VISIT
See the TABASCO® Pepper Sauce factory, beautiful Jungle Gardens and its Bird City.

TABASCO®
PEPPER SAUCE

Avery Island, LOUISIANA
Tabasco® Pepper Sauce: how it's made

Each January, seeds of special capsicum peppers are planted in greenhouses; seedlings are transplanted to the fields in April. By August, the peppers reach just over a hand-picked. Newly harvested peppers are mashed at the factory with Avery Island salt. The mash is mixed with special recipes and aged for three years. Tabasco® sauce is bottled, barreled. Finally, the bottles are filled with green foiled caps and diamond-shaped labels. Avery Island, surrounded by water and marshland, is actually the tip of a subterranean mountain of salt thousands of feet deep.

Tabasco® Pepper Sauce: how it's used

Members of the McIlhenny family who now manage the company suggest these general uses of Tabasco® hot sauce. Since the sauce is concentrated, it goes farther than most pepper sauces. The following minimum quantities will add flavor without making a dish too hot. As your gain experience, you may want to add more.

Eggs: When scrambling, season using 1 tsp. Tabasco® sauce for 6 eggs; otherwise, 2-3 drops per egg.

Sauces, Gravies: Per recipe serving for 6, add 1/8 tsp. Tabasco® sauce for mild-flavored sauces and 1/4 tsp. for heartier sauces and gravies.

Salad Dressing: For extra zip, use with 1/4 tsp. Tabasco® sauce with 1/2 cup salad dressing.

Soup: Add 2-3 drops of Tabasco® sauce per portion while cooking, or to your taste at the table.

A complete book of recipes is available upon request.

...and tour the TABASCO® Pepper Sauce Factory

Welcome! The McIlhenny family wants to give its thousands of Avery Island visitors an inside look at Tabasco® Pepper Sauce and how it's produced. We hope you'll enjoy that experience at our Visitor's Center.

Hours: Monday - Sunday
9:00 AM - 4:00 PM
Closed major holidays
Admission: Free

Birdwatch and Enjoy Garden Strolls.

If you're one of the thousands of visitors to Avery Island's 200-acre Jungle Gardens this year, you'll see, in season, a variety of azaleas, camellias and bamboo. And you may spy some of the alligators, deer, nutria, raccoons and armadillos that live in the hills and marshes around the Gardens. You're sure to see Snowy Egrets. E.A. McIlhenny, son of Tabasco® sauce inventor Edmund McIlhenny, was a noted naturalist and explorer. He cultivated his Gardens decades ago and in the late 19th century helped save the Snowy Egret from extinction. McIlhenny searched the swamps for enough birds to establish an Avery Island colony. Now, some 20,000 Snowy Egrets and other water birds nest on the Island each year on specially-built platforms in a pond nicknamed "Bird City."

Meditate on Nature and Man's Renewal.

Standing at the shrine housing the centuries-old Buddha - a gift to E.A. McIlhenny in 1937 - or walking beneath the gnarled oaks laced with Spanish moss, visitors feel serene in the Gardens. It's like being on a mountaintop. Avery Island, surrounded by water and marshland, is actually the tip of a subtropical mountain of salt thousands of feet deep.
How to get to Avery Island...
via Lafayette and New Iberia, Louisiana.


For more information on fine Tabasco® products, or to receive a product catalogue write to McIlhenny Company, Avery Island, LA 70513 or call 1-800-634-9599. Visit our web site at www.TABASCO.com
What you’ll see in the Pepper Sauce Factory

1. Reception Area
Your tour in our working factory begins here. Tabasco® pepper sauce was originally produced in a frame building known as the “Laboratory” on the homestead grounds of the Avery/McIlhenny family. In the early 1900s, a brick building, now used for office space, replaced the Laboratory. The present factory, completed in 1980, uses technology developed over a century ago.

2. Historical Gallery
A right turn from the reception area brings you into the Historical Gallery, which includes Tabasco® and Avery Island artifacts. The articles are marked and dated. A facsimile of the Capsicum frutescens pepper plant, from which Tabasco® pepper sauce is made, is shown here. Please enjoy this area until a tour guide leads you into the theater.

3. The Theater
So many visitors asked about Tabasco® pepper sauce and its origins that this 8-minute film was produced to provide the answers. If you still have questions about the company or its products after you see the film, feel free to ask one of the hostesses in the Tabasco® Country Store.

4. The Viewing Gallery
Along this walkway window you can see the bottling and packaging operations of the Tabasco® pepper sauce factory. Enjoy interactive multimedia displays and examine more artifacts documenting McIlhenny Company’s origin and colorful history - from our nineteenth-century comic opera to our present-day sports sponsorships. Gather recipes, play our pepper ID game and visit us online at our web site kiosk.

Bottle Storage- Tabasco® pepper sauce was originally sold in cork-topped cologne bottles dipped in green sealing wax. Today’s custom-cast bottles are stored here, ready for filling.

Filling- Bottles are vacuum filled with finished Tabasco® pepper sauce aged for three years in white oak barrels.

Labeling- Like the name Tabasco®, the red octagonal cap, green foil neckband and familiar diamond-shaped label are registered trademarks. Here, they are applied to the bottles.

Quality Control- The same care that goes into selecting ripe red peppers goes into inspecting all bottles before they are shipped to market.

Packing- Tabasco® pepper sauce is available in sizes from eight-ounce miniatures to one-gallon jugs to the familiar two-ounce bottles found at your grocery store. Here, bottles are packed for distribution around the world.

Distribution- Just as the boxes bear shipping labels addressed to distant lands, the bottles bear labels printed in 19 non-English languages.

5. The Tabasco® Country Store
You can buy Tabasco® pepper sauce and our other fine products and mementos here in our old-fashioned Tabasco® Country Store, the last stop on the tour. Before you leave, pick up a copy of the store catalogue to order additional goods by mail or by phone at 1-800-634-9599.