





PEPPER FACT

While light green at first, banana peppers turn from bright yellow to orange and red as they ripen, giving our sauce its unique color and flavor.

MILLERS® OUR STORY



Miller's began as a humble experiment — cooking up a few jars in our home kitchen at the request of friends — then selling through local specialty stores. The response was overwhelming, with smiles and empty jars all around.

Over twenty years later, our unique, award-winning banana pepper sauce is still crafted with the same care and attention to detail.



Unlike most pepper sauces, we only use vine-ripened peppers picked at the peak of freshness. All grown up, the mature banana and habanero peppers are processed from scratch and mixed with our special blend of mustard seeds and spices to create a sweet and spicy sauce with superior flavor.

ANYTHING BUT BLAND

Variety is the spice of life, which is why we offer Miller's Banana Pepper Sauce in three flavors to suit every pepper lover's taste. Plus, all three are **GLUTEN-FREE, KOSHER** and **NON-GMO VERIFIED**.



MILD 🌿

A tamer version of our original banana pepper sauce. Mild packs the same sweet and spicy flavor that fans have grown to love, with a gentle heat profile that's easier on your tongue.

9.5 oz

FORMATS



HOT 🔥🔥

The original! Hot delivers a bold heat tempered by an underlying sweetness that's unique to our vine-ripened banana peppers. Tangy and spicy with a balance rarely found in a pepper sauce.

9.5 oz 143 oz

FORMATS



HABANERO 🔥🔥🔥

Looking for some heat? Spice lovers can feel the burn with our Habanero variety, featuring a blend of banana peppers and fiery habanero chilies. It's sure to put a sweat on your brow.

9.5 oz

FORMATS

SWEET & SPICY

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**MILLERS**

BANANA PEPPER SAUCE

~~~~~ THE ~~~~~

SPIRITED &
VERSATILE

. * * SAUCE * * .

FOR ANY
OCCASION

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**KETCHUP'S  
FEISTY  
COUSIN**

CRAFTED WITH SIMPLE,  
QUALITY INGREDIENTS...

- 1 Fresh Peppers
- 2 Mustard Seed
- 3 Distilled Vinegar
- 4 Raw Sugar
- 5 Paprika
- 6 Turmeric

+ Water, Cornstarch, Salt, Paprika Extract  
and Vitamin C (to preserve freshness)



MADE  
IN THE  
USA



## RECIPES



# Champion Crab Cakes

## 15 Second Appetizer

Kick it up a few notches with our friend Jim Holcomb's take on the classic crab cake.

### INGREDIENTS:

- 1 lb. jumbo lump crab meat
- ½ cup bread crumbs
- 1 tbsp. mayonnaise
- 1 large egg
- 1 tbsp. Miller's Banana Pepper Sauce
- 2 tsp. Old Bay seasoning
- ¼ cup canola oil

### DIRECTIONS:

1. In a small bowl, whisk the mayonnaise with the egg, Miller's Banana Pepper Sauce and Old Bay until smooth.
2. In a medium bowl, lightly toss the crab meat with the bread crumbs. Gently fold in the mayonnaise mixture. Cover and refrigerate for at least 1 hour.
3. Scoop the crab mixture into eight ⅓ cup mounds; lightly pack into 8 patties, about 1 ½ inches thick.
4. In a large skillet, heat the oil until shimmering. Add the crab cakes and cook over moderately high heat until deeply golden and heated through, about 3 minutes per side.
5. Transfer the crab cakes to plates and serve with lemon wedges.

Okay... maybe not a recipe, but the classic combo of spicy peppers and cream cheese can't be beat. This is a fan favorite, and easy enough for any skill level.

### INGREDIENTS:

- 1 (8 oz.) bar of cream cheese
- 6 oz. Miller's Banana Pepper Sauce
- 1 box of your favorite snack cracker

### DIRECTIONS:

1. Allow cream cheese to warm at room temperature until slightly softened. Set on serving plate.
2. Pour 6 oz. of Miller's Banana Pepper Sauce directly over cream cheese.
3. Serve with crackers.



For more recipes visit  
[EatMillers.com](http://EatMillers.com)



CREAM  
CHEESE'S  
BEST FRIEND  
(TRUST US)

# PERFECT PAIRS

The bold taste of Miller's Banana Pepper Sauce is the perfect complement to everything from cheese and pretzels to burgers and barbecue. Here's our top six favorites:



Hard Pretzels



Cheese



Deviled Eggs



Burgers



Grilled Sausage



Salmon

## DID YOU KNOW?

**65%** of consumers are eating spicy foods more often than they did one year ago, and **80%** of consumers think foods taste better with some level of heat. The most popular flavor combination? **Spicy and Sweet.**\*

\*Beyond the Burn, Consumer Insights on Hot & Spicy Trends. Kalsec, 2024.



## REAL FARMS

We pride ourselves on great sauce, and great partnerships. That's why we work with a small, family-owned farm right next door in Ohio.



# AWARDS AND ACCOLADES

Don't just take our word for it. Miller's has been the winner of multiple **Scoville Awards** and **Hot Pepper Awards** — which recognize the best spicy food products on planet earth. We've got **4.7 ★★★★★ on Amazon**. Miller's has even appeared as a top pick on **The Today Show**.

## Nutrition Facts

Servings: 50, Serving size: 1 tsp (5g)

### AMOUNT PER SERVING:

Calories 5, Total Fat 0g (0% DV), Saturated Fat 0g (0% DV), Trans Fat 0g, Cholesterol 0mg (0% DV), Sodium 20mg (1% DV), Total Carbohydrate 1g (0% DV), Dietary Fiber 0g (0% DV), Total Sugars 1g (includes 1g Added Sugars, 2% DV), Protein 0g, Vitamin D (0% DV), Calcium (0% DV), Iron (0% DV), Potassium (0% DV).

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



## WHOLESALE

Looking for a spirited and versatile sauce with the perfect balance of spicy and sweet? Miller's Banana Pepper Sauce is the answer.

Contact us for more information about offering Miller's Banana Pepper Sauce in your retail store or restaurant:

|            |                      |
|------------|----------------------|
| PHONE      | (412) 894.7172       |
| EMAIL      | INFO@EATMILLERS.COM  |
| ON THE WEB | » WWW.EATMILLERS.COM |

|         |      |                              |
|---------|------|------------------------------|
| MILLERS | MAIL | 3065 HUMBOLT PLACE           |
|         |      | VALENCIA, PENNSYLVANIA 16059 |



**ANYTHING  
BUT BLAND™**