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2016 EXHIBITORS & BOOTHS

2016 SCOVIE AWARD WINNERS

DEMONSTRATIONS SCHEDULE



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\$250!**



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A Word From the Show Producers



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

This show sold out of space sooner than any other year's show that we've produced in our 28-year-long run—more than a month in advance. Another first for this show is the jingle we used in our TV and radio commercials. The “Feelin’ Fiery” song was written and produced by Wayne Scheiner. It featured Chris Dracup on guitar and vocals, Susan Clark with additional vocals, John Bartlit on drums, Sid Fendley on keyboards and engineering, and Milo Jaramillo on bass.

Chile the Kid is back again to charm the children and delight adults, and he'll most do his thing in the main show lobby.

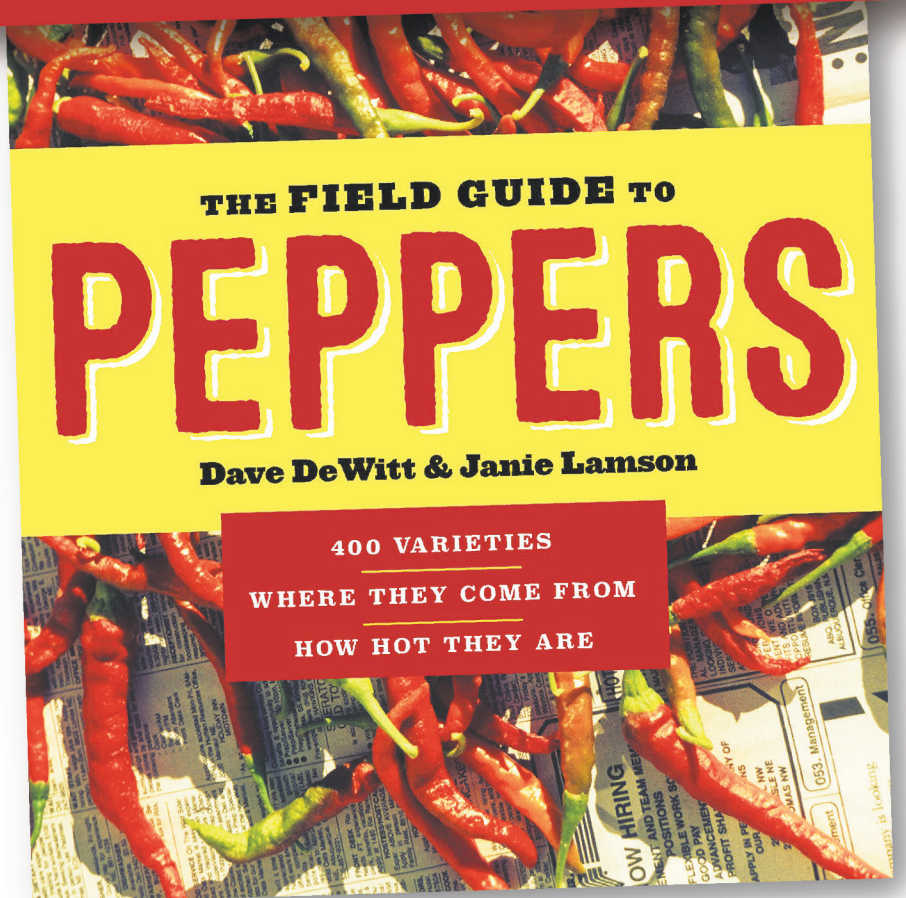
We have four multimedia presentations in the Demonstration Room adjacent to the Rotunda area. We have a tequila demonstration, Kelly Urig's chile movie and new book, Kate Wheeler of the Savory Spice Shop will give a demonstration, and I'm doing a multimedia presentation on my new chile field guide.. See the Multimedia Presentations page for more information.

So, from the three of us to all of you, have a great time in our 28th annual show.

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

400 VARIETIES

COLOR PHOTOS OF EACH VARIETY
CULTIVAR NAME, ORIGIN, POD SIZE, PLANT
HEIGHT, DAYS TO HARVEST, AND HEAT LEVEL



In this fiery guide, Dave DeWitt and Janie Lamson help you identify hundreds of the most popular chile pepper varieties. The 400 profiles include all the major types of peppers and are packed with information on culinary use, interesting facts, and chile nomenclature.

Get your copy personally signed by Dave during his book demo, Saturday and Sunday at 3:00 PM in the Eagle Meeting Room A&B.

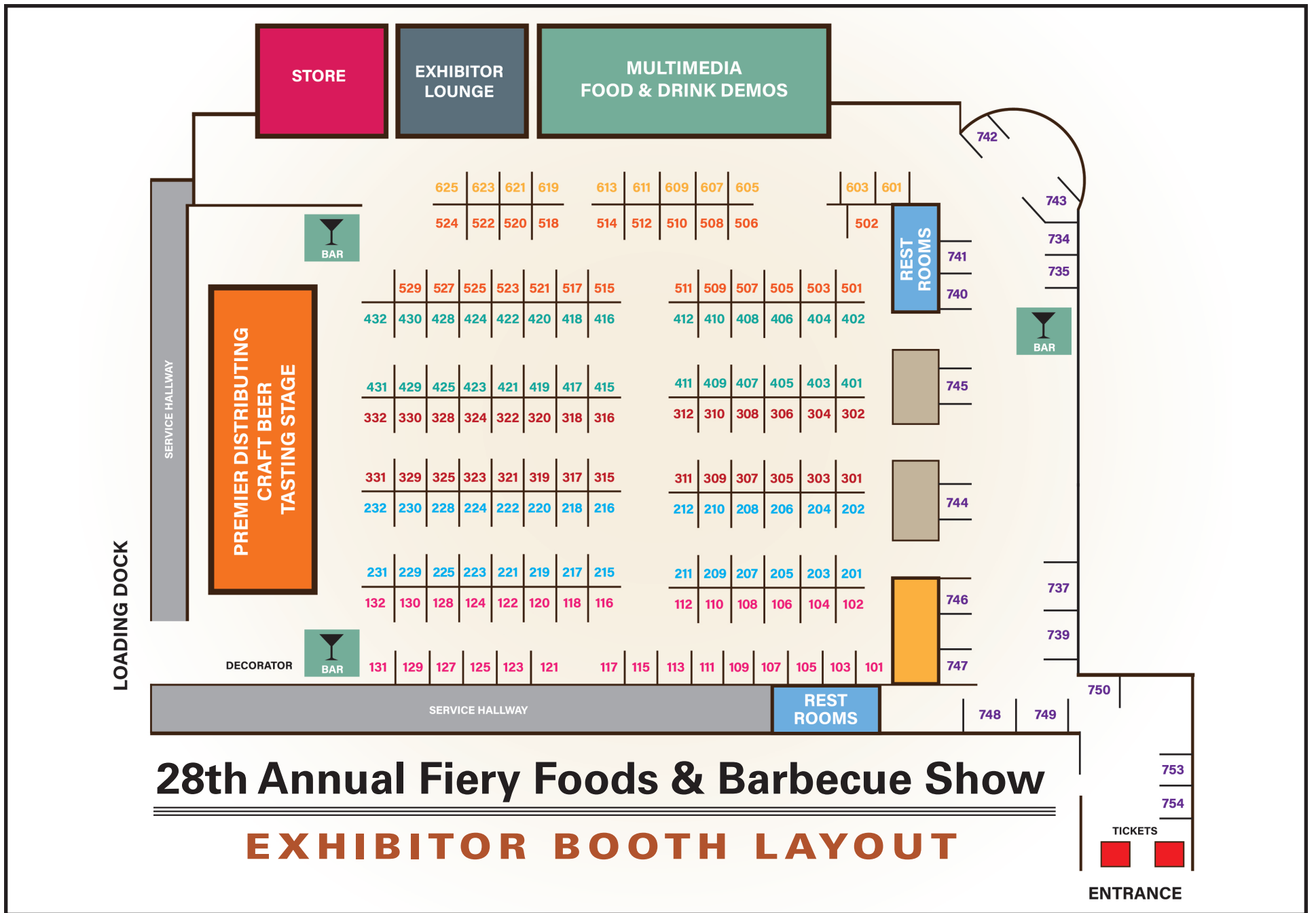
Available at
Don's Bookstore
Booth #745, Main Lobby

Available at
amazon



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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NEW MEXICO



KZRR
94
ROCK

Featured Fiery Foods Show Demonstrators

You Won't Want to Miss a Demo...Learn the Secrets of the Pros, and Taste Their Creations!

Jim Garcia

Jim Garcia got his start in restaurant management at the Olive Garden chain and then moved on to spicier domains. Now an independent restaurant and hospitality consultant, Jim has been operations manager for El Pinto Restaurant and Salsa, and a vice president of Sadie's of New Mexico. Long a lover of fine tequilas, Jim is quite the tequila expert. His multimedia presentation of the history and art of tequila making includes a tasting of his favorite tequila brands.



Kate Wheeler

Kate Wheeler is a graduate from Johnson & Wales University culinary program and has worked internationally. When she returned to the United States (nearly 12 years ago) she entered into the enchanting world of spices. Kate has trained hundreds of people about spice history, lore, cultivation, flavor profiles, and uses. For the last three years, she has owned and operated Savory Spice Shop in Santa Fe, NM along with her husband. The shop offers over 400 freshly ground and blended spices that can be sold in quantities as small as 1/2 ounce. Kate also teaches cooking classes and loves making the world's cuisines intuitive and accessible to cooks and chefs alike. She strives to learn and teach as much as possible and share her passion of all things food and spice with those who are curious!



Kelly Urig

Kelly Urig has an endless passion for three things: filmmaking, writing, and chile. When she's not working on her own and other creative projects such as filmmaking, writing scripts or a foodie book, Urig works in the New Mexican film industry striving to constantly learn more about the medium and all aspects of the industry. Along the way, Urig earned her BA from the University of Denver and received her MA in television, film and media production from San Diego State University.



Dave DeWitt

Dave DeWitt is the author of more than fifty books, with most of them devoted to chile peppers and fiery foods. His latest book, *The Field Guide to Peppers*, written with Janie Lamson, presents 400 varieties of Capsicums in five different species. The listings include photographs, pod size and color, plant size, and heat levels. This is a book that every chile lover needs. DeWitt's Power Point presentation explains how to use this book and gives examples of some of the more unusual chile peppers.



Demo Schedule

The Demos will occur inside at a new venue, Eagle Meeting Rooms A&B, a large facility off the lobby on the east side of the show hall.

SATURDAY & SUNDAY MULTIMEDIA FOOD & DRINK DEMOS

1:00 PM:

Jim Garcia, Tequila Demonstration

2:00 PM:

Kelly Urig on her book, *New Mexico Chiles: History, Legend and Lore*

3:00 PM:

Dave DeWitt on his book, *The Field Guide to Peppers*

4:00 PM:

Kate Wheeler from the Savory Spice Shop in Santa Fe.

2016 Exhibitors & Booth Numbers



BOOTH #742

KZRR
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94 Rock & Hot 95.1/Blue Bell Ice Cream
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nmralph@gmail.com
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BOOTH #748

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The most amazing Sweet Jalapeno Relish you'll ever have, Zucchini Relish, Corn Relish and Hatch Relish. Our Pickled Vegetables are beautiful. Our Jalapeno Jellies are wonderful and our Cranberry Salsa is a must have. People rave about our Jalapeno Mustard. We have dips. Come see us!

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AlbuKirky Seasonings

Kirk Muncrief
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505-321-1769

kirk@albukirkyseasonings.com
www.albukirkyseasonings.com

AlbuKirky Seasonings is based smack in the center of the Land of Enchantment in Albuquerque, New Mexico! Our products feature high-quality ingredients blended with the flavors of the Southwest, and the results are nothing short of delicious!

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Anna Shawver
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BOOTH #408

Bravado Spice LLC

James Nelson
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Ste 113
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info@bravadospice.com
www.bravadospice.com
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Michele Northrup
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intensityacademy@verizon.net
www.intensityacademy.com

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susie@chilecolonial.com
www.chilecrunch.com
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smiaduran@aol.com
www.itsallaboutsattelites.com
DirecTV and Century Link.

BOOTH #220

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www.jalapeñoheaven.com
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www.lajoliesse.com
Sea Salted Carmel (SBC) Milk Chocolate Bars, Truffles & Turtles, Smoked Serrano Chile & Pinon (Ruquani) Dark Chocolate Bars, Cinnamon & Chipotle Dark Chocolate Bars, Smoked Serrano Pecan Toffee, Scotch Bonnet Dark Chocolate Bars, and Chipotle Dark Chocolate Toffee.

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NMSU Library 2016 calendar and NMSU Library chile pepper notecards.

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2016 Exhibitors & Booth Numbers

Backside Stout Beer Mustard, and Maple Horseradish, BBQ: Pineapple Habanero & Orange Chipotle.

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www.theoldwindmilldairy.com
Chili Hot Chevre (a soft goat cheese with New Mexico green chili & jalapeños); Holy Chipotle Chevre; McIntosh Cheddar with Jalapeños. Introducing Triple Cream style cow milk cheeses, Valle Verde (green chili), Sangre De Cristo (Chipotle), and Wheeler Peak (a great plain triple cream style Brie). To purchase after the show go to www.oldwindmilldairy.com to check out our online store.

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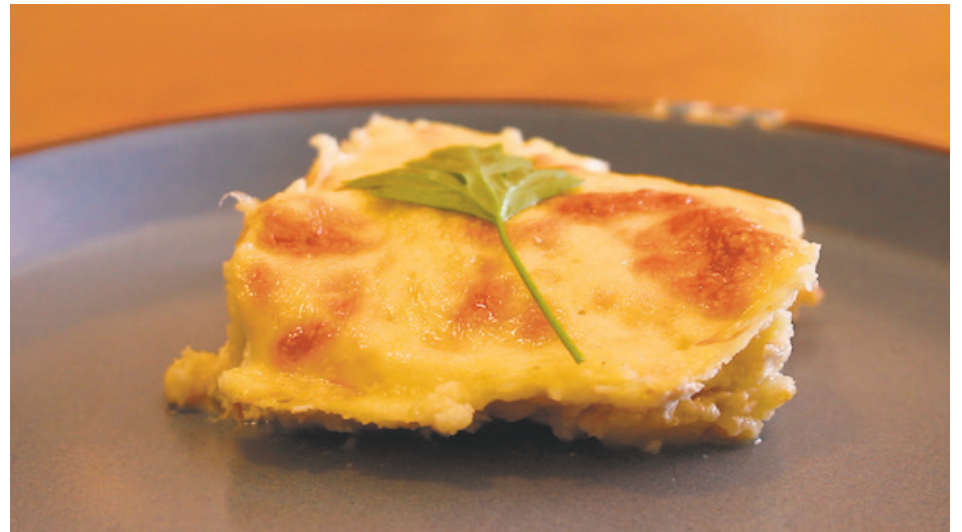
BY DAVE DEWITT

The tamale is the English word for an ancient dish from Mesoamerica that in Spanish is *tamal* with the plural being *tamales*. Essentially, various foods are wrapped in a corn dough called masa and then wrapped again with a corn husk or banana leaf and steamed. They are unwrapped at the table and are usually served with a chile sauce over them.

Food historians believe that tamales were first made in 8000 to 5000 B.C. They speculate that all of the pre-Columbian civilizations, the Olmec, Toltec, Maya and Aztec used tamales as portable food to support their armies, but they were also carried around by hunters and travelers. Since many of the ingredients used in Mexican tamales were introduced by the Spanish, in prehistoric times there was no beef, pork, or chicken. Instead, the early cooks used turkey, frogs, iguana, venison, rabbit, and fish, or fruits, squash, and beans.

The long evolution of tamales has produced a ritual that has been part of Mexican life since pre-Hispanic times, when festivals and events called for particular types of tamales. Today, tamales still use masa, but they filled with meats, cheese, or vegetables with chiles added or served in a chile sauce that is poured over the unwrapped filling. The preparation of tamales is time-consuming and complex and is communal cooking in Mexico, where the cooks are usually women. In Mexico and the American Southwest, tamales are a comfort food that are eaten at every meal, depending on the filling and topping. Sweet tamales are commonly served as a dessert.

We rarely make tamales at home in my family—it's just too much trouble. We buy ground pork tamales from Cervantes Restaurant in Albuquerque and top them with Cervantes Red Chile Sauce. Or, we make tamale pie, which is easy. The following recipe was featured in our very first "Spicy" video. Watch it at FieryFoodsCentral.com/Spicy.



Tamale Pie with Cheese and Chicken

Heat Scale:
Medium

This recipe is a delicious alternative to traditional tamales. A green salad is all that is needed to complete a meal.

Ingredients

- 1 4-pound chicken, cut in pieces
- 2 large onions, chopped
- 2 cloves garlic, minced
- 4 green New Mexican chiles, roasted, peeled, stems and seeds removed, chopped
- 1 1/2 cups whole kernel corn
- 2 cups sour cream
- 2 cups chicken broth
- 3/4 cup masa harina
- 2 eggs, separated
- 2 cups grated Monterey Jack Cheese

Directions

1. Simmer the chicken, 1/2 of the onions, and the garlic in water to cover until the chicken is done and starts to fall away from the bones. Remove the chicken. Strain the broth and reserve.
2. Remove the meat from the bones and chop the chicken along with the remaining onion. Combine with the chiles and sour cream in a bowl. Place the mixture in a casserole dish.
3. Bring the reserved broth to a boil and gradually add the masa while stirring constantly. Reduce the heat and cook until the mixture thickens, about 10 minutes. Remove from the heat and stir in the egg yolks. Spread this batter over the casserole and top with the grated cheese.

Bake for 35 minutes at 375 degrees F.

Yield: 6 servings

The Magnificent Seven Recipes of the Fiery Foods Show

BY MARK MASKER & HANS WRESSNIGG

You've shelled out a small fortune for a mountain of hot sauces and rubs. Now what? That's the question attendees face each and every year here at the show. In the half decade that Burn-Blog.com has been around, it's featured more than a few recipes starring products directly from the show. Here are just seven of the ones we like.

Spicy Chocolate Frappe

Heat Scale:
Medium to Hot

One thing I love to do at the Fiery Foods Show is prowl the floor looking for new ways to combine products. This Spicy Chocolate Frappe is the best result I've ever had. It's a frozen spicy red wine concoction teaming Nectar of the Vine's Natural Chocolate Martini Frappe mix with CaJohn's Frostbite Hot Sauce and Sweet & Saucy's Chipotle Chile Fudge. All three are very tasty in their own rights. When I spliced them together, though, the results were better than I expected.



Ingredients

1 pouch Nectar of the Vine Chocolate Martini Frappe mix
3 tablespoons CaJohn's Frostbite Hot Sauce (you can use more; no more than 6)
2 tablespoons Sweet & Saucy Chipotle Chile Fudge
750 ml dry red wine
750 ml water
1 packet Dr. Oetker's Instant Chocolate Mousse mix
1 cup milk
1 cup clean fresh raspberries

Directions

1. Mix the frappe mix, wine, water, and Frostbite in a 2 quart pitcher. Freeze it for at least 3-4 hours. Let it thaw for 20-30 minutes.
2. While the wine mixture is thawing, combine the raspberries, Dr. Oetker's, and milk in a mixing bowl. Mix it with an electric mixer per the instructions on the box.
3. Spoon the mousse into one corner of a Ziplock bag.
4. Spread the fudge in ring shape on a saucer. The ring should be the same width as your wine glasses. Gently roll the lip of the glass in a circle in the ring to pick up enough of the fudge.
5. Fill the glass with the frappe mixture.
6. Cut a small hole in one corner of the ziplock bag. Squeeze mousse through the hole and into the glass over the frappe.
7. Top the mousse with three raspberries and serve (optional).

Papa Turts Southeast Asian Inspired Turts Kababs

Heat Scale:
Medium

Ingredients

Heat Scale: Medium
1 - 13.5 oz can coconut milk
1 cup cilantro leaves
5 garlic cloves
2-3 tbsp Papa Turts So Hot It Hurts hot sauce
2 tbsp fresh squeezed lime juice
2 tbsp sugar
2 tbsp soy sauce (or coconut aminos)
2 scallions chopped
2 chiles (fresh or dried - we used fresh Serrano)
1 inch piece of ginger peeled
1 tbsp vegetable oil
1 tbsp fresh squeezed lemon juice
2 tsp salt.



Directions

1. Combine ingredients in a food processor. Pulse until well blended.
2. Reserve 3/4 cup of the marinade to use as a dipping sauce. Refrigerate until ready to use.
3. Cut 3-6 lbs of meat of your choice into 2 inch pieces (we used chicken breast and strip steak).
4. Marinate the meat for 3 to 6 hours.
5. Cut vegetables of your choice to 2 inch pieces (we used onion, yellow and red pepper, mushrooms). Refrigerate until ready to use.
6. Thread meat onto skewers (we prefer stainless steel skewers) and thread veggies onto separate skewers. Discard any of the leftover marinade that the meat has been in.
7. Heat the reserved 3/4 cup marinade in a small saucepan over medium high heat. Bring to a boil and then and simmer on low for 20 minutes.
8. Grill veggies and meat on high heat until cooked to safe temps (145 degrees steak and 165 degrees chicken internal temps... and don't overcook your steak!)
9. You can serve with rice or pita bread, and soy sauce, coconut aminos, warm marinade dipping sauce, lime wedges, Papa Turts hot sauce, etc...

Consuming Fires Hot Smoked Andouille BBQ Dip

Ingredients

- 8 oz. Whipped Cream Cheese
- 1 cup Sharp Cheddar Cheese, shredded
- ½ cup Ranch Dressing
- 3 – 4 Tbsps. Consuming Fires Smoked Andouille Sauce
- ¼ cup Sliced Green Onions
- 2 cups BBQ Pork Butt, pulled (We Love Mike and Jeff's of Greenville)



Directions

1. Mix the first 5 ingredients together well with a rubber spatula or in a mixer with a paddle.
2. Gently mix in the pork until well incorporated.
3. Place into a 1 quart casserole dish suitable for serving.
4. Bake at 350 degrees for 20 minutes, until golden brown and bubbling.
5. Serve hot as a dip, with tortilla chips, crackers, or our favorite; freshly baked corn bread sticks.

Chehalem Ridge Pineapple Salsa Burgers

Heat Scale:
Medium to Hot

The bad kind of “inflamed fruit” is a gym class injury after forgetting to wear your protective gear. Hu-La-La Tropical Fruit Salsa from Chehalem Ridge Brands is the good kind of fiery fruit: pineapple, mango, and garlic getting down with the sting of jalapeño, habanero, and serrano fire. Chunky and sweet, the fruit flavor hits your mouth first, followed by subtle onion, then the pepper flavor, and finally a lingering sting that takes 20-ish seconds to build in your mouth before reaching top speed. The heat builds the more you eat it because it doesn't fade quickly.



Ingredients

- 1 lb ground pork
- 8 slices of bacon
- Jamaican jerk seasoning
- Chehalem Ridge Brands pineapple mango salsa
- 4 King's Hawaiian hamburger buns
- 4 slices mild cheddar cheese

Directions

1. Heat your grill for medium to high heat.
2. While the grill is heating, prep the patties. Make sure the pork is cold. Hand mix it in a bowl with the jerk seasoning (2 tablespoons or to taste).
3. Form the pork into four equal sized patties. Put them on a plate and refrigerate them for at least a half an hour. Optionally, you can mix the salsa into the meat instead and use the jerk seasoning as a rub during cooking.
4. Grill the bacon for 2 minutes per side, then set it on a paper towel to drain off excess grease.
5. Grill the patties, lid down, for 4-6 minutes per side. After flipping them, top the burgers with the cheese, salsa, and bacon.
6. Toast the buns on the grill for 30-90 seconds.
7. Assemble the burgers and serve them up.

Pirate Johnny's Jerk Seasoned Sliders

Heat Scale:
Medium

Ingredients

- 1 lb ground pork
- 3 tablespoons Pirate Johnny's Jamaican Jerk seasoning rub
- Mrs. Renfro's Mild Peach Mango Salsa
- 8-10 slider ciabatta rolls

Directions

1. Heat your grill to medium-high.
2. Mix the seasoning with the pork by hand.
3. Bust pork mixture up into 8-10 equal sized chunks.
4. Massage them into meatballs, then press into slider patties.
5. Grill each slider for 2½ minutes per side.
6. Place on the rolls, add the salsa to taste.



Amberfyre: Manhattan Black Cherry Bourbon BBQ Sauce Steak Quesadilla

Heat Scale: Mild

Amber Button and CaJohn Hard brainstormed this sauce during talk of the big city steakhouses popularized during the 1950s and '60s. It's a blend of Kentucky bourbon, marinated cherries, a touch of vanilla, chile peppers, and what you'd expect to find in many barbecue sauces. The stuff definitely goes great with barbecue beef and steak; if you like yours on the sweet heat side, it's mouth sex. I didn't want to try it out on





Mikey V's award-winning products can be found at www.mikeyvsfoods.com or at Mikey V's Hot Sauce Shop, 711 S. Main Street, Georgetown, Texas. (512) 688-5071. **Visit us at BOOTH #322**



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anything nearly so normal as brisket, though. Instead, I went with a barbecue steak quesadilla. What surprised me was just how well the sauce tenderized the flap meat I used for the recipe. The stuff was almost fork tender before grilling!

Ingredients

- 1/2 lb beef flap meat for carne asada
- Amberfyre Manhattan Black Cherry Bourbon BBQ sauce
- 2 medium flour tortillas
- 1 cup shredded medium cheddar cheese or taco cheese blend

Directions

1. Marinate the flap meat in the barbecue sauce overnight.
2. Heat your grill for direct cooking. Grill each side of the meat for 3-4 minutes, covered.
3. Chop the meat into half-inch cubes.
4. Place each tortilla on the grill. Divide the meat and cheese between the two.
5. Fold the tortillas in half on the grill.
6. Grill for 2-3 minutes, lid open.
7. Flip the quesadillas over and grill for another 2-3 minutes.
8. Pull from the grill, chop each into thirds, and serve.

Filipino Phil's Chicken Chipotle Alfredo

Heat Scale:
Medium to Hot

Ingredients

- 12 oz box penne pasta
- 1 15 oz jar of alfredo sauce
- 1 lb chicken breast
- 1 bottle of Filipino Phil's Nuclear Chipotle Sauce
- Fresh cilantro
- Parmesan cheese

Directions

1. Cook pasta and chicken
2. Put alfredo sauce in medium sized pan and warm
3. Add chicken to alfredo sauce and season to taste with Filipino Phil's Nuclear Chipotle Sauce
4. Combine pasta and sauce
5. Garnish with cilantro and Parmesan this dish can be served hot or cold



For more recipes, cooking gadget reviews, and interviews visit Burn-Blog.com



2016 Scovie Awards Winners Report

Vahine Inc., High River Sauces, and Lucky Dog Take Home This Year's Scovie Awards Grand Prizes

BY DAVE DEWITT

Scovie Awards judges and top culinary experts awarded the 2016 Overall Grand Prize in the Tasting Division to Vahine Incorporated, Maui Pepper Company for their Smokin' Mangoes Extra Hot Sauce (Chipotle Style).

The Vahine Inc. is located in West Palm Beach, Florida. They are producers of the Maui Pepper Company's and Tahiti Joe's hot sauces. This year, their hot sauce created with mangoes received the highest overall score. They are located in booth 431 at the 2016 National Fiery Foods & Barbecue Show.

High River Sauces of Brooklyn, New York, took home the



grand prize award in the Advertising and Marketing Division for their direct mail piece. Lucky Dog Hot Sauce of Sonoma, California, tied for the grand prize



award in the advertising and marketing division for their Dia del Perro product label.

Competition for the 2016 Scovie Awards had a total of 599 entries. The total number of companies entering was 126. The

entries came from 30 US states and eight countries including Australia, Austria, Canada, Germany, New Zealand, Sweden, the United Kingdom, and the United States.

"Companies from all over the world continue to recognize the Scovie Awards as the most competitive blind taste-tested event in the world," said Emily DeWitt-Cisneros, one of the Scovie producers. "I'm thrilled that participation in the awards continues to increase year after year."

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

Call for Entries!

2017 Scovie Awards

Early Bird Special is Monday, June 13 through Monday, July 11, 2016

Accept No Imitations!



Categories Include
Hot Sauce • Salsa
BBQ Sauce
Beverages
Candy • Jams
Snacks
Meat • Cheese
And More!

Whether you're a beginning sauce maker with just one product, or an established pro with a whole product line, the Scovie Awards is the place to see how you measure up to the competition.

In its 20th year, the Scovie Awards is the original and longest-running spicy food contest in the country.

Judging is 100% blind, and the judges are professionals from the food, beverage, advertising, and hospitality industries.

www.scovieawards.com
or Emily at
505.873.8680

The Scovie Awards was named after Wilber Scoville, inventor of the Scoville Heat Scale. Make sure you're entering the Scovies and not a copycat contest.



2016 Scovie Award Winners



BARBECUE SAUCE

All-Natural

1ST PLACE

Spicy Barbecue Sauce
The Barbecue Company
Robert Lundin
 Skarpov 12
 Saltsjo-Boo, Stockholm SWEDEN
 13460
 (468) 645-2060
 info@bbq.se
 www.bbq.se

2ND PLACE

Carolina Barbecue Sauce
Cobra Chili
Vaughn Henry
 265 Mound View Rd Ste 7
 River Falls, WI 54022
 612-756-4985
 sauce@cobrachilli.com
 www.cobrachilli.com

3RD PLACE

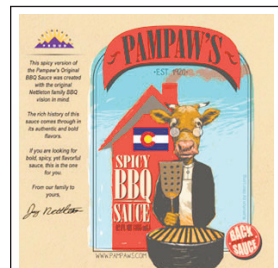
Sweet Momma
BurntOut BBQ Co.
Erik Kos
 2916 Penstemon Way
 Castlerock, CO 80109
 (612) 986-4555
 erik@burntoutbbq.com
 www.burntoutbbq.com

BARBECUE SAUCE

American Style Hot

1ST PLACE

PAMPAW'S Spicy BBQ Sauce
PAMPAW'S BBQ Products
Jay Nettleton
 PO Box 271673
 Littleton, CO 80127
 (720) 514-3655
 jay@pampaws.com
 www.pampaws.com



PAMPAW'S Spicy BBQ Sauce is a spiced up version of our Original BBQ Sauce (3rd place American Mild). This sauce combines all the down home goodness of our Original Sauce and the added heat of Jalapeno Peppers. It's a great finishing sauce for brisket, burgers, or beef ribs.

2ND PLACE

The Devil's Own-Ghost Chili BBQ
Lucky 19 Sauce Company
Aaron Bourdage
 4300 Courtland Road
 Minnetoka, MN 55345
 (651) 269-7869
 info@lucky19.com
 www.lucky19.com



Lucky 19's Ghost Chili Barbecue Sauce, The Devil's Own is a spicy version of our Sweet Lil' Devil sauce. We used Ghost Chili to ramp the heat without taking away the sweet and smoky flavors that we are known for. Check out our sauce line at www.lucky19.com

3RD PLACE

Big Bad John's Bad Ass Red Sauce
The Lower Alabama Gourmet
John Cowan
 9825 Fairway Dr.
 Foley, AL 36535
 (205) 915-1262
 john@loweralabamagourmet.com
 www.loweralabamagourmet.com

BARBECUE SAUCE

American Style Mild

1ST PLACE

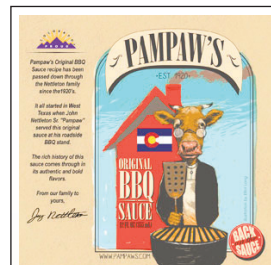
Spicy Barbecue Sauce
The Barbecue Company
Robert Lundin
 Skarpov 12
 Saltsjo-Boo, Stockholm SWEDEN
 13460
 (468) 645-2060
 info@bbq.se
 www.bbq.se

2ND PLACE

Firefly's Memphis Sauce
Firefly's Bodacious BBQ
Steve Uliss
 350 East Main Street
 Marlborough, MA 1752
 (508) 277-9672
 steveuliss@verizon.com
 www.fireflysbbq.com

3RD PLACE

PAMPAW'S Original BBQ Sauce
PAMPAW'S BBQ Products
Jay Nettleton
 PO Box 271673
 Littleton, CO 80127
 (720) 514-3655
 jay@pampaws.com
 www.pampaws.com



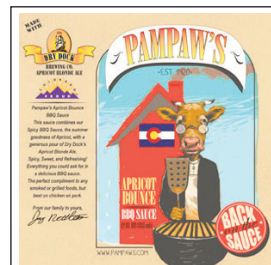
PAMPAW'S Original BBQ Sauce was created in San Angelo, TX in the 1920's at our family roadside BBQ stand. It has just the right amount of Cayenne Pepper spice and savory flavor to compliment any grilled or smoked meat. Perfect as a finishing or dipping sauce.

BARBECUE SAUCE

Fruit-Based

1ST PLACE

PAMPAW'S Apricot Bounce BBQ Sauce
PAMPAW'S BBQ Products
Jay Nettleton
 PO Box 271673
 Littleton, CO 80127
 (720) 514-3655
 jay@pampaws.com
 www.pampaws.com



This delicious sauce causes total taste bud confusion. It combines our Spicy BBQ Sauce (1st place American Hot), sweet apricots and a healthy pour of Dry Dock Brewery's - Apricot Blonde Ale. This is a sweet and spicy compliment to any grilled meat. It's especially good on chicken or pork.

2ND PLACE

Spicy Peach Habanero BBQ Sauce
B's BBQ Company
Brad Hammond
 7147 Silverwind Circle
 Colorado Springs, CO 80923
 (719) 271-6881
 bzbbqco@msn.com
 www.bzbbqco.com

3RD PLACE

Sloppy 2nds Southern Style Orange
Sloppy 2nds
Jimmie Gehris
 140 Niantic Rd

Barto, PA 19504
 (610) 703-8163
 thehawghouse@gmail.com
 www.sloppy2ndsbbq.com

BARBECUE SAUCE

Mustard Based

1ST PLACE (TIED)

Smoky Mustard
Fireland Foods
Richard Fohringer
 Hauptstrabe 33
 Ruprechtshofen, Austria 3244
 office@firelandfoods.at
 www.firelandfoods.at

1ST PLACE (TIED)

KW's Sweet & Spicy BBQ Sauce
KW's BBQ Sauce
Keith Weeks
 619 Opal Lane
 Richardson, TX 75080
 (972) 679-9031
 keithweeks@kwsbbqsauce.com
 www.kwsbbqsauce.com

2ND PLACE

Williamson Bros. Classic Carolina Sauce
Williamson Bros. Bar-B-Q
Sawyer Williamson
 1160 Hayes Industrial Drive
 Marietta, GA 30062
 (770) 617-3285
 sawyer.williamson@williamsonbros.com
 www.williamsonbros.com

3RD PLACE

Miller's Habanero Hot & Sweet Mustard
Miller's Mustard
Robb Miller
 139 Goldview Drive
 Gibsonia, PA 15044
 (724) 612-6123
 miller@millersmustard.com
 www.millersmustard.com

BARBECUE SAUCE

Specialty Chile

1ST PLACE

Fri-B-Que Honey Chipotle BBQ Sauce
Fri-B-Que
Michael Frison
 519 Quailbrush Dr. NW
 Albuquerque, NM 87121
 (505) 615-6052
 m-frison@hotmail.com
 www.fribque.com

2ND PLACE

Smokanero
Fireland Foods
Richard Fohringer
 Hauptstrabe 33
 Ruprechtshofen, Austria 3244
 office@firelandfoods.at
 www.firelandfoods.at

3RD PLACE

Fire Belly Sauce Smokin' Chipotle
Fire Belly Sauce Company
Larry LaCourse
 2065 Como Lake Ave
 Coquitlan, BC Canada V3J3R4
 (778) 866-8207
 saucier@firebellysauce.com
 www.firebellysauce.com

BARBECUE SAUCE

Unique

1ST PLACE

Sloppy 2nds Southern Style Orange
Sloppy 2nds
Jimmie Gehris
 140 Niantic Rd

Jimmie Gehris
 140 Niantic Rd
 Barto, PA 19504
 (610) 703-8163
 thehawghouse@gmail.com
 www.sloppy2ndsbbq.com

2ND PLACE

CRC BBQ Riley's Triple R Sauce
CRC BBQ Enterprises, LLC
Kevin Riley
 708 Michelle Place
 Coppell, TX 75019
 (214) 636-6340
 kevin@crbbq.com
 www.crcbbq.com



A BBQ sauce 7 years in the making. This sauce is a perfect blend of sweet and spices giving Triple R Sauce its one-of-a-kind taste. It's great on chicken, beef, and pork or on the side as dipping sauce.

3RD PLACE

Smoky Jon's Fiery Gourmet Supreme BBQ Sauce
Smoky Jon's #1 BBQ
Smoky Jon Olson
 501 Muir Drive
 Madison, WI 53704
 (608) 244-5621
 smokyjon@charter.net
 www.smokyjons.com

BARBECUE SAUCE

Vinegar Hot

1ST PLACE

Uncle Murle's Spicy BBQ Sauce
Uncle Murle's BBQ
Bill Pope
 13 N. Fenwick Rd
 Memphis, TN 38111
 (901) 218-5022
 bill.pope@unclemurles.com
 www.unclemurles.com



From a small farm in Tennessee, a recipe that has been passed down three generations now, Uncle Murle's BBQ sauce is what barbecuing is all about! Share the goodness!

2ND PLACE

Smoky Jon's Fiery Gourmet Supreme BBQ Sauce
Smoky Jon's #1 BBQ
Smoky Jon Olson
 501 Muir Drive

Madison, WI 53704
 (608) 244-5621
 smokyjon@charter.net
 www.smokyjons.com

3RD PLACE

Woody's Hot Bar B Q Sauce
Woody's Bar B Q Sauce Co.
William Wood
 PO Box 66
 Waldenburg, AR 72475
 (870) 974-3576
 woodybbq@ricebelt.net
 www.buywoodyssauce.com

BARBECUE SAUCE

Vinegar Mild

1ST PLACE

CRC BBQ Riley's Triple R Sauce
CRC BBQ Enterprises, LLC
Kevin Riley
 708 Michelle Place
 Coppell, TX 75019
 (214) 636-6340
 kevin@crbbq.com
 www.crcbbq.com



A BBQ sauce 7 years in the making. This sauce is a perfect blend of sweet and spices giving Triple R Sauce its one-of-a-kind taste. It's great on chicken, beef, and pork or on the side as dipping sauce.

2ND PLACE

Williamson Bros. Bar-B-Q Original Sauce
Williamson Bros. Bar-B-Q
Sawyer Williamson
 1160 Hayes Industrial Drive
 Marietta, GA 30062
 (770) 617-3285
 sawyer.williamson@williamsonbros.com
 www.williamsonbros.com

3RD PLACE

Causey's Original BBQ Sauce
Causey Foods, Inc.
Wynn Causey Bakke
Richard Flax
 3674 Lee Street SE
 Smyrna, GA 30080
 (404) 216-2635
 wynn.bakke@causeyfoods.com
 www.causeyfoods.com

BEVERAGES-HOT AND SPICY

Alcoholic

1ST PLACE

Mary's Mornin' FiXXer
Bolder Beans
Rogue Edwards
 9813 Quay Way
 Westminster, CO 80021
 (720) 635-2150
 rogue@bolderbeans.com
 www.bolderbeans.com

2ND PLACE

What the Chuck Mix for Michelada

2016 Scovie Award Winners

What the Chuck Mix
Chuck Smith
 402-A West Palm Valley Blvd.
 Ste. 228
 Round Rock, TX 78664
 (512) 820-2175
 info@whatthechuckmix.com
 www.whatthechuckmix.com
3RD PLACE
Smoking Hot Mary
The Lower Alabama
Gourmet
John Cowan
 9825 Fairway Dr.
 Foley, AL 36535
 (205) 915-1262
 john@loweralabamagourmet.com
 www.loweralabamagourmet.com

BEVERAGES-HOT AND SPICY

Non-Alcoholic
1ST PLACE
Mary's Mornin' FiXXer
Bolder Beans
Rogue Edwards
 9813 Quay Way
 Westminster, CO 80021
 (720) 635-2150
 rogue@bolderbeans.com
 www.bolderbeans.com
2ND PLACE
Freshies Ghost Mary
Freshies Food Corp
Steve Barton
 4860 Broadway
 Denver, CO 80216
 (321) 436-9165
 steve.barton@freshies.com
 www.freshies.com

3RD PLACE
Twisted Mary
The Lower Alabama
Gourmet
John Cowan
 9825 Fairway Dr.
 Foley, AL 36535
 (205) 915-1262
 john@loweralabamagourmet.com
 www.loweralabamagourmet.com

BEVERAGES-NOT HOT AND SPICY

Alcoholic
1ST PLACE
Mary's Mornin' FiXXer
Bolder Beans
Rogue Edwards
 9813 Quay Way
 Westminster, CO 80021
 (720) 635-2150
 rogue@bolderbeans.com
 www.bolderbeans.com

2ND PLACE
What The Chuck Mix for
Bloody Mary
What the Chuck Mix
Chuck Smith
 402-A West Palm Valley Blvd.
 Ste. 228
 Round Rock, TX 78664
 (512) 820-2175
 info@whatthechuckmix.com
 www.whatthechuckmix.com
3RD PLACE
Smoky Mary
The Lower Alabama
Gourmet
John Cowan
 9825 Fairway Dr.
 Foley, AL 36535
 (205) 915-1262
 john@loweralabamagourmet.com
 www.loweralabamagourmet.com

BEVERAGES-NOT HOT AND SPICY

Non-Alcoholic
1ST PLACE
What The Chuck Mix for
Bloody Mary
What the Chuck Mix
Chuck Smith
 402-A West Palm Valley Blvd.
 Ste. 228
 Round Rock, TX 78664
 (512) 820-2175
 info@whatthechuckmix.com
 www.whatthechuckmix.com

2ND PLACE
Mary's Mornin' FiXXer
Bolder Beans
Rogue Edwards
 9813 Quay Way
 Westminster, CO 80021
 (720) 635-2150
 rogue@bolderbeans.com
 www.bolderbeans.com
3RD PLACE
Smoky Mary
The Lower Alabama
Gourmet
John Cowan
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 john@loweralabamagourmet.com
 www.loweralabamagourmet.com

CHEESE

Unique
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Cabot Horseradish Cheddar
Cheese
Cabot Creamery Cooperative
Earle Elliott
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 Waitsfield, VT 5673
 (802) 563-3923
 eelliott@cabotcheese.com
 www.cabotcheese.com

2ND PLACE
Moruga Scorpion Cheddar
Cheese
Chile Spot LLC
Jeff Porter
 113 Waring Drive
 Downingtown, PA 19335
 1-9335
 jeff@chilespot.com
 www.chilespot.com
3RD PLACE
Habanero Hot & Sweet
The Old Windmill Dairy
Michael Lobaugh
 PO Box 834
 McIntosh, NM 87032
 (505) 975-0870
 info@towdairy.com
 www.theoldwindmilkdairy.com

CHEESE

White Cheese
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Cabot Hot Habanero
Cabot Creamery Cooperative
Earle Elliott
 193 Home Farm Way
 Waitsfield, VT 5673
 (802) 563-3923
 eelliott@cabotcheese.com
 www.cabotcheese.com
2ND PLACE
Sangre de Christo Brie
The Old Windmill Dairy
Michael Lobaugh
 PO Box 834

McIntosh, NM 87032
 (505) 975-0870
 info@towdairy.com
 www.theoldwindmilkdairy.com

3RD PLACE
Cabot Pepper Jack Cheese
Cabot Creamery Cooperative
Earle Elliott
 193 Home Farm Way
 Waitsfield, VT 5673
 (802) 563-3923
 eelliott@cabotcheese.com
 www.cabotcheese.com

CONDIMENTS-HOT & SPICY

Chile Oil
1ST PLACE
Citrus Habanero Extra Virgin
Olive Oil
Sutter Buttes Natural and
Artisan Foods
Alka Kumar
 2204 California Street
 Sutter, CA 95982
 (530) 763-7921
 alkakumar@sbcglobal.net
 www.sutterbuttesoliveoil.com



Smooth and rich with just the right amount of spicy intensity. We hand-pick fresh habanero peppers and slowly infuse them with our Meyer Lemon Infused Extra Virgin Olive Oil to create this award winning blend.

2ND PLACE
Jillipepper Dress It! Red
Jillipepper
 jilli@jillipepper.com
3RD PLACE
Tempest
Grim Reaper Foods
Russell Williams
 7 Oak Close
 Hemel Hempstead, Herts United
 Kingdom HP39TU
 +08458692663
 russell@grimreaperfoods.com
 www.grimreaperfoods.com

CONDIMENTS-HOT & SPICY

Ketchup
1ST PLACE
Jake's Famous Sriracha
Ketchup
Jake's Famous Foods, LLC
Jake Calloway
 14252 Culver Drive Suite A-214
 Irvine, CA 92604
 (949) 208-6185
 jakesfamousfoods@gmail.com
 www.jakesfamousfoods.com
2ND PLACE
Bayou Cocktail
Frog Bone Cajun Sauces, LLC
Keith Jenkins
 13406 Seymour Meyers Blvd.

Suite 13
 Covington, LA 70433
 kjenkins@frog-bone.com
 www.frog-bone.com
3RD PLACE
LAVA-Spicy Ketchup
Volcanic Peppers
Timothy Bader
 4902 N 132th Ave
 Omaha, NE 68164
 (402) 213-8505
 timbader@volcanicpeppers.com
 www.volcanicpeppers.com

CONDIMENTS-HOT & SPICY

Meat Sauce
1ST PLACE
Ginger Garlic
Rose City Pepperheads
Susan McCormick
 16285 SW 85th, Suite 403
 Portland, OR 97224
 (503) 329-8081
 rosecitypepperheads@gmail.com
 www.rosecitypepperheads.com

2ND PLACE
Competition BBQ Mop
Sauce
Chile Spot LLC
Jeff Porter
 113 Waring Drive
 Downingtown, PA 19335
 jeff@chilespot.com
 www.chilespot.com
3RD PLACE
Texas Brew Wild Blueberry
Bourbon Sauce
Texas Brew Products
Brenda Craig
 9175 N. Point Dr.
 San Antonio, TX 78266
 (210) 663-5067
 brenda@texasbrewproducts.com
 www.texasbrewproducts.com

CONDIMENTS-HOT & SPICY

Mustard
1ST PLACE
Lusty Monk Original Sin
Lusty Monk Mustards
Kelly Davis
 929 Guadalupe Ct. NW
 Albuquerque, NM 87114
 (505) 975-6498
 lustymonkwest@comcast.net
 www.lustymonk.com

2ND PLACE
Haus Barhyte Jalapeno Gold
Mustard
Barhyte Speciality Foods
Colette Harris
 18861 SW Martinazzi Ave Suite
 203 B
 Tualatin, OR 97062
 (800) 407-9241
 colette@barhyte.com
 www.barhyte.com
3RD PLACE
Aunty LiliKoi Passion Fruit
Wasabi Mustard
Aunty LiliKoi Products
Lori Cardenas
 PO Box 1004
 Lawai, HI 96765
 (808) 338-1296
 info@auntyliliko.com
 www.auntyliliko.com



This product is Aunty LiliKoi's best seller—by a long shot! Even people who don't like wasabi can't get enough of this tasty mustard. It's great on hamburgers, hot dogs, sandwiches—and as a seasoning for pasta salad, tuna salad and deviled eggs.

CONDIMENTS-HOT & SPICY

Pickled Product
1ST PLACE
Bolder Beans-Hot
Bolder Beans
Rogue Edwards
 9813 Quay Way
 Westminster, CO 80021
 (720) 635-2150
 rogue@bolderbeans.com
 www.bolderbeans.com
2ND PLACE
Naughty Nibblets-Spicy
Rose City Pepperheads
Susan McCormick
 16285 SW 85th, Suite 403
 Portland, OR 97224
 (503) 329-8081
 rosecitypepperheads@gmail.com
 www.rosecitypepperheads.com

3RD PLACE
Wicked Hots (Pickles)
Pickle Baron of Key West
Dustan Carpenter
 PO Box 4405
 Key West, FL 33040
 (305) 304-7873
 dustanc@aol.com
 www.picklebaronofkeywest.com

CONDIMENTS-HOT & SPICY

Salad Dressing
1ST PLACE
Jillipepper Dress It! Green
Jillipepper
 jilli@jillipepper.com
2ND PLACE
Filipino Phil's Ranch Attack
Filipino Phil's Nuclear
Chipotle Sauces
Michelle Meithof
 13930 148th Ave SE
 Yelm, WA 98597
 (777) 685-6760
 filipinophil69@yahoo.com
 www.filipinophilnuclearsauces.com



We're not here for a long time – We're here for a good time! Spice up your food with the NEW Chipotle Ranch Attack, it's what the world's been craving! If it ain't got spice it ain't got life!

3RD PLACE
Bayou Remoulade
Frog Bone Cajun Sauces, LLC
Keith Jenkins
 13406 Seymour Meyers Blvd.
 Suite 13
 Covington, LA 70433
 kjenkins@frog-bone.com
 www.frog-bone.com

CONDIMENTS-HOT & SPICY

Table Seasoning
1ST PLACE
Blackend Seasoning
Frog Bone Cajun Sauces, LLC
Keith Jenkins
 13406 Seymour Meyers Blvd.
 Suite 13
 Covington, LA 70433
 kjenkins@frog-bone.com
 www.frog-bone.com

2ND PLACE
Pirate's Gold
Top Secret Gourmets
Lawrence Sayre
 112 Fineview Road
 Camp Hill, PA 17011
 717-736-9490
 bluegourmet@comcast.net
 www.TopSecretGourmets.com

3RD PLACE
X Hot Jamaican Habanero
& Lime
Top Secret Gourmets
Lawrence Sayre
 112 Fineview Road
 Camp Hill, PA 17011
 717-736-9490
 bluegourmet@comcast.net
 www.TopSecretGourmets.com

CONDIMENTS-HOT & SPICY

Unique
1ST PLACE
Spicy Antipasto Spread
Sutter Buttes Natural and
Artisan Foods
Alka Kumar
 2204 California Street
 Sutter, CA 95982
 (530) 763-7921
 alkakumar@sbcglobal.net
 www.sutterbuttesoliveoil.com

2016 Scovie Award Winners



This spicy pickled vegetable tapenade is a convenient and delicious way to incorporate veggies into your meals or side dishes. Blended with our award-winning habanero infused extra-virgin olive oil this condiment has quite a kick.

2ND PLACE

Sneaky Ghost
Rose City Pepperheads
Susan McCormick
 16285 SW 85th, Suite 403
 Portland, OR 97224
 (503) 329-8081
 rosecitypepperheads@gmail.com
 www.rosecitypepperheads.com

3RD PLACE

505 Southwestern Hatch Valley Green Chile Sriracha Sauce
Flagship Food Group
Ray Gadd
 851 N Hickory Ave Suite 200
 Meridian, ID 83642
 (208) 383-9600
 rgadd@flagshipfood.com
 www.flagshipfoodgroup.com

CONDIMENTS-NOT HOT & SPICY

Meat Sauce
1ST PLACE
Texas Brew Wild Blueberry Bourbon Sauce
Texas Brew Products
Brenda Craig
 9175 N. Point Dr.
 San Antonio, TX 78266
 (210) 663-5067
 brenda@texasbrewproducts.com
 www.texasbrewproducts.com

2ND PLACE
Full Boar BBQ Sauce
Full Boar BBQ, LLC
Kyle Jensen
 300 Cross St.
 Manchester, MN 56007
 (507) 826-3357
 kjensen@jensenmanufacturing.com
 www.fullboarbbq.com



Full Boar BBQ Sweet & Spicy BBQ Sauce has the flavors to tackle any meat. Slather it on your beef, chicken, pork and more, this sauce will deliver the perfect blend of sweet & heat. Fire up the grill or smoker and go Full Boar with your next meal.

3RD PLACE

Williamson Bros. Bar-B-Q Steak Sauce
Williamson Bros. Bar-B-Q
Sawyer Williamson
 1160 Hayes Industrial Drive
 Marietta, GA 30062
 (770) 617-3285
 sawyer.williamson@williamsonbros.com
 www.williamsonbros.com



Williamson Bros. Bar-B-Q is the 2nd highest selling BBQ Sauce in the Greater Georgia Area (Rankings Per Nielsen Measurement service). This tangy, slightly spicy, Steak Sauce is the perfect mix for any of your recipes.

CONDIMENTS-NOT HOT & SPICY

Mustard
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Paula's Pepper Jelly

Paula Peak

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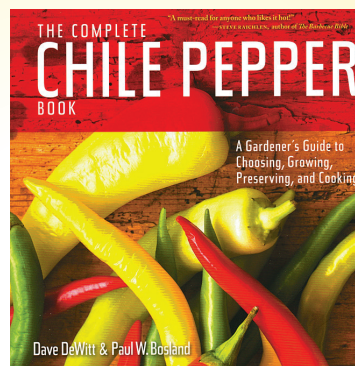
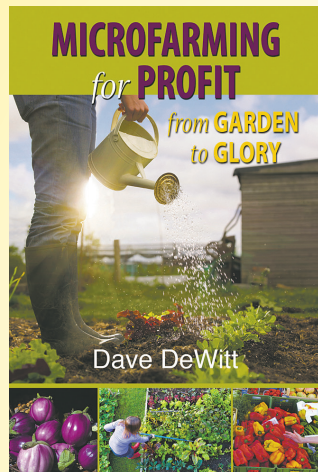
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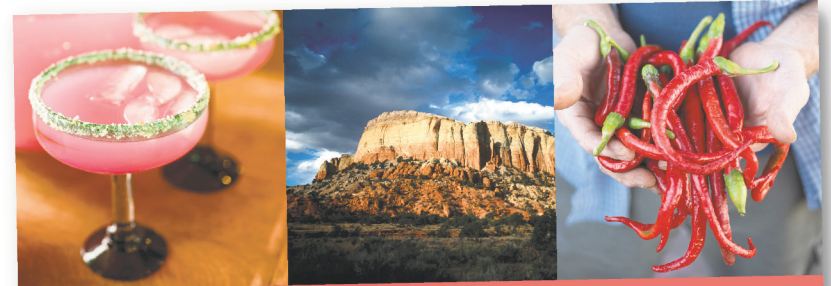
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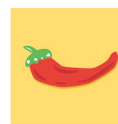
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