MADE IN CARLSBAD

Whether it’s in a licensed home kitchen or a commercial industrial complex, local food purveyors are cooking up delicious delicacies that can be found everywhere from farmers’ markets to supermarket shelves. We asked some of these Carlsbad-based manufacturers to give us the goods on their goods.
Bitchin' Sauce

Year Established: 2010

The Product, According to CEO/Founder Starr Edwards: Almond-based dip that is vegan, gluten-free and non-GMO.

Most Popular or Signature Items: Chipotle Bitchin' Sauce, Cilantro Chili Bitchin' Sauce, Original Bitchin' Sauce.

Why Carlsbad: Our product uses all ingredients sourced in California and it is geared towards that active, healthy lifestyle that the people of Carlsbad take pride in.

What's Next: We are expanding our product line to feature sweet, healthy, fresh sauces as well as “grab and go” size options.

Where to Find It: We sell all our saucy flavors at farmers’ markets, grocery stores and select breweries countywide.

Contact: bitchinsauce.com

Carlsbad Cookie Company

Year Established: 2015

The Product, According to Founder Hollie Chamberlain: Our gourmet, handcrafted shortbread cookies are beautifully packaged, making these treats the perfect gift for yourself or that someone special. We are Carlsbad’s very own farm-to-bakery specialty bakery.

Most Popular or Signature Items: Hands down, our “stuffed” shortbread cookie flavors like our brown butter pumpkin filled with caramel, toasted pecans and a maple apple cider glaze, or our chocolate caramel filled with a hint of sea salt. Each cookie comes individually wrapped to seal in that freshly baked goodness.

Why Carlsbad: We are fortunate to have discovered Carlsbad back in 1998 and it was love at first sight. From the people and the beautiful landscape to its laid-back personality, I knew I was home. Combining my love of baking with my love of Carlsbad and my most cherished memories over the years led me to create Carlsbad Cookie Company.

What’s Next: We have a savory line of shortbread launching just in time for the holidays... oops, did I just let the cookie out of the box?

Where to Find It: Find us online at carlsbadcookiecompany.com (we ship across the United States) and in various pop-up stores throughout the county, community events and in the boutique at the Carlsbad by the Sea Resort. Follow us on Facebook and Instagram to find out where we will be next.

Contact: 760.824.3030, carlsbadcookiecompany.com
CARLSBAD GOURMET, INC.

Year Established: 2004

The Product. According to Founder Russ Bruhn: Carlsbad Gourmet makes products out of strawberries, including Strawberry Spreads, Strawberry Hot Sauce, Strawberry Bar-B-Que Sauce, Strawberry Honey Mustard Salad Dressing, Roasted Strawberry Chipotle Sauce and Strawberry Balsamic Vinegar. The Strawberry Spread flavors include Strawberry, Strawberry Jalapeno, Strawberry Pomegranate and Strawberry Cinnamon Fig. We also make a Jalapeno Jelly and Lavender Jelly. Carlsbad Gourmet makes three barbecue sauces for The Knights Smokehouse at LEGOLAND: The Carlsbad Classic, Carlsbad Gold 79 and Sweet Sour Apple. We are also a licensed partner with Stone Brewing Co. and make its barbecue sauce, hot sauce and mustards with Stone Beer as an ingredient.

Most Popular or Signature Items: Our Strawberry Spread was our first product. We call it a spread instead of a jam, jelly or preserve because we use less sugar in the recipe; we took out sugar and added more strawberries. Every PB&J sandwich served at LEGOLAND has used our Strawberry Spread since it was developed in 2004. Our Strawberry Balsamic Vinegar is also amazing. It is a dark, concentrated vinegar bursting with fresh strawberry flavor. It’s perfect drizzled over salad, fresh strawberries or vanilla ice cream.

Why Carlsbad: When I was 2 1/2, my family visited my auntie and uncle’s farm in Illinois. They grew all types of fruits and vegetables, but my favorites were the strawberries. I helped my auntie pick the strawberries from the garden and watched her can and freeze them for later. She gave me a couple of jars and I remember that I was the happiest boy on earth. My love for making food out of strawberries began at an early age and continues to this day, and Carlsbad is the perfect place to do it.

What’s Next: We will be expanding our web presence by boosting our carlsbadgourmet.com shopping cart along with selling items on Amazon. We just became a licensed partner with Slater 50/50 and Daphne’s Greek Restaurants. We will be making a Bacon Ketchup, Bacon Mustard and Bacon Salt for Slater 50/50 and Greek Hot Sauces for Daphne’s.

Where to Find It: We sell our products online at carlsbadgourmet.com as well as at local stores including Armstrong Garden Center, Linda’s Gifts and Tip Top Meats.

Contact: 760.730.3423, carlsbadgourmet.com

CHUAO CHOCOLATIER

Year Established: 2002

The Product. According to Brand Manager/Strategist Sebastian Gomez: Deliciously engaging chocolate crafted with joy.

Most Popular or Signature Items: Our Firecracker, Spicy Maya and S’mores bars are our most popular.

Why Carlsbad: Our initial store was in the Encinitas Lumberyard. We quickly ran out of space there and moved our factory to Carlsbad. This has allowed us to grow our production capabilities exponentially.

What’s Next: We are working hard to engage our fans by expanding our chocolate headquarters tours and creating more in-house events for companies.

Where to Find It: We have a beautiful store here at our headquarters and are available at most grocery and specialty markets. We are also available at chuaochocolatier.com and amazon.com.

Contact: 2350 Camino Vida Roble, Suite 101, 760.476.0197, chuaochocolatier.com
GOURMET M CHOCOLATES

Year Established: 2013

The Product, According to Founder and Chocolate Engineer Michael Ross: Handcrafted vegan, Belgian dark chocolates, including bars (topped or infused with roasted nuts, dried fruits, spices, exotic salts, etc.), truffles, fudge and gift boxes, as well as customized products.

Most Popular or Signature Items: Salted Caramel Truffles, Mocha Fudge, Spanish Orange Peel Chocolate Bar, Seven-Salt Chocolate Bar, Chocolate-Coated Halvah.

Why Carlsbad: Gourmet M Chocolates operates under the California Cottage Industry Law, which allows small food businesses to manufacture out of their homes (with certain restrictions). As a retired aerospace engineer, my aim is to “engineer” a better-tasting, healthier dark chocolate. It couldn’t be more enjoyable for this Carlsbad-living-and-loving resident to do what I love from the convenience of home: delight the palettes of the Carlsbad and North County community and my neighbors.

What’s Next: I’d love to expand by providing our chocolates for corporate and social events as well as wedding/party favors. Everything is customized—from contents to packaging—to meet the needs and preferences of the customer.

Where to Find It: Solana Beach farmers’ market (Sundays), the annual Chocolate Festival at San Diego Botanic Garden in Encinitas (the Saturday before Mother’s Day) and by appointment. Samples are plentiful; just contact us to try any products.

Contact: 858.337.3134, info@gourmetm.com, gourmetm.com

OM MUSHROOMS

Year Established: 2010

The Product, According to Publicist Alyssa Hayes: Om crafts premium and efficacious, USA-grown, USDA certified organic, whole-food functional mushroom powders for holistic wellness. Om taps the power of these scientifically studied fungi, including Chaga, Cordyceps, Reishi, Lion’s Mane, Turkey Tail and Maitake to elevate the mind and body. Om grows and harvests all its mushrooms for its single-species powders and blends. All Om products are also vegan and free from gluten, synthetic additives and artificial flavors.

Most Popular or Signature Items: Our top seller is Om Lion’s Mane. Lion’s Mane is known as “the smart mushroom” and can help spark cognition, focus and clarity. Om Energy is a close second—a powerful blend of functional mushrooms including Cordyceps and Reishi enhanced with the natural energy from whole-herb yerba mate and turmeric for a full-spectrum, plant-based boost. With a refreshing citrus orange taste, just add Om Energy to water, shake and energize.

Why Carlsbad: Om started in San Marcos and recently moved into a new, larger, state-of-the-art facility in Carlsbad. The Om team chose to expand the brand’s indoor mushroom farm in Carlsbad as it presents a close, clean, vibrant community. All of Om’s functional mushrooms are grown at the indoor farm, where they’re meticulously cultivated, dried, milled and packaged.

What’s Next: We want to continue to see an increase in the education and awareness of the different mushroom species and continue sharing their efficacious benefits. We’ll be developing new ways for making mushroom superfoods approachable to the conventional consumer.

Where to Find It: Om products are available at select natural food stores and grocers nationwide, including Whole Foods Market and Sprouts Farmers Market and locally at Jimbo’s…. Naturally, Lazy Acres and Frazier Farms. The line can also be found online at ommushrooms.com, amazon.com, iherb.com and thrivemarket.com.

Contact: 5931 Priestly Drive, Suite 101, ommushrooms.com
PRAGER BROTHERS ARTISAN BREADS

Year Established: 2012

The Product, According to Retail Manager Mindy Service: We are a craft bakery specializing in organic, artisan breads. We honor the tradition of baking naturally leavened, hand-shaped bread and we use all organic grains. By doing this we strive to respect history, help the environment and change the future of our food.

Most Popular or Signature Items: One of the most popular breads is Country Sourdough with its light, airy crumb and slightly sour flavor. Next is the Miche, our large, round, whole-grain sourdough farm bread. Another staple is our French Baguette; many people stop at our bakery daily to pick one up. Loyal customers will come and get a loaf of any specialty bread we bake using our fresh-milled, whole-grain flours; because we have a stone flour mill we can experiment with whole grains such as einkorn and rye. Another favorite is the salted Bavarian Pretzel. Lastly, our signature sweet is our Sable Shortbread Cookie, which customers have referred to as addictive.

Why Carlsbad: The Prager brothers, Louie and Clinton, were born and raised in Carlsbad. Before the brothers had an established bakery, they started baking loaves in a wood-fire oven they built together in their parents’ backyard and sold the loaves at farmers’ markets. They outgrew the backyard oven and moved into a small industrial space. Prager Brothers Artisan Breads has since outgrown that space as well and resides a couple of suites down in the Gateway Business Center of Carlsbad.

What’s Next: This year the bakery will open a second retail location in downtown Encinitas. We are really excited to expand and to feed more people real, organic bread. To help achieve that goal, we are also working on a more approachable loaf that has all of the qualities of artisan bread and is accessible to a wider population.

Where to find It: Our bakery in Carlsbad, farmers’ markets and a few local grocers. You can place a special order on our website to pick up in our bakery. Our farmers’ markets: Escondido (Tuesdays), Carlsbad (Wednesdays), Vista (Saturdays), Little Italy Mercato (Saturdays), Leucadia (Sundays), La Jolla Open Aire Market (Sundays), Hillcrest (Sundays).

Contact: Come visit our bakery at 5611 Palmer Way, Suite C; this is where we make everything by hand from scratch, fresh every day. pragerbrothers.com

TERRA VERDE FOODS

Year Established: 1996. We started as organic growers in Fredericksburg, Texas. We sold the farm in 2004 and found other organic growers. We moved to San Diego in 2012 from Arizona because of the heat in Arizona, plus our growers were mainly in California.

The Product, According to Co-Founder Sandi Sabel: Preserves, marmalades, fruit hot sauces, salsas, salad dressings, marinades and seasonings. We use organic ingredients and our products are vegan but carnivore friendly, gluten and soy free, and there are no chemical preservatives or added colorings. It’s real food.

Most Popular or Signature Items: Seasonings: Lavender Pepper, Maple Piper Nigrum; Craig’s Dressing/Tomato Walnut Vinaigrette; no sugar added: Hatch Green Chile Sauce, Green Chile Salsa (chilies are Hatch green chilies), Tomato Basil Garlic Sauce; preserves: Peach Blackberry Preserves, Strawberry Lavender Preserves and Raspberry Cocoa Preserves. They are low in sugar and taste like fresh fruits.

Why Carlsbad: Climate, a location near our organic growers, the number of the farmers’ markets in San Diego County, access to our production facility.

What’s Next: Find the staff to increase the number of farmers’ markets we are at.

Where to Find It: Online we are at terraverdefoods.net. We always have discounts on four featured items. These items change on the 1st and 15th of each month so we can offer discounts on all of our products several times a year. We are at the following farmers’ markets: Oceanside (Thursdays), La Mesa (Fridays), Poway (Saturdays), Rancho Santa Fe (Sundays). We also participate in several fine art and culinary shows; see the website for a schedule of events.

Contact: 602.568.7355, info@terraverdefoods.net, terraverdefoods.net