



CNE IS SPICING THINGS UP WITH ITS OWN HOT SAUCE CREATION, “SWEET HEAT” AVAILABLE FOR SALE AT THE EX

Some of this year’s new food items will feature the CNE’s signature hot sauce that blends notes of habanero peppers and cotton candy



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Toronto, ON (August 13, 2026) -- Ahead of the highly anticipated reveal of all the fun and wacky menu items that will be available at the CNE this year, one thing is for sure - it’s going to get spicy! The food experience - whether it was last year’s Dinner in the Sky or previous viral inventions such as ketchup ice cream - has become synonymous with The EX, so it was inevitable that the CNE has bottled up its very own ‘magic’ and come up with a hot sauce creation.

Developed with flavour profiles inspired by the classic cotton candy, the **CNE’s “Sweet Heat” Hot Sauce** is sweet-forward with a kick of spice (3 out of 5 on the spicy metre). The proprietary recipe includes ingredients such as molasses, pure vanilla extract, raspberries, and habanero. Produced in small batches, the CNE’s hot sauce is being manufactured by Tijuana Tom’s House of Hot Sauce, a Hamilton-based small business specializing in consciously sourced artisan hot sauces.

The limited-edition hot sauce will sell for \$12 + taxes (149ml bottle) and can only be purchased in-person at the new CNE Merchandise & Coffee Shop (“Drip”) located inside the Music Building (across from the Kiddie Midway).

CNE food vendors are also inspired by the new hot sauce, with many choosing to highlight it as a key ingredient in creative ways from hot sauce infused ice cream to donuts. **Here’s an early preview of some of the hot new foods that will feature the CNE’s Sweet Heat Hot Sauce:**

	Korean Fried Chicken Spicy Ramen Taco A new spin on Korean fried chicken! A piece of juicy fried chicken that is dipped in the CNE’s Sweet Heat sauce, topped with cotton candy aioli and kimchi packed between a ramen taco shell made with the viral Buldak instant noodles. Los Vietnamita Taqueria Food Truck
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	Fries with Spicy Maple Bacon Cheese Foam Fries topped with a cheese foam that is light and airy, like a cloud, and won't make your fries go soggy (such as traditional cheese sauce or gravy). This spicy cheese foam is made with the CNE's Sweet Heat Hot Sauce and topped with bacon and maple drizzle. Bacon Nation
	Marry Me Mochi's Sweet Heat Collection: • Mango Habanero Donut: Sweet & spicy mango glaze that is marbled with the CNE's hot sauce, topped with candied mango pieces and white chocolate • Pina-Colada Inferno Donut: Pineapple-chilli flavoured • Nacho Affair Donut: Topped with creamy nacho cheese, crispy bacon, crunchy tortilla chips, fresh green onions, cracked black pepper, and served with a sour cream dip or the CNE Sweet Heat hot sauce dip. Marry Me Mochi

Plus - plenty more spicy creations and new foods that will be revealed ahead of Opening Day. The 2026 CNE runs from August 21- September 7. www.TheEx.com

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