



FRESH FACTS





KEEPING IT FRESH...

2 Sisters' Salsa uses only the finest and freshest ingredients to produce our premium restaurant style salsas.

Fresh produce is trucked in daily to our state of the art manufacturing facility located in central Louisiana. We are able to provide our customers with unmatched capabilities when it comes to fresh vegetables. 2 Sisters' Salsa works with local and regional farmers to get the highest quality of fresh vegetables for our products.

The salsas are made with ingredients such as hand-picked, vine-ripened tomatoes, spicy jalapeños, and zesty onions from our Cajun authentic recipes. Every salsa was developed using optimal flavor profiles, while keeping in mind trends and regional preferences.

2 Sisters' Salsa delivers 5 premium restaurant style salsas all made with fresh produce...

ORIGINAL...mildest salsa. We kept it simple by using fresh produce and the best Cajun seasonings in south Louisiana to give our product its unique taste.

FIESTA...medium salsa. The Fiesta salsa came along for those who like the more traditional flavor in salsa. Keeping our taste unique and ingredients fresh, we

added freshly cut cilantro into the blend.

JALAPENO...spiciest salsa. The Jalapeno flavor came along due to our customers wanting the unique taste but hotter. We added fresh jalapenos to our original recipe.

HONEY...sweet & spicy salsa. This Honey salsa combines the finest ingredients, made with all fresh produce and local Louisiana honey. This salsa packs a sweet heat.

VERDE...tangy & tarte salsa. The Verde recipe was developed using all fresh produce including fresh tomatillos. It's the perfect salsa for dipping chips and cooking. Its fabulous flavor is tasted right away.



[Visit our website](#)

Contact Us:

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Shop

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We Are Social:

