

FOOD

Dine Like Plato, Try Buffalo Jerky, Celebrate Mexican Independence

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Tony Cenicola/The New York Times

To Drizzle: Not So Hot? That's a Compliment

Though the vermilion intensity of this sauce may seem to challenge the palate, it delivers but a modest tingle, as its name, Holzman's Not So Hot Sauce, promises. The condiment — a fermented stew of chiles, garlic, vinegar and salt — was concocted by Daniel Holzman, the chef and owner of the Meatball Shop. It demands attention on a plate of eggs, seafood and yes, meatballs: Holzman's Not So Hot Sauce, \$7 for 5 ounces at Meatball Shop locations, themeatballshop.com.