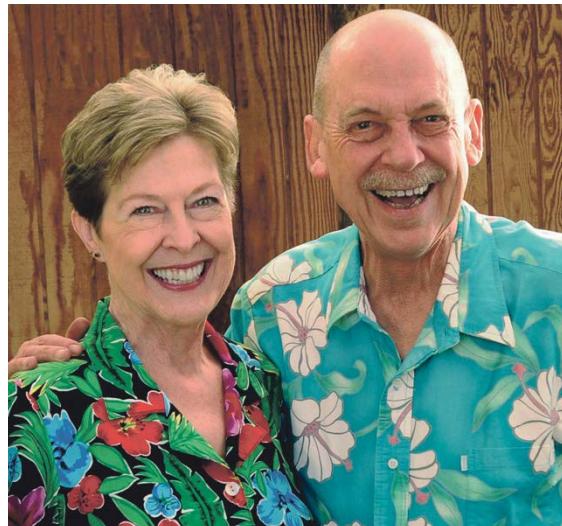


OFFICIAL
SHOW PROGRAM

NATIONAL



From the Show Producers: 30 Shows and Still Going Strong



From left: Mary Jane Wilan, Dave DeWitt and Emily DeWitt-Cisneros, producers of the Fiery Foods and Barbecue Show.

When you reach a landmark accomplishment like your 30th annual show, the inevitable question from the media is, "Did you plan all this from the beginning? Was it part of your original business plan?" Well, we didn't have an original business plan, just a goal to get a huge industry together with a trade show and make a profit doing it.

Another question that will be asked is, What are you most proud of accomplishing? I think the answer to that is being part of the success of Garden Fresh Salsa. They started exhibiting with us as a startup and continued until the company was sold to Campbell Soup for \$250 million, and also supported our Scovie Awards Competition, winning hundreds of awards in the process.

And we have plenty of people to thank for the success we've had. Emily DeWitt-Cisneros started working for Sunbelt Shows when she was fourteen, and now is president of our company. Wayne Scheiner has handled our advertising since the early days, and a quick look at our crowds will reveal the great job he's done. Others who have assisted us over the years are Lois Manno, Denice Skrepinski, Gary Disco, Alexis Tappan, and the staff and management of Sandia Resort and Casino. Thanks to everyone!

—Dave DeWitt, Emily DeWitt-Cisneros, and Mary Jane Wilan



The National Fiery Foods & BBQ Show is produced by Sunbelt Shows
PO Box 4980, Albuquerque NM 87196
505-873-8680
emily@fiery-foods.com
www.fiery-foods.com

Fiery Foods Show Program
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Guest Chefs

Chef Ray Lampe

Ray Lampe, AKA "Dr. BBQ," will be appearing at our 30th anniversary National Fiery Foods & BBQ Show, March 2-4 at Sandia Resort and Casino in Albuquerque. Ray grew up in Chicago and worked in his family trucking business for 25 years before embarking on a culinary career. In the early 80s he began competing in BBQ cookoffs as an amateur. In 2000 he moved to Florida and became an outdoor cooking expert. In 2005, he launched his writing career when St. Martin's Press published his first book, *Dr. BBQ's Big-Time Barbecue Cookbook: A Real Barbecue Champion Brings the Tasty Recipes and Juicy Stories of the Barbecue Circuit to Your Backyard*. In 2008 he was brought in as executive chef to revamp Justin Timberlake's Southern Hospitality restaurant in New York City. In June 2016, Lampe announced a restaurant partnership in the *Tampa Bay Times* with Suzanne and Roger Perry who also own Datz, Dough, and Roux of Datz Restaurant Group. The restaurant is called Dr. BBQ is now open in St. Petersburg, Florida in the Edge District. Lampe has been a judge in several television cooking programs including the *World Food Championships*, *Tailgate Warriors* with Guy Fieri and *American Grilled*. As a contestant he competed on the Food Network's *Chopped*.



Chef Rick Browne

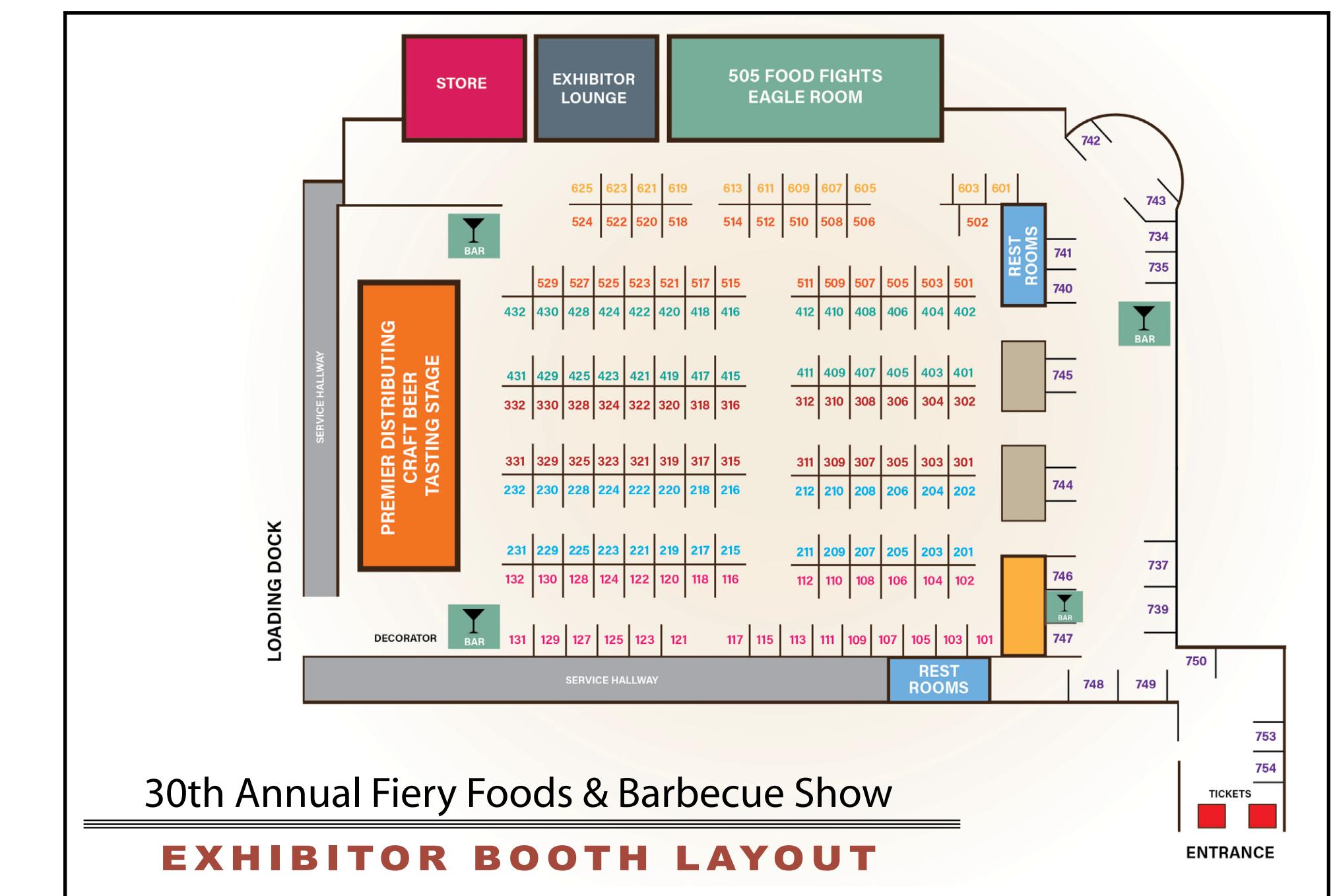
Rick conceived of, created and was the Editor-in-Chief of *Barbecue America Magazine*, the nation's first and only national magazine devoted to barbecue, grilling, outdoor cooking, barbecue competitions and the barbecue industry. He was also the creator, host, and executive producer of public television's popular **Barbecue America** TV series. He has also conceived, co-produced and hosted two seasons of the Outdoor Channel's cooking and travel show: **"Ready, Aim...Grill."**



Rick's most recent book *A Century of Restaurants*, profiles 100 of the oldest restaurants in America, each between 100-300 yrs. old, was released in late 2013. Rick personally visited all 100 historic eateries in 46 states, a two-year journey of over 64,000 miles. Previously he has authored 16 best-selling cookbooks about barbecue, grilling, outdoor deep-frying, and smoking. Currently he has been asked to update his *Frequent Fryer Cookbook* for Lyons Press, and is writing a grilling cookbook for a Korean portable grill company, and his *1,001 Best Grilling Recipes* was just released in an updated and re-designed 2nd edition.

As one of only 26 people in the country with a Ph.B. from the Kansas City Barbecue Society, has been a caterer for over two decades, specializing in barbecue and grilling, providing catering services and gourmet meals for over a dozen local and national charities, proving meals for 10-200 which people bid on and purchase at charity fundraising auctions.

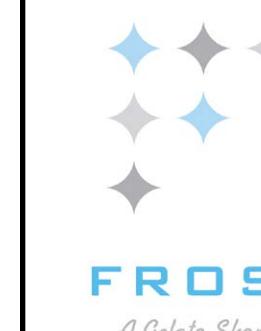
Rick will be giving smoking and grilling demos on the Eagle Room Patio Saturday and Sunday afternoons, March 3 & 4.



30th Annual Fiery Foods & Barbecue Show

EXHIBITOR BOOTH LAYOUT

THANK YOU TO OUR 2018 FIERY FOODS & BBQ SHOW & SCOVIE AWARD SPONSORS!



2018 Show Schedule



Friday, March 2

11am-4 pm: Open to Trade only
4 pm-8 pm: Open to General Public and Trade
8 pm: Show closes

Saturday, March 3

9 am-11 am: Open to Trade Only
11am-7 pm: Show open to General Public and Trade
11:30 am: 505 Food Fights—Daniel Garcia v. Mike White, Eagle Room
Noon: Rob Pianka: "Introducing the Kampot Pepper,"
Hummingbird Room

Noon: Nevin Montaño, Disc-It Demo, Eagle Room Patio
1pm: Rick Browne, "Disc-It Pellet Smoker Demo 1," Eagle Room Patio
2 pm: Dr. BBQ, Ray Lampe, "Big Green Egg Demo 1," Eagle Room Patio
2 pm: 505 Food Fights: Nathan Mayes v. Sean Stagg, Eagle Room
3 pm: Rick Browne, "Disc-It Pellet Smoker Demo 2," Eagle Room Patio
4 pm: Dr. BBQ, Ray Lampe, "Big Green Egg Demo 2," Eagle Room Patio
4:30 pm: 505 Food Fights: Tristin Rogers v. Daniel John, Eagle Room
5 pm: Nevin Montaño, Disc-It Demo, Eagle Room Patio
7 pm: Show closes
7:30 pm: Exhibitor and attendee party

Sunday, March 4

10 am-6 pm: Open to General Public and Trade
Noon: Rob Pianka: "Introducing the Kampot Pepper,"
Hummingbird Room
Noon: Nevin Montaño, Disc-It Demo, Eagle Room Patio
12:30 pm: 505 Food Fights: Semi-Finals, Eagle Room
1pm: Rick Browne, "Disc-It Pellet Smoker Demo 1," Eagle Room Patio
2pm: Dr. BBQ, Ray Lampe, "Big Green Egg Demo 1," Eagle Room Patio
3 pm: 505 Food Fights: Finals, Eagle Room
3 pm: Rick Browne, "Disc-It Pellet Smoker Demo 2," Eagle Room Patio
4 pm: Dr. BBQ, Ray Lampe, "Big Green Egg Demo 2," Eagle Room Patio
6 pm: Show closes

Get This Year's Official Show Shirt!



Above: the design on the back of the shirt. The front has the 2018 Fiery Foods & Barbecue Show logo. Available in black.

The shirts are available in booth #501Metal The Brand.

505 Food Fights

505 Food Fights at the 2018 National Fiery Foods & Barbecue Show

By Stacy Wilson

About 505 Food Fights

505 Food Fights was created by Chef David Ruiz of Pueblo Harvest Café and Stacy Wilson of Just the Best Produce. The vision was simple: bring local chefs together for a great cause. No egos, just great food and great times.

Anyone currently working in the culinary industry is welcome to apply to compete in the Food Fight. All applicants are chosen and paired randomly, entered into a 16 person tournament style bracket, and then the fun begins.

Every 21 days during the season, a Food Fight is held in a different local restaurant. We invite the public into some of the best restaurants in the city to watch local chefs battle in an exciting and crowd engaging 60-minute head to head competition. Before the Fight begins, the contestants receive a basket of three mystery ingredients, which must be used to create two dishes. At the end of the evening, three local judges use a standardized grading matrix to decide who moves on to the next round.

All proceeds from the events are donated to a different local charity, and we have been doing amazing things with the Food Fight! Season 1 launched on July 21st of 2015 and raised \$14,974 over the 10 events in our inaugural season. Season 2 enjoyed similar success, raising \$19,790 over 15 Fights. Season 4 is slated to begin in May of 2018 and we are expecting another amazing year. Our success is a direct result of the amazing support we receive from the public in Albuquerque, Rio Rancho, Santa Fe and many other surrounding cities; our generous restaurant partners: Pueblo Harvest

Chefs Competing in the Special Edition 505 Food Fight

Nathan Mayes of Paloma (Santa Fe)

Mike White of The Point Grill (Rio Rancho)

Sean Staggs of Bien Shur @ Sandia Casino (ABQ)

Daniel John of Torinos' at Home Italian Trattoria (ABQ)

Tristin Rogers of The Crown Room
at the ABQ Downs Racetrack and Casino

Daniel Garcia of Campo at Los Poblanos (ABQ)

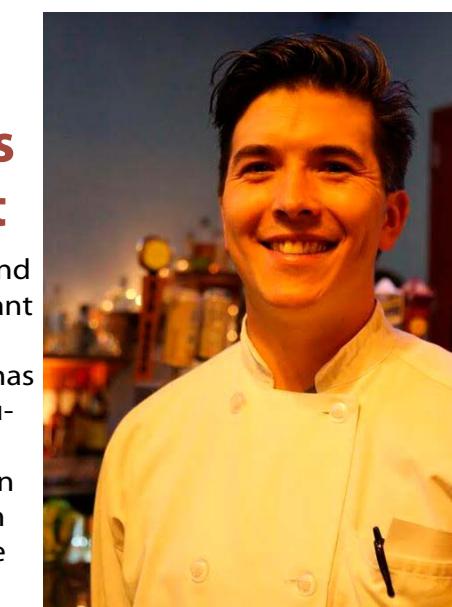
Café, Zacatecas Tacos and Tequila and all of our other host restaurants; our partners in distribution: Just The Best Produce and Above Sea Level; finally, our partners in the community, Preventive Services and Restoration.

For the second time in two years, we are having a Special Edition Food Fight during the 2018 National Fiery Foods and Barbecue Show. Last year we raised more than \$5,000 to benefit the APS Foundation to pay off past-due school lunch debts and caused the modification of the school lunch program so that every student gets a hot meal despite their inability of pay for it. All of the proceeds generated from this 2018 Special Food Fight will benefit New Mexico Kids Matter. New Mexico Kids Matter (formerly Albuquerque CASA) is an organization that believes every child who has been abused or neglected deserves to have a dedicated advocate speaking up for their best interest in court, at school, and in our community. To accomplish this we educate and empower community members to advocate for children.

A big thank you to Sunbelt Shows Inc. for their generous donation of event space, the Eagle Room at Sandia Resort and Casino, which will host this Special Edition Food Fight.

Chef Nathan Mayes Paloma Restaurant

Nathan is the current Chef and Partner of Paloma Restaurant in Santa Fe. Growing up in both Austin and Santa Fe, Nathan has worked in several acclaimed restaurants in both cities, as well as New York. Currently focusing on Mexican Inspired cuisine, Nathan focuses on the integrity of ingredients and the craft of cooking from scratch.



Chef Mike White The Point Grill

Passionate, Mike is a self-taught chef driven within to learn and accomplish. As a single father, he is dedicated to providing a happy, safe, and delicious world for children to grow up in. Determined to be an exemplary success story for others fighting mental afflictions.



505 Food Fights

Chef Sean Staggs Bien Shur @ Sandia Resort and Casino

Chef Sean Staggs has been in the industry for 18 years! Honing in his skills in culinary arts everywhere from King Salmon Alaska to Chicago Illinois. Born and raised in Albuquerque NM, Sean has a southwestern approach to food with education and freshness being the forefront of his style. Sean has cooked in some of the best restaurants in New Mexico as well, including Farm and Table and Los Poblanos Inn and Organic Farm. He now resides as the Chef de Cuisine of Bein Shur in Sandia Casino.



Chef Tristin Rogers ABQ Downs Racetrack and Casino

Tristin is no rookie, his time in the industry is going on 21 years. Starting as a dishwasher and moving up in the ranks, gaining experience in all aspects of the dining world. Classically French trained, he has a true love for traditional New Mexico cuisine as he is a native New Mexican! His passion started with his grandmother. "I've come to the conclusion along this journey that New Mexico diners love tradition, great taste and huge portions. Well, I'm different! I love tradition, great taste, but more variety. People here eat because they're hungry. I want to provide a longing for eating. I want people to feel like they have found that "it" moment while they dine with me, like they've discovered something. Like an art museum, food is art! Traditional, great flavor, dynamic and different that showcases New Mexico tradition and flavors besides green and red chile."



Chef Daniel Garcia Campo at Los Poblanos

Daniel brings over 20 years of experience to the Los Poblanos kitchen team and cited Chef Johnathan Perno as one of his greatest inspirations. He was drawn here by his love for organic ingredients and classic flavors. Daniel believes in doing things the right way and can often be found curing bacon, hand-crafting bitters, or tending to the kitchen's assortment of pickling fruit and vegetables. His boundless creativity and unbreakable work ethic have earned Daniel the place of Sous Chef and make him an invaluable member of the Los Poblanos family.



Chef Daniel John Torinos' at Home

Chef Daniel traveled and lived all over the United States before the age of 18, experiencing foods and flavors from all over the country. In high school Chef Daniel began to work formally in a restaurant, starting out in the front of house and eventually ending up in the kitchen. There he learned basic techniques translated from French, Japanese and Modern American cuisines. His love and knowledge of Italian cuisine came from spending the summers in California with his Italian grandma. After moving to New Mexico Chef Daniel moonlighted as a personal Chef in the Albuquerque and Santa Fe areas. Chef Daniel refined his techniques and flavors on a much smaller scale before moving to a full restaurant. He and his wife, Jenna John, purchased Torinos at Home Italian Trattoria in the beginning of 2016 and never looked back. Currently Chef Daniel focuses on creating a new approach to rustic Italian cuisine, as he re-creates time-honored classics such as rich saffron risotto, and makes new bold impressions with innovative fare such as black tagliatelle pasta with clams, squid, and roasted Calabrian chilies. His menu currently includes more than half a dozen fresh pastas made in house daily, slow-braised meats, wild game, and seafood.



505 Food Fights

Schedule for Food Fights

The Fights will occur in the Eagle Meeting Rooms A&B, a large facility off the lobby on the east side of the show hall.

SATURDAY, MARCH 3—PRELIMINARIES

11:30 AM
Daniel Garcia v. Mike White

2:00 PM
Nathan Mays v. Sean Stagg

4:30 PM
Tristin Rogers v. Daniel John

SUNDAY, MARCH 4—SEMI-FINAL AND FINAL

12:30 PM
2nd and 3rd Place Winners from Saturday

3:00 PM
1st Place Saturday Winner vs. Winner of the 12:30 PM Fight

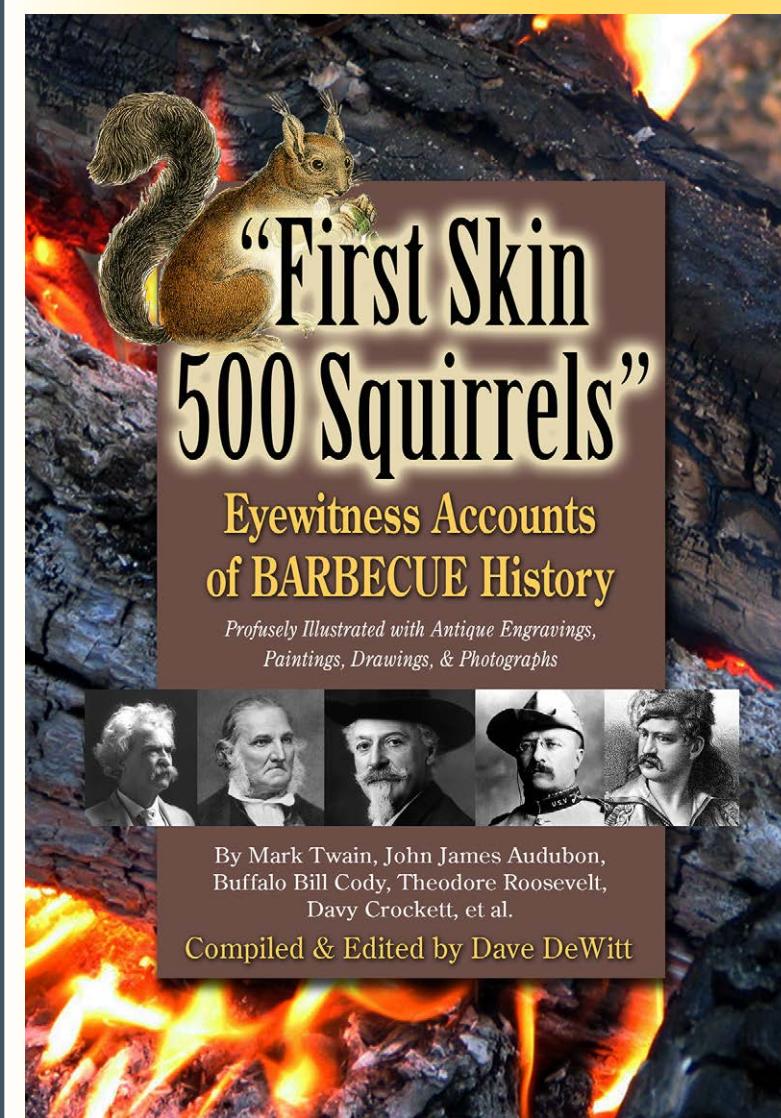


First Skin 500 Squirrels Eyewitness Accounts of Barbecue History

Food historian Dave DeWitt has searched obscure books and magazines to uncover the story of BBQ that most people don't know about. Like how advanced smoking meat was in France, the barbecue that inspired Buffalo Bill, Audubon's portrayal of a barbecue as courtly love, humorous tales of 'Q' from 30 U.S. states, a history of Jamaica's jerk pork, and a wealth of trivia and techniques over the years.

"The quirky world of barbecue is getting washed into the mainstream a lot these days, and this book will make it a little easier for us all to hold on to the authentic beginnings."

—Ray Lampe, Dr. BBQ, 2014 inductee into the Barbecue Hall of Fame



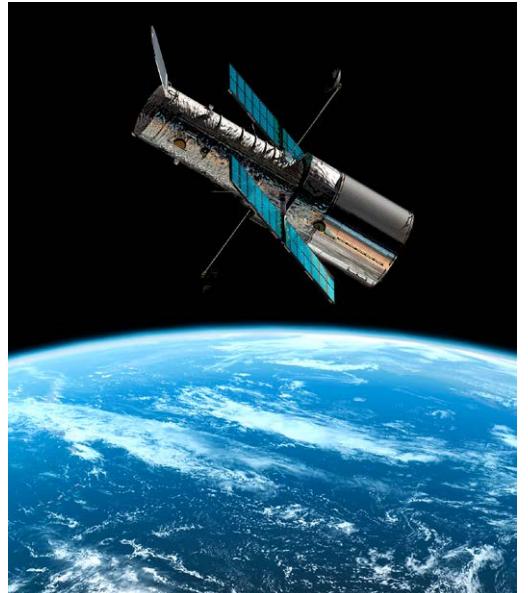
"A delightful and detailed chronicle of the history of barbecue that involves Bowie knives, a Lewis & Clark salmon bake, "smoked" brisket, the beginnings of jerk pork, dismembered buccaneers, two fat beesves roasted whole, mutton munchers, and an enlightening look at BBQ state-by-state in the early days of this country. Priceless reading!"

—Rick Browne, host of "Barbecue America" for seven years on PBS and author of sixteen books on BBQ.

GET YOUR COPY AT DON'S BOOKS, BOOTH #740, 741

Things Turning 30 in 2018

Besides the National Fiery Foods & Barbecue Show, the following are turning 30 in 2018:



The Hubble Space Telescope

The Antidepressant Prozac

The US Stealth Bomber

Wal-Mart's first Super Center at Wheeler, Oklahoma

The Gene Autry Western Heritage Museum in Los Angeles

The RU-486 (abortion pill)

Facsimile (fax) machine

Digital cellular phones

The bobsled team from Jamaica at the 1988 Calgary Winter Olympics

The musical "Phantom of the Opera," now a multi-Tony Award winner

Nike's 'Just Do It' logo

TV show "America's Most Wanted"

Doppler radar, invented by Christian Andreas Doppler

Table Tennis (Ping Pong) as an Olympic Sport

Albuquerque's Flying Star Restaurants



Movies Turning 30 in 2018

A Fish Called Wanda

Beetlejuice

Bull Durham

Crocodile Dundee II

Die Hard

Mystic Pizza

The Naked Gun: From the Files of Police Squad!

Rain Man

Rambo III

Who Framed Roger Rabbit?

Working Girl

Young Guns

Celebrities Turning 30 in 2018

Teenage Mutant Ninja Turtles

Emma Stone

Adele

Rihanna

Kevin Durant

Russell Wilson



Quotes About Turning 30

30 and fabulous.

30 years never looked so good.

30 years strong.

30 is the new 20.

Don't say 30, say triple-x.

It took 30 years to look this good.

"Everything I know I learned after I was thirty." ~ Georges Clemenceau

A Brief History of the National Fiery Foods & Barbecue Show

By Dave DeWitt

In 1987, two things happened that would change my life forever. That was the year that three of us launched *Chile Pepper* magazine as a quarterly, and it's still being published today—by other people. But being editor enabled me to have a platform and sell book after book about chiles and spicy foods. The other thing that happened that year was that I saw a tabletop display of Old El Paso products at the New Mexico Chile Conference, and that got me thinking. I had been a show producer for years, doing mostly custom car shows, and as I drove back to Albuquerque, I had the idea for a show about spicy foods.

I told my wife about the idea when I got back. She was teaching at Manzano High School, but had the summer free, and as it turned out, she was a remarkably good phone sales person.

We decided to launch the show in a hotel venue because we had no idea how it would go, and the Convention Center was too big and expensive for us. The show was held in the fall of 1988, and we had 47 exhibitors and attendance of only about 500 people, but everyone loved the show and considered it a success. We made a net profit of about a hundred dollars. Hey, it was a start.

We stayed in hotel venues for another couple of years as the show grew. After we doubled exhibitors in our third year, we moved it to a small venue of about 15,000 square feet at the Albuquerque Convention Center, and attendance doubled. The following year, we took a 30,000 square foot hall and nearly filled it. Time went by, attendance grew, and the Convention Center built the east complex and we moved to a 60,000 square foot hall in it. Attendance at this time was about 10,000 people, and Budweiser, through their New Mexico distributor, became a major sponsor and remains so today. We stayed in the Southeast Hall for over a decade and attendance grew to 15,000.

Soon, a new opportunity presented itself. The biggest casino in New Mexico, Sandia Resort and Casino, expanded and

had an exhibit hall plus meeting rooms and two large lobbies. I contacted them and they offered us a deal: free rent for three years if we would relocate the show. Who wouldn't take an offer like that? We moved and the first year, attendance increased 38 percent.

We're still there, looking forward to the exhibit hall's expansion sometime in the near future. During Saturday morning's opening, about 3,000 people are lined up to come in, and we fill up the entire parking lot for 2,000 cars, and the gamblers complained about not finding a parking space. So what did the casino do, kick us back to the Convention Center? No, they've built a 2,500-car parking deck that is now open for everyone at no charge.

The appeal of the show is so broad that it's difficult to pinpoint demographics. We used to have more men than women attend the show, but now it's 50-50—and that's true for exhibitors, too. And I would estimate that a third of all exhibitors sell out of all the products they brought to the show.

These days we have about 200 exhibitors and attendance of 20,000 over the



three days of the show. We have exhibitors and attendees from all over the world, and get massive national publicity. We use a top-notch ad agency and PR company to get the publicity and attendance, and we produce cooking demonstrations to entertain the public. I do probably twelve to fifteen TV and radio interviews during the show, where it's being like a mayor of a small city for three days. It sure is fun.

Sunbelt Shows Staff

Dave DeWitt, CEO

Emily DeWitt-Cisneros, President

Mary Jane Wilan, Vice President

2018 Scovie Winners Report



2018 Scovie Awards Winners Report



Grand Prize Winner,
Tasting Division:

Lucky Dog Hot
Sauce -
Year of the Dog

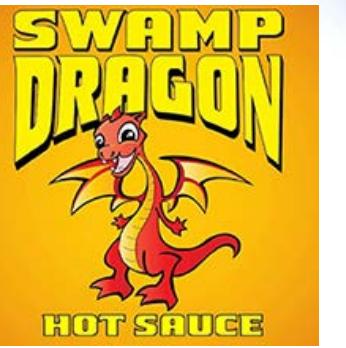
In the 2018 Fiery
Foods show Booth
231



Honorable
Mention,
Tasting Division:
Lyndy's Foods, LLC
Lyndy's Hot Vegan
& Gluten Free Green
Chile

Honorable
Mention,
Advertising and
Marketing

Scotty O'Hotty
SOH Hot Rod
Hot Sauce
Holder



Grand Prize Winner,
Advertising and
Marketing
Swamp Dragon
Swamp Dragon
Company Logo

Total Entries – 588

Total Companies- 121

Total Winning Companies- 89

Number of States represented-31

Number of countries represented-
6: United States, United Kingdom,
New Zealand, Austria, Switzerland
and Australia

SCOVIE GRAND PRIZE WINNERS receive a Disc-It Portable Outdoor Cooker. Check out the amazing Disc-It and taste some great food at Booths #109, 111, 113

2018 Scovie Award Winners



2ND PLACE
**Williamson Bros. Original
Sauce**
Williamson Brothers Bar-B-Q
Joshua Jacobs
2190 Heathermoor Hill Drive
Marietta, GA 30062
(770) 499-9797
josh@williamsonbros.com
<http://williamsonbros.com/>

3RD PLACE

**Miller & Son's Velvet
Recipe BBQ Sauce**

Miller & Son BBQ Sauce Brewing
Co.

Steve Miller

PO Box 1784

Bishop, CA 93515

(760) 935-4311

millsauceco@gmail.com

[www.millsauceco.com](http://millsauceco.com)

3RD PLACE

Original Belle

Southern Belles BBQ

Jacqueline Brooks

5325 West Bard Ave. 1008

Bethesda, MD 20816

(202) 421-3987

jbrooks32@gmail.com

www.southernbellesbbq.com

3RD PLACE
Pigchaser Original
Pigchaser, Inc.
Ron Slawek
131 Oxford Circle
Grayslake, IL 60030
(847) 223-0493
ron@pigchaser.com
www.pigchaser.com

2ND PLACE
**Parker's Gourmet-Cherry
Chipotle BBQ Sauce**
Angry Goat Pepper Co.
Jason Parker
PO Box 994
Bradford, VT 05033
(802) 249-4725
angrygoatpepper@gmail.com
www.angrygoatpepper.com

3RD PLACE
BARBECUE SAUCE
Fruit-Based Mild
1ST PLACE
Ms. Mango
Southern Belles BBQ
Jacqueline Brooks
5325 West Bard Ave 1008
Bethesda, MD 20816
(202) 421-3987
jbrooks32@gmail.com
www.southernbellesbbq.com

3RD PLACE
**Coastal Fog-Spicy BBQ
Sauce**
Oso Pepper Company
Vincent Verret
PO Box 238
New Almaden, CA 95042
(408) 460-9504
vincent@osopeppercompany.com
www.osopeppercompany.com

3RD PLACE
BARBECUE SAUCE
Ms. Mango
Southern Belles BBQ
Jacqueline Brooks
5325 West Bard Ave 1008
Bethesda, MD 20816
(202) 421-3987
jbrooks32@gmail.com
www.southernbellesbbq.com

2ND PLACE
**Bootsie's Summer Peach
BBQ**
Bootsie's Delta Funk BBQ
Peter Grumbles
29 E. White Rd
Cullieville, TN 38017
(662) 626-4227
sales@bootsiesbbq.com
www.bootsiesbbq.com

2ND PLACE
**Bootsie's Summer Peach
BBQ**
Bootsie's Summer Peach
by the Chattanooga Peach Festival,
we created this sweet and tangy
hit. A traditional vinegar barbecue,
but infused with the Summer
Sweet Peach goodness. Perfect on
all things barbecue.

BARBECUE SAUCE

All-Natural Hot

1ST PLACE

Hot N Sassy Peach

Southern Belles BBQ

Jacqueline Brooks

5325 West Bard Ave 1008

Bethesda, MD 20816

(202) 421-3987

jbrooks32@gmail.com

www.southernbellesbbq.com


Like a true, one-of-a-kind southern woman – often imitated, never duplicated – this is the Original; the one and only secret recipe created in Memphis. The Original Belle is a sweet and thick tomato based sauce which will truly make your mouth water.

BARBECUE SAUCE

All-Natural Mild

1ST PLACE

Spicy Hickory Smoke

Southern Belles BBQ

Jacqueline Brooks

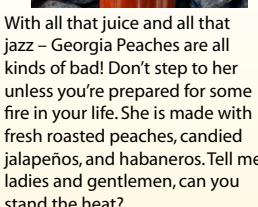
5325 West Bard Ave 1008

Bethesda, MD 20816

(202) 421-3987

jbrooks32@gmail.com

www.southernbellesbbq.com


To a Southern woman, the smell of smoked hickory means that succulent cuts of grilled meat and veggies are soon to follow. The Spicy Hickory Smoke is slightly thinner sauce with a lot more kick and spice.

BARBECUE SAUCE

American Style Hot

1ST PLACE

**Hutch's Gourmet BBQ
Sauce "Hot"**

Hutch's Gourmet BBQ Sauce

Mitch Swank

2154 E. Oakmont

Fresno, CA 93730

(559) 917-8699

hutchsbbqsauce@yahoo.com

www.hutchsbbq.com


Legendary Hutch's Gourmet BBQ Sauce "Original" is a savory all American BBQ Sauce that has a unique blend of all natural spices with a perfect balanced flavor profile with a touch of sweet and a little bit of heat! "Makes everyone a good cook!"

BARBECUE SAUCE

BBQ Buddha Memphis Mop BBQ Sauce

BBQ Buddha

Ray Sheehan

401 Slocum Ave

Neptune, NJ 07753

(732) 682-2051

ray@bbqbuddha.com

www.bbqbuddha.com


Legendary Hutch's Gourmet BBQ Sauce "Hot" is a savory robust all American BBQ Sauce that has a distinctive blend of natural spices and peppers. Uniquely sweet with the right amount of perfect heat! "Makes everyone a good cook!"

BARBECUE SAUCE

Smoky Jon's Fiery Gourmet Supreme BBQ Sauce

Diet Friendly

1ST PLACE

Williams Bros. Chipotle

Williamson Brothers Bar-B-Q

Joshua Jacobs

2190 Heathermoor Hill Drive

Marietta, GA 30062

(770) 499-9797

josh@williamsonbros.com

<http://williamsonbros.com/>


Your search is over. The path to BBQ enlightenment starts with this sauce. This is the same great sauce used by the BBQ Buddha competition team. Your Memphis ribs will be tender and moist when smoked with this award winning sauce. Congratulations, you've made a wise choice!

BARBECUE SAUCE

