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eatmywords

by EXECUTIVE EDITOR PATRICIA SHARPE



Sweet and spicy

posted by charlie at 12:58 PM



The best hot sauce you can get in Austin, in my book, is not actually a salsa: it's a sweet tangy orange sauce from Ben Googins and Elias Martins (*left*), who make all kinds of utterly delicious Brazilian pastries and treats, both sweet and savory. The sauce is called

Malagueta, and comes in three flavors, original, pineapple-coconut, and mango. I like the original best, and use it on practically everything - I've had to be physically restrained from pouring it on my oatmeal in the morning. It's an incredibly fun taste experience, sweet, spicy, and full of flavors. You can pick up a bottle at the Republic Square Farmers' Market downtown on Saturday mornings. From the pastries, I love the *empadaos* (muffin-shaped delicacies with a perfect crust stuffed full of things like hearts-of-palm) and the shrimp *risolis*, rolled in breadcrumbs. In addition, Ben and Elias are now cooking at the Vintage Lounge, on Trinity between 5th and 6th, every evening. You can find out more at their [web site](#).

And, speaking of the Republic Square Market, does anyone know what happened to the English baker? I'm jonesing for a quiche. With hot sauce.