

Cook Wears Gas Mask While Preparing World's Hottest Drumstick Sauce

What is the spiciest food you have ever eaten? Chances are, it wasn't anywhere near as hot as this: Muhammed Karim, 34, is the wild chef in charge of spicy dishes at the Bindi Restaurant, in Lincolnshire, England. Karim claims he has created the hottest drumstick sauce in the world.

The sauce is called the Atomic Kick, and it's so hot, very few people can eat it! The sauce is so hot, Karim has to put on a gas mask whenever he prepares it. If he doesn't wear a gas mask, he will pass out from the fumes! That's some really hot sauce.



The Scoville scale of hotness is a way to measure how spicy something is. The Atomic Kick sauce scores 12 million units on the Scoville scale. That's several times hotter than police pepper spray!

Karim says eating his special sauce "feels like putting an iron on your lips and leaving it there". Not only does it burn your lips, the sauce can also cause some nasty side effects. Facial paralysis, body shakes, and even internal bleeding are possible. Some people who tried it got sent to the hospital in an ambulance! The Bindi restaurant requires Atomic Kick eaters to sign a waiver before they go near the hot sauce. "The last guy who tried it was sweating all over. He was slapping his face to try and feel anything, but it was paralyzed," Karim said. "The body gets this massive rush which can paralyze the face for up to 30 minutes and give them body shakes." Because of these side effects, the staff at Bindi restaurant is trained in First Aid. If there is a sauce-related emergency, they can look after customers before paramedics arrive.

The owner of Bindi Restaurant says that his sauce "is like weaponry". The sauce has to be kept under lock and key to prevent people from accidentally using it.

Anyone brave or foolish enough to try the sauce can take the restaurant's "Atomic Kick Challenge." All they have to do is eat 10 fiery drumsticks covered in sauce in less than 15 minutes. Whoever eats all 10 drumsticks wins £100 (about \$135). So far, only 20 people have taken the challenge, and the record currently stands at 2 drumsticks.

The Atomic Kick sauce is made with some of the world's hottest peppers. The list includes the Moruaga Scorpion and the Carolina Reaper, as well as five milliliters of special chili extract. The sauce is so strong that any customer who attempts the challenge is required to wear two pairs of gloves. But Karim is not yet satisfied with the hotness of his sauce. He is currently working on something even stronger. "My Bangladeshi mother is currently growing a hybrid chili called the Hulk, which will be all the hottest chilies in one and register 3 million Scoville on its own," he said.