

FLAVOR SPOTLIGHT:

CHILI CRISP

McFlavorsolutions

There's just something about "crunch" when it comes to noshing that evokes serious waves of comfort. And it is exactly what's new and next in spicy flavors. Frying or "crisping chilies" with other spices fires up the texture, heat and flavor to a whole new level. Chinese chili crisp, a chili-oil condiment made by simmering chilies, Sichuan peppercorns and spices in oil with fried onion and garlic is the answer to your spicy, crunchy dreams. In the form of a seasoning, it can drop an instant flavor bomb on everything from snacks to meals to even ice cream!

TREND SIGNALS

U.S. CANADA
+94% **+82%**
projected growth of CHILI
CRISP on menus.
Datassential, '24-'28

U.S. CANADA
+51% **+57%**
increase in avg. monthly 'CHILI CRISP
RECIPE' Google searches, '23-'24.
Google Search Data via BrightEdge

"From Chinese kitchens to global
pantries, chili crisp has become a
culinary force."

Anne Jolly from Food, Drink, Life.
[Why Chili Crisp is Taking the Culinary
World by Storm](#), April 2025

FROM OUR EXPERTS



Fried 'Crisped' Chiles was
featured in the Flavor Forecast
21st Edition. Check out
the recipe for [DROWNED
CHILI CRISP DUMPLINGS](#)
developed by our chefs.



“Chili crisp has so many flavor nuances
that overcome the bold heat: warm spice
notes, aromatics of garlic and shallot and a
slight numbing from the Sichuan. Coupled
with a remarkable texture, it is the perfect
addition to homey classics.”

McCormick Culinary

Contact us or [click](#) to request a **FREE CHILI CRISP** seasoning sample.

