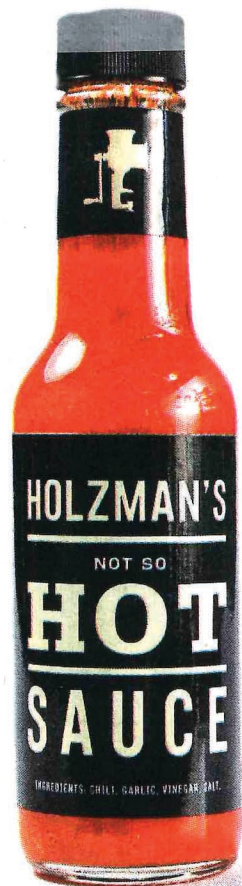


# The New York Times

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TO DRIZZLE

## Not So Hot? Precisely

▲ Though the vermillion 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 will brighten a plate of eggs, seafood and yes, meatballs: *Holzman's Not So Hot Sauce*, \$7 for 5 ounces at Meatball Shop locations, [themeatballshop.com](http://themeatballshop.com).

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