

# Snack on Something Sensational

Take a bite out of Colorado-made concoctions



## A Jarring Dessert

Eighteen years ago, self-described “Cheesecake Savant” Lee Mathis had his “aha!” moment: The head of his culinary school suggested Mathis put his esteemed cheesecake in a jar. Voila! Cheesecake in a Jar® was born. Today, his Grand Junction company, Decadence Gourmet, currently offers 27 flavors of Cheesecake in a Jar (try The Irish Dream or Sticky Bun varieties), as well as fermented pepper sauces, Colorado-style southern chow chow, savory craft spreads and more. For information, call 970-208-8808 or visit [decadencecheesecakes.com](http://decadencecheesecakes.com).



DISCOUNT AVAILABLE

Decadence Gourmet’s Lee Mathis is offering a discount for CCL readers — use the code “CCL” at checkout for 15% off your purchase.

## Hit the Sweet Spot

Savor the sweetness of delicious honey from Boulder-based Björn’s Colorado Honey. Try traditional or get it infused with flavorings such as lemon, vanilla bean or cinnamon, to name a few. Better yet, snag a jar of Lavender Honey before it sells out. Blending honey with lavender blossoms from Sage Creations, an organic farm in Palisade, this seasonal honey is a Björn’s bestseller you can blend into your baked goods, beverages and more. For information, call 303-981-7168 or visit [bjornscoloradohoney.com](http://bjornscoloradohoney.com).



## A Cut Above

Sink your teeth into a Centennial Cuts beef stick, jerky or summer sausage. You’ll savor a sensational snack, but you may not realize that you are also supporting an all-Colorado product. From the cows to the food they eat and the packaging the finished product is delivered in, everything from Centennial Cuts is made in Colorado. The snacks are handmade in Sterling and have been said to be better than versions by big-name brands. For information, visit [centennialcuts.com](http://centennialcuts.com).



## Get Your Kicks

Crank up the gusto in your favorite dishes with Pueblo-based Jojo’s Sriracha. Owner and founder Jolene “Jojo” Collins picks local Pueblo chilies at the peak of freshness and then ferments them for several months before creating and canning her sriracha for market. Flavors include Bourbon Barrel, Good Food Award-winning OG (the original blend), Green Chili, Unicorn (a blend of red and green chilies), a variety of Superhots, and OGX (extra hot). For more information, call 303-909-2808 or visit [jojossriracha.com](http://jojossriracha.com).

