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# My Favorite Products

I live in Miami right now, and I spent part of my childhood in Tokyo... so needless to say, some of my favorite ingredients to cook with are a bit hard to find. Below are some of my most commonly used, hard to find ingredients. Click the picture to order!



Johnny's Garlic Spread – Great Caesar Garlic Spre Seasoning "Make garlic bread, dressings, dip. Shake over meat poultry."
"Make garlic bread, dressings, dip. Shake over meat poultry."
"Make garlic bread of shake the on your evote dish to add a wonderful garlic flavor." Whatever variety of spice they use — works perfectly for so many dishes that I use it all the time of the shake they have been ordering Johnson for the shake they are the shake they are the shake they are shaked they the super reasonably priced different sizes on the website and they're super reasonably priced.



product of Peru, this paste is made from pureed Yellow Chile eppers and is sweet and spicy at the same time. Great for so samp different uses. Found at my local Publix ... and at Tu odeguita, a Peruvian food supplier to the US.



Belmont – Rocoto (Hot Red Pepper) Paste

Do not underestimate the heat of this paste! I marinated some beef in this paste and some EVOO and when it hit the pan, just the smoke from the peppers almost made my contacts fall out! Super hot, but really tasty. Also available at Tu Bodeguita.



This cheese literally is called "fresh cheese." It's a mild flavored moist crumbly cheese that's great when paired with fruit, or heated up for a creamy sauce. It can be found in most grocery stores in the cheese section, but if you can't find it or you're looking for a specialty queso blanco round, click the link to order from gourmet-foods.com.



## D'Elidas Habanero Hot Sauce

In my house when I was growing up, my dad would put hot sauce on everything he could get his hands on. I love hot foods, and this sauce really is fantastic. It's imported from Panama and made of three different types of habanero peppers. One or two drops really add a lot of heat to any dish.

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