up on you. Rich with roasted garlic, this sauce will perk up your salsas and marinades while pairing brilliantly with meat and seafood dishes.





1.69 FL OZ / 50MI 5 FL 0Z / 148ML

10 FL OZ / 296M

moked HABANERO PEPPER SAUCE

Add boldness and smoky authenticity to your dishes with Marie Sharp's Smoked Habanero Pepper Sauce. Flavored to perfection with the smoke from the same indigenous wood species used by our Mayan ancestors, this not-too-mild, not-too-hot, pepper sauce will perfectly complement your barbequed dishes and slow-cooked roasts.



5 FL 0Z / 148ML 10 FL OZ / 296ML



Smokin' Marie

SMOKED HABANERO SAUCE

Marie Sharp's Smokin' Marie Smoked Habanero Sauce turns up the heat on her classic "Smoked" sauce by adding more red habanero peppers. Now you can enjoy exquisite, fruitwood-smoked flavor without dialing back on the facemelting heat you crave. Smokin' Marie Smoked Habanero Sauce: first there was "Smoked", now there's fire.

Keware



HABANERO PEPPER SAUCE



1.69 FL OZ / 50N 5 FL OZ / 148ML

10 FL OZ / 296M

5 FL 0Z / 148M



HABANERO PEPPER SAUCE

Creole spices add a signature accent to this blazing hot pepper sauce. With her Belizeon Heat Habanero Pepper Sauce, Marie has cranked the heat, but also turned up the Caribbean flavor, combining the eye-watering hotness of capsicum and habanero peppers with a secret blend of spices from across the West Indies.

10 FL 0Z / 296MI

Exotic Spicy HOT SAUCE