

MEET OUR 2025 HOT SAUCE AWARDS JUDGES

**INTRODUCING THE BRAVE SOULS,
FROM SOME OF ATLANTA'S MOST
BELOVED ESTABLISHMENTS
WHO SIGNED UP TO TASTE, SCORE
& SURELY GET LIT AS HELL FROM OVER 250
HOT SAUCES THAT HAVE ENTERED OUR AWARD
CATEGORIES FROM ACROSS THE NATION.**



LET'S GIVE THEM SOME LOVE



MEET THE JUDGES

DAVID WORKMAN

OWNER OF PERIL HOT SAUCE | @perilhotsauce_atl



What's your hot sauce spirit animal?

→ I AM THE BAT

What's your go to hot sauce?

→ Plenty of my own R&D concoctions

What's your fav food to spice up?

→ The trifecta: wings, tacos, pizza

How spicy can you go, 1-5?

→ Comfortably a 3, but could be a 4

What makes a great sauce?

→ Needs to check all the boxes, some heat, good flavor & sticks to the food

This Lexington, KY native is new to Atlanta. He is bringing with him a plethora of hot sauce knowledge through his own hot sauce brand, Peril Hot Sauce. He has a full line of unique sauces like Blood Orange Gochujang, Cilantro Lime Jalapeno, & Acrid Rot an Apricot Curry Sauce.

MEET THE JUDGES

RACHEL ANNE TATTOO ARTIST @ LIBERTY TATTOO



What's your hot sauce spirit animal?

→ That squirrel who eats the cayenne

What's your go to hot sauce?

→ Melinda's Bhut Jolokia

What's your fav food to spice up?

→ Mexican anything, Jerk chicken, eggs

How spicy can you go, 1-5?

→ 3 - 4

What makes a great sauce?

→ Depth of Flavor

A Decatur-based artist w/southern CT roots and a deep love for big, layered flavor. Her go-to heat lives in the Bhut Jolokia / Scotch Bonnet world, and she's even chased handmade street sauces in Jamaica. A constant cook and baker, they bring an artist's eye to judging, but like a squirrel who still eats the cayenne-coted birdseed, she's fearless where it counts.

MEET THE JUDGES

CHEF RYAN BURKE
HEAD CHEF @chefmisterryan



What's your hot sauce spirit animal?

→ Jalapeno Wolverine

Whats's your go to hot sauce?

→ A Honduran hot sauce called D'Olancho

What's your fav food to spice up?

→ Fried Catfish

How spicy can you go, 1-5?

→ 2.5, I look for balance & flavor over heat

What makes a great sauce?

→ Balance

If you are an Atlanta native, there a good possibility you have been to the Cabbagetown staple Estoria. Located off the beltline this place is a go-to for a good patio hang to catch up with friends, people watch & full up on Chef Ryan's food after a day on the beltline.

MEET THE JUDGES

CHEF MATT MARCUS EXECUTIVE CHEF @ TRUTH BE TOLD



What's your hot sauce spirit animal?

→ Serrano Jackalope

What's your go to hot sauce?

→ Our own

What's your fav food to spice up?

→ Pizza, wings, potato, fried fish etc.

How spicy can you go, 1-5?

→ Solid 4

What makes a great sauce?

→ Peaks and balances, depth of flavor and viscosity.

Known for building deep, layered flavor, his heat journey started at age six with an oyster, a saltine, and Crystal. Signature moves include fried chicken and paper-thin catfish, and his ideal pairing is anything Southern with wings and beer. In his words: "I love all the spice heads — y'all come eat when you're feeling fancy."

MEET THE JUDGES

TIM TATARI

GM at ARGOSY | @peemoresafari



What's your hot sauce spirit animal?

→ Hungarian Wax Wolf

What's your go to hot sauce?

→ Sriracha, easy.

What's your fav food to spice up?

→ Pizza & Eggs

How spicy can you go, 1-5?

→ I'll say 4

What makes a great sauce?

→ Flavor and heat

As the general manager of one of East Atlanta's favorite dining establishments Argosy, Tim judges food every on a daily basis is also serving up great vibes, great drinks and a lot of fun. Argosy also hosts karaoke, trivia, dance parties, and more. If you haven't been there, it's a must if you are ever visiting East Atlanta Village.

MEET THE JUDGES

BRADFORD ADAMS
BARTENDER at MIDWAY PUB | @midwaypub



What's your hot sauce spirit animal?

→ Serrano Seal

What's your go to hot sauce?

→ Yucateca, but its hard to pick.

What's your fav food to spice up?

→ For me, it's tacos.

How spicy can you go, 1-5?

→ I prefer a 4, but I can enjoy a 5.

What makes a great sauce?

→ Regardless of heat level, flavor has to be top-notch.

Originally from Chicago, Bradford has been living in East Atlanta Village serving vibes and libations at Midway Pub, a storied local staple of almost two decades. Midway is known for its comfort food, ever changing specials, and one of the best patios in the area.