

Ultimate Texas Treats Box

DUDE, SWEET CHOCOLATE.

DUDE, SWEET CHOCOLATE Loco for Coco Chocolate Bar

Katherine Clapner, the proprietor of this Dallas chocolatier, has an extraordinary palate. Effortlessly mixing the sweet and savory, she creates barks, spreads, and truffles brimming with unexpected flavors like bleu cheese powder, Japanese sweet potato, and ceremonial-grade matcha. The resulting bites are transformative — sophisticated enough for the most refined gourmand without losing any of chocolate's decadent oomph. No wonder it was a finalist in the International Chocolate Awards.



HIPPOS & HASHBROWNS 11-Ounce Honey Almond Granola

East Dallas resident Sandra Daniels began her culinary career as a food blogger, sharing resourceful recipes she created while doing missionary work in remote East Africa. Upon moving to Texas, the continent's many hippos became the inspiration for a new brand. The company presently sells made-from-scratch goodies at local grocers and farmers' markets — the same wholesome treats Daniels has made for friends and family for decades.



PONDICHERI Seven-Ounce Bombay Snack Mix

A trained microbiologist, chef Anita Jaisinghani transitioned to the culinary world while raising her two children as a stay-at-home mom. Starting as a caterer and chutney maker, she soon landed a gig at Houston's iconic Café Annie. Then, she opened her first restaurant Indika to critical acclaim. Currently helming Pondicheri, her takes on Indian cuisine — informed by the ancient practice of Ayurveda — have won her an impressive streak of James Beard Award nominations.



THE SOURDOUGH PROJECT Six-Ounce Sea Salt Sourdough Crackers

First experimenting with sourdough bread at home, owners Jennifer Holmer El-Azzi and Daniel El-Azzi transformed their hobby into a business with a eureka moment. Instead of baking bread, they pivoted to making crackers. The crispy treats immediately became a hit at Austin farmers' markets. It's easy to see why. The pair's cold fermentation process adds uncommonly deep flavor. And the heirloom wheat they use — sourced from Alliance grant winner Barton Springs Mill — creates a dazzlingly flaky texture.



TATEMADA Six-Pack of Mini Salsas

Puebla, Mexico native Sarah Tanus, the force behind San Antonio's Tatemada, makes salsa with a purpose. Her sustainably sourced products sing with traditional flavors while empowering rural Mexican women through a safe and dignified work environment. Made with guajillo, jalapeño, and arbol chiles, Tatemada's salsas are an instant endorphin rush. A little of that comes from heat, but more so it's knowing that each bottle is a force of change in the global food industry.



TWO HIVES HONEY *Two-Time Alliance Grant Recipient* Three-Ounce Mini Jar of Raw Honey

A former employee of the Central Intelligence Agency, Two Hives Honey founder Tara Chapman caught the apian bug after taking her first beekeeping class. That fateful day launched a new career with two neighborhood hives. The operation continued to grow into one of Austin's most buzzy businesses. Two Hives' micro-apiaries are now scattered across the Austin area — producing unfiltered honey that reflects the diverse terroir of the neighborhoods in which it is produced.



VISCA CHARCUTERIA Saucisson D'Alsace

Visca Charcuteria crafts European-style cured meats with a focus on hormone-free, pasture-raised pork. Owner Eugene Watson became enamored with charcuterie while working in New York, following his passion to Europe, where he trained under maestros like Cal Rovira in Sagas, Spain, and Kate Hill in Southwestern France. Returning to his native Texas in 2018, he now produces highly sought-after chorizo, soppressata, and Tuscan-style salami from charming Hill Country town Wimberley.