



An Authentic Caribbean Spice Company



We specialize in providing fragrant high quality spices that aid in the creation of masterful vittles. Our Caribbean herbs and spices are guarenteed fresh and imbued with flavor!

Come be SoSpicy with us!

Is it an Herb or a Spice?

"A spice is **a seed, fruit, root, bark, or other plant substance** primarily used for flavoring or coloring food. Spices are distinguished from herbs, which are **the leaves, flowers, or stems of plants used for flavoring or as a garnish.**"

Featured products



Allspice
From \$8.00 USD

Choose options



Basil
From \$7.00 USD

Choose options



Bay Leaf
From \$8.00 USD

Choose options



Cayenne Pepper
From \$8.00 USD

Choose options

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Who are we?

As members of the Guyanese community, we are accustomed to sharing and demonstrating care through the art of cooking. Herbs and spices are the paint that color each dish we create



What do we do?

We specialize in providing fragrant high quality spices that aid in the creation of masterful vittles. Our Caribbean herbs and spices are guaranteed fresh and imbued with flavor!
Come be SoSpicy with us!



Why do we do it?

It has come to our attention that the herbs and spices available in our stores lack freshness, flavor and the amazingly pungent aromas that create the cooking experience. We intend to bring that back!

Our Desire

Is to meet all of your sweet, savory & umami flavoring needs.

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Our Beginnings...



The proud daughter of Guyanese immigrants, I grew up in Southern California with my parents and three brothers. I was the only other girl in a house dominated by testosterone, a barrage of experimental wrestling moves, unsupervised dares, and increasingly unstable obstacle courses.

In an attempt to evade the loving torment of my brothers, I found a safe haven at the knee of my mother. She was a stay at home mom, a term that wasn't always so politically incorrect, but a role so vital to the maintenance of our family and influential to the woman I am today, that there really is no other title that does her contribution justice. She was (and still is) an amazing culinary vision, wielding spices and herbs like a magic spell; her recipes, often improvised, casting wafts of promises that our next meal was going to be just as delicious as it smelled. My mother's delicacies, benefited from the garden in our backyard, and spanned traditional Guyanese food to her more modern, sophisticated take on American cuisine.

She shared her knowledge and recipes, but she also encouraged me to be myself, even in the kitchen. Sharing my culture and my food is how I learned to express love. I take so much pride in cooking for my friends and family, always making sure whatever I place on the table would make my mother proud. I inherited my gift for pairing spices and creating unique, well-seasoned flavors, and now I want to make that love and strong culinary foundation available to you. Thank you from the bottom of my heart for choosing SoSpicy, welcome to the family!

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Products

Filter: Availability ▾ Price ▾ Sort by: Alphabetically, A-Z ▾ 18 products



Allspice
From \$8.00 USD



Basil
From \$7.00 USD



Bay Leaf
From \$8.00 USD



Cayenne Pepper
From \$8.00 USD



Clove
From \$11.00 USD



Fennel
From \$8.00 USD



For You, A Gift
From \$10.00 USD



Garlic
From \$9.00 USD



Ginger
From \$8.00 USD



Jeera (Cumin)
From \$8.00 USD



Mustard Seed
From \$8.00 USD



Nutmeg
From \$15.00 USD



Peppercorn
From \$8.00 USD



Rosemary
From \$8.00 USD



Sage
From \$7.00 USD



Star Anise
From \$8.00 USD

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FAQs

Why are the seasonings whole?

Spices retain freshness best when in its whole state. You will find the aroma and flavor is much more intensified when you grind the herbs fresh right be for use.

What is the best way to keep them fresh?

Always keep your spices in a cool & dark location away from water and moisture.

How do I grind them?

Overall a spice grinder, motar & pestle or coffee bean ginder are the best methods to attaining the desired texture when dealing with fresh spices.

Should I grind the whole bottle?

NO! Only grind as you need, this will ensure that the freshness of your herbs lasts longer.

What is the shelf life of my SoSpicy purchase?

If maintained as indicated above, anywhere from 3 to 5 years depending on the product.

Why did you decide to sell spices?

We noticed that a lot of the herbs and spices available in the States do not possess the wonderfully amazing aromas and sharp flavors that they should. The basis of a dish is the selection process of the herbs and spices and how your olfactory senses help guide you in your choice. We want to bring that experience back.

Do you have a subscription program?

Yes!. This shall be launching in March and will allow you to have refills sent to you without having to reorder. Keep in mind that you may only receive refills on spices you have one purchased.

Should I toast my spices?

Yes!. If you are looking to receive the most body and flavor from your spices, toasting them in a pan with no added oil is best as it releases the natural oils within the spice.

Are the labels Watercolor paintings?

Yes all of these paintings were created specifically for SoSpicy and are to showcase every stage of a herb/ spices beauty.

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