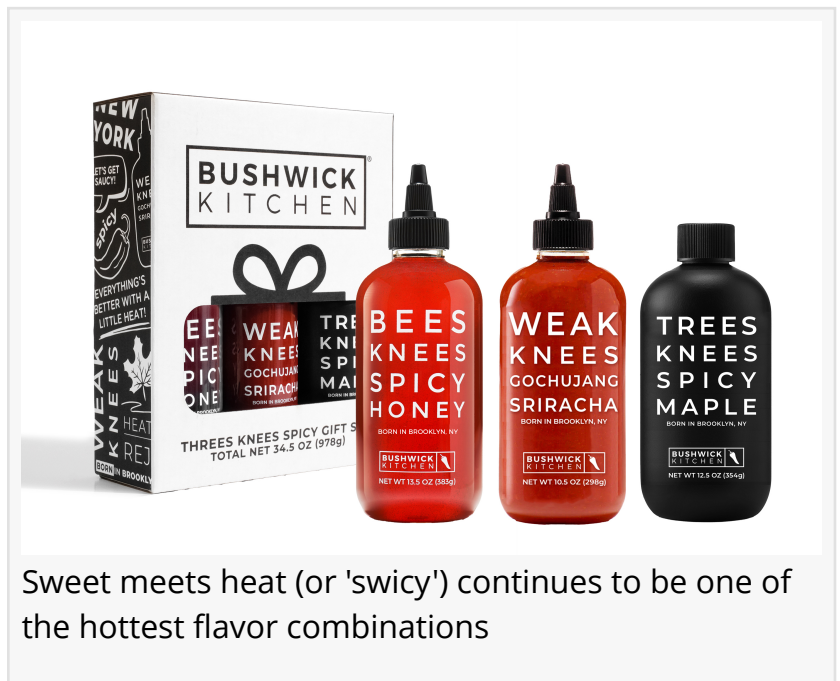


Sweet Heat Continues to Sizzle as 'Swicy' Flavors Dominate Menus and Home Kitchens

Bushwick Kitchen celebrates two August food holidays while spotlighting the sweet-and-spicy trend

WASHINGTON, DC, UNITED STATES, August 7, 2026 /EINPresswire.com/ -- Sweet meets heat continues to be one of the hottest flavor combinations in food, with "swicy" flavors showing up everywhere from restaurant menus and grocery shelves to charcuterie boards and home kitchens. As National Honey Bee Day on Aug. 15 and National Hot and Spicy Food Day on Aug. 19 approach, [Bushwick Kitchen](#) is celebrating the trend it helped pioneer more than a decade ago with its lineup of honey-forward, flavor-packed condiments.



Sweet meets heat (or 'swicy') continues to be one of the hottest flavor combinations

Consumers are increasingly looking for pantry staples that deliver bold flavor without adding complexity to cooking. According to food and beverage intelligence platform Datassential, heat triggers endorphins while sweetness signals comfort, creating a flavor experience that feels indulgent, exciting and repeatable. As American consumers grow more comfortable with globally inspired flavors, sweet-and-spicy combinations have shifted from adventurous to everyday favorites. From drizzling [Spicy Honey](#) over pizza, fried chicken and even vanilla ice cream to adding [Gochujang Sriracha](#) to marinades and rice bowls, home cooks are embracing bold flavors in simple, approachable ways.

In 2014, years before hot honey became a household staple, Bushwick Kitchen introduced its signature Bees Knees Spicy Honey, helping redefine how consumers use honey beyond tea and toast. Today, the Brooklyn-born company offers a growing collection of innovative products, including Meyer Lemon Honey, Salted Honey, honeycomb, honey sticks, Spicy Maple and Gochujang Sriracha. Celebrity chef Bobby Flay summed up the brand's appeal simply: "This stuff blows me away."

"Sweet and spicy isn't just a trend anymore; it's become a staple in home kitchens," explained Daniel Doll, CEO of Bushwick Kitchen. "People are more adventurous with flavor than ever before, but they still want ingredients that are approachable and versatile. That's exactly where hot honey and globally inspired condiments shine."

The upcoming food holidays also shine a spotlight on the ingredients that make these flavors possible. According to the Food and Agriculture Organization of the United Nations, more than 75% of the world's crop types depend, at least in part, on pollination, making bees essential to the production of many fruits, vegetables, nuts and seeds. Every jar of honey also represents the work of thousands of honey bees, underscoring the importance of protecting pollinators and their habitats.

Whether consumers are celebrating National Honey Bee Day or National Hot and Spicy Food Day, or even National Honey Month in September, Bushwick Kitchen encourages home cooks to think beyond traditional uses for honey and embrace the versatility of sweet-and-spicy flavors.

To celebrate, Bushwick Kitchen recommends:

- * Drizzling Bees Knees Spicy Honey over pizza, fried chicken, roasted vegetables or vanilla ice cream.
- * Adding Spicy Maple to pancakes, breakfast sandwiches, grilled salmon or barbecue.
- * Using Gochujang Sriracha as a marinade, dipping sauce or finishing drizzle for tacos, rice bowls and noodles.
- * Pairing Meyer Lemon Honey or Salted Honey with yogurt, tea, baked goods or charcuterie.
- * Serving honeycomb alongside artisan cheeses, fresh fruit and crackers for effortless



Buswhick Kitchen's Bees Knees Honey Gift Set includes all three of its honey flavors (Spicy, Meyer Lemon, and Salted), and makes a great gift

BUSHWICK KITCHEN

Bushwick Kitchen is a sauce company that's here to serve up finger-licking, flavor-addicting sauces and condiments for every kitchen creative and foodie looking to elevate their meals or share a unique culinary gift to inspire friends and family.

entertaining.

Since launching Bees Knees Spicy Honey in Brooklyn more than a decade ago, Bushwick Kitchen has grown into a nationally recognized specialty food brand known for its creative honey, maple and spicy condiments that inspire home cooks to experiment with bold flavor combinations.

For more information about Bushwick Kitchen and its products, including gift sets perfect for a variety of gifting occasions, visit <https://bushwickkitchen.com/>

About Bushwick Kitchen

Bushwick Kitchen is a sauce company that's here to serve up finger-licking, flavor-addicting sauces and condiments for every kitchen creative and foodie looking to elevate their meals or share a unique culinary gift to inspire friends and family. Bushwick Kitchen was founded in January 2014 by an entrepreneur and a culinary enthusiast with the ambitious goal of launching a business from concept to finished product in 30 days. The first product, Bees Knees Spicy Honey, was born. By the end of the first year, Bushwick Kitchen shipped over 9,000 bottles of honey – all bottled, one at a time, by hand, in Brooklyn, NY to every state in the USA and 27 countries. Since then, the line has grown to 15 lip-smacking, tongue-drooling products with our Trees Knees maples, Weak Knees sriracha and our Bees Knees honey collection.

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