

Title:

History Of Salsa Sauce ~ The Mexican Connection

Word Count:

535

Summary:

The history of Salsa sauce originated with the Inca people. Salsa (combination of chilies, tomatoes, onions, garlic, and vinegar)

Keywords:

salsa sauce history, salsa sauce, sauces, salsa, hot

Article Body:

The history of Salsa sauce originated with the Inca people. Salsa (combination of chilies, tomatoes, onions, garlic, and vinegar)

Charles E. Erath of New Orleans was the first person in salsa sauce history who began manufacturing salsa sauce in Louisiana in 1923, Baumer Foods began manufacturing Crystal Hot Sauce and in 1928 Bruce Food Products began manufacturing Crystal Hot Sauce in Louisiana.

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In 1941, Henry Tanklage formed La Victoria Sales Company to market a new La Victoria salsa line. The company was later acquired by the Healy Food Company.

According to the hot sauce history, salsa manufacturing in Texas began in 1947 with David and Barbara's Hot Sauce in Dallas.

In 1975, Patti Swidler of Arizona launched Desert Rose Salsa. Four years later, in Austin (Texas) the first salsa factory was built.

Between 1985 and 1990, Mexican sauce sales grew seventy-nine percent; between 1988 and 1992, the growth was over 100 percent.

The big news in 1994 was the buy out of two of the largest companies in the Fiery Foods Industry by the Healy Food Company.

Some of the best sauces ever produced in the history of Salsa Sauce

Jose Goldstein Artichoke Garlic Salsa contains artichokes from Spain with mouth-watering California tomatoes, onions, garlic, and vinegar.

La Paloma Hot Salsa and La Paloma Mild Salsa are the best of its kind. Once you savor the fresh flavors, you'll never want to eat anything else.

Scorned Woman Salsa has won the 1st Place in Fancy Food Magazine's Hot & Spicy Food Show in 1994.

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