

NEW ITEMS AT LAKEWINDS, APRIL 2025



Bachan's (new flavors)

We're rolling out several new varieties of this popular BBQ sauce. Slather one of these tantalizing condiments over your favorite meat, seafood, or tofu before grilling to add depth and complexity. Also new on our shelves this month are Bachan's line of dipping sauces. They're perfect for dipping finger foods like spring rolls or serving alongside veggie crudité.

\$9.49



Credo oat milk queso

Enjoy the creamy, tangy taste of cantina-style queso without dairy! Credo is made with oat milk and cashew butter for a vegan, oil-free version of queso that's great for dipping and drizzling.

\$6.99



Momofuku chili crunch

Chili crunch, or crisp, is a Chinese condiment made with fried chili peppers, garlic, and shallots infused in oil. Momofuku's take on this hot sauce has been refined for years at their namesake restaurant, resulting in a piquant chili crisp that will boost the heat, umami, and flavor of everything from eggs and pizza to stir-fries and soups.

\$11.99



Ya Oaxaca

Chef and founder Susana Trilling teaches regional cooking at the Seasons of My Heart culinary school in Oaxaca, where she has perfected the recipes behind these delicious condiments. Look for Ya Oaxaca chile de arbol and chile de agua salsas in the snack aisle and their mole rojo and adobo barbacoa cooking sauces in the condiments aisle.

\$6.99-7.99

(cont. on next page)

Wellness



Flora & Fauna botanical whips

This locally made, woman-owned skin care line is made from a balanced blend of calendula oil, grass-fed beef tallow, and non-GMO grapeseed oil. To ensure the highest standards of sustainability, they grow their own calendula using pollinator-friendly practices and source their tallow and grapeseed from other sustainable farms in the region.

\$19.99  LOCAL

More New Items

- **Big Tree** teriyaki, ponzu, and sriracha sauces, \$6.99
- **Big Tree** coconut aminos, \$6.49
- **Chosen Foods** vegan mayo, \$8.99
- **Coconut Secret** teriyaki and kung pao sauces, \$7.99
- **Ginger People** spicy ginger teriyaki sauce, \$7.49
- **Green Mountain Gringo** cantina mild and medium salsas, \$5.99
- **Koops** Dijon and stone ground mustards, \$4.29
- **Maille** Dijon and old style whole grain mustards, \$6.99
- **Maya Kaimal** butternut curry and coconut curry simmer sauces, \$5.99
- **Oaxaca** adobo barbacoa sauce, \$6.79
- **San-J** tamari lite soy sauce, \$5.29
- **Sky Valley** Thai peanut sauce, sweet chili sauce, and teriyaki marinade, \$4.99 – \$5.49
- **Somos** simmer sauces (mild taco, mild fajita, medium al pastor), \$3.49
- **Truff** jalapeno lime and buffalo hot sauces, \$15.99