

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.

elcome to our 29th show! We have made a lot of changes in the show this year. Here is a summary of them.

—New advertising plan. We have focused on prime time TV shows on CBS, and now for the first time, we can saturate The Food Network locally with a barrage of TV spots. We thank Sandia Resort and Casino for supporting the show with digital billboards and extensive advertising for the show in the Albuquerque Journal and the Weekly Alibi.

- —505 Food Fights in the Eagle Room. There are five food fights during the show to support the charity Project Lunchbox. See the separate articles on the 505 Food Fights for details.
- —The cool-down booth is back in the Rotunda area on Saturday and Sunday. Thanks to Van Rixel Bros. Gelato & Sorbet.
- —The Exhibitor and Attendee Party will be on site this year in the Eagle Room at 7:30 pm on Saturday and we will present awards for: Most Creative Booth, Most Sales-Oriented Booth, and Most Beautiful Booth. Also, 2017 Scovie winners who are exhibiting will be recognized.
- —Our new show sponsors are Melinda's Hot Sauce (one of the 10 best-selling hot sauces in the country) and Chile Pepper magazine, the publication Dave co-founded in 1987.
- —Our new media sponsors are KRQE-TV, Coyote102.5 Radio, and 97.3 KISS Radio.

Have a hot time of it!

Dave DeWitt, Mary Jane Wilan, and Emily DeWitt-Cisneros, show producers

SUNBELT SHOWS

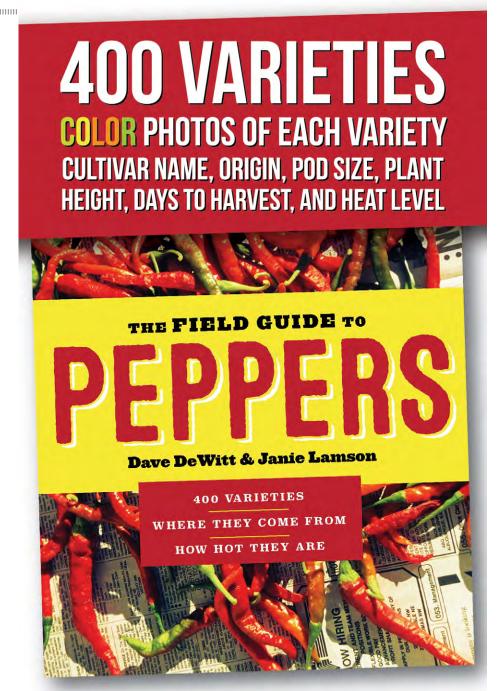
The National Fiery Foods & BBQ Show

is produced by Sunbelt Shows PO Box 4980, Albuquerque NM 87196 505-873-8680 emily@fiery-foods.com

emily@fiery-foods.com www.fiery-foods.com

Fiery Foods Show Program

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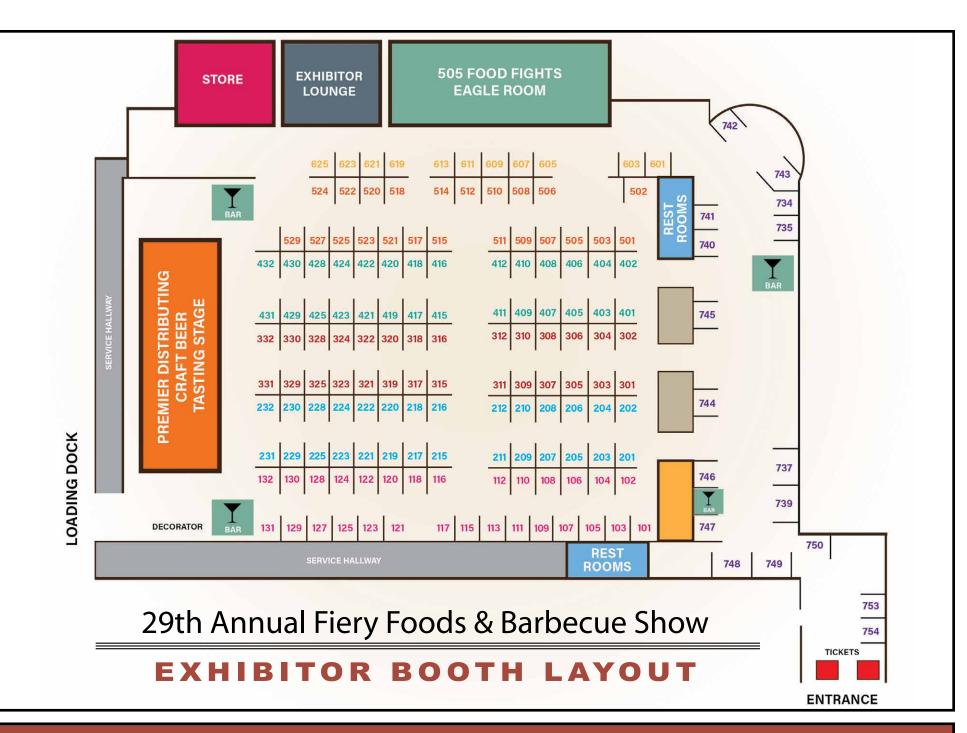
In this fiery guide, Dave DeWitt and Janie Lamson help you identify hundreds of the most popular chile pepper varieties. The 400 profiles include all the major types of peppers and are packed with information on culinary use, interesting facts, and chile nomenclature.

Available at

Don's Bookstore

Booth #745, Main Lobby

Available at amazon



THANK YOU TO OUR 2017 FIERY FOODS & BBQ SHOW & SCOVIE AWARD SPONSORS!























Friday, March 3

11am: Open to Trade only

4pm: Open to General Public and Trade

8pm: Show closes

Saturday, March 4

9am: Open to Trade Only

11am: Show open to General Public and Trade

In the Eagle Room:

12pm: New Mexico Spirits Presentation / Tasting

1pm: 505 Food Fights: Dave Sellers vs. Fernando Ruiz

2pm: Disc-It Demo, Patio

3pm: 505 Food Fights: Christopher Cook vs. Rafael Zamora

5pm: 505 Food Fights: Carrie Eagle vs. Josh Kennon

7pm: Show closes

7:30pm: Exhibitor and attendee party

Sunday, March 5

9am: Open to Trade Only

11am: Open to General Public and Trade

In the Eagle Room:

12pm: Jim Garcia's Tequila Presentation/Tasting

1pm: 505 Food Fights Semi-Final

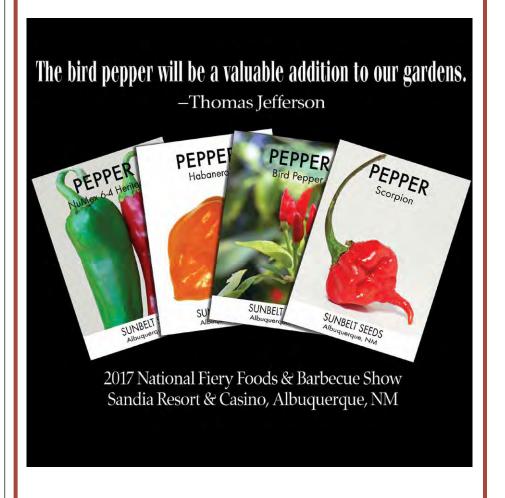
2pm: Disc-It Demo, Patio

3pm: 505 Food Fights FINAL

6pm: Show closes

Get This Year's Official Show Shirt!

Not only was Thomas Jefferson our third president, he was a Founding Foodie and a Founding Gardener. He also loved chile peppers, so our 2017 show shirt is devoted to his chilehead memory.



Above: the design on the back of the shirt. The front has the 2017 Fiery Foods & Barbecue Show logo. Available in black or royal blue!

The shirts are available at the Don's Bookstore booth in the main lobby of the show.

505 Food Fights at the 2017 National Fiery Foods & Barbecue Show

By Stacy Wilson

About 505 Food Fights

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 3 is slated to begin in May of 2017 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 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 first time this year, we are having a Special Edition Food Fight during the 2017 National Fiery Foods and Barbecue Show. All of the proceeds generated from this Special Food Fight will benefit **Project Lunchbox**. Project Lunchbox, in conjunction with The Albuquerque Public Schools Foundation,

Chefs Competing

Dave Sellers, Street Food Institute
Fernando Ruiz, Santacafé
Christopher Cook, Sister
Rafael Zamora, Vintage 423
Carrie Eagle, Farm and Table
Josh Kennon, Fork and Fig

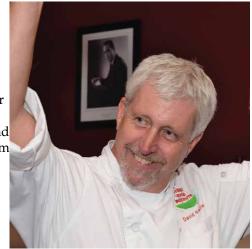
will assist in relieving the lunch debts of families who have fallen behind on their elementary student's lunch payments. A big thank you to Sunbelt Shows Inc. for their generous donation of event space, the Eagle Room at Sandia Resort and Casino, which will host this Special Edition Food Fight.

Chef Bios

David Sellers

Street Food Institute Program Director

ave began his culinary career twenty years ago, while living in New Hampshire and completing a B.A in Philosophy from Plymouth State University. Dave started as a baker in an all-organic bakery where he developed a deep appreciation for sustainable, local, from-scratch cooking. These pillars became the basis of his cooking philosophy. Dave moved on to cook



in San Francisco and then Santa Fe, where he spent ten years as chef of the venerable Santacafé. Dave then opened his own restaurant, Amavi, to critical acclaim, where both the cuisine and the wine focused on the Mediterranean region. Most recently Dave turned his culinary exploration to New England where he spent four years as the chef of Maxfish, delving deeply into the world of fish and farm-to-table dining. Regional cuisine and teaching have always been a top priority for Dave. He has traveled extensively in both Europe and the Far East researching local cuisines.

Fernando Ruiz

Executive Chef, Santacafé

hef Fernando Ruiz has been a sous chef or executive chef at other top restaurants in Santa Fe, including Rio Chama, La Boca and Inn of the Anasazi. He became executive chef at Santacafé four years ago. Born in Phoenix and raised in Mexico, he grew up watching his mother and grandmother cooking, the rich smells of *posole*, *menudo* and *barbacoa* filling

the air. He said he wanted to be a priest, but instead was drawn to the gang life. Pretty soon he was running drugs and guns, living the high life with women, cars and lots of money. "I made life hell for my mom and dad," "I spent my 21st birthday in jail, sitting in a cell with three other guys. I asked myself if this was what I really wanted or am I going to turn it around," said Ruiz, now 39. "When I got out of jail, I went straight to culinary school in Scottsdale. "I haven't looked back. It just kept getting better and better. You can say food saved my life."



Christopher Cook *Chef, Sister*

hristopher Cook, known as Cookie to most, was raised in Bloomingdale, Ohio. He spent his early years exploring the Appalachian foothills with his small group of friends. At 18 years of age, he left home to attend school at the Columbus College of Art and Design. There he attained a bachelor of fine arts degree before moving to New Mexico. In Albuquerque, Cook began his culinary career. Quickly rising



through the ranks of the kitchen he started to take notice of the finer details. To satisfy his curiosity he decided to learn more about food. With the help and support of his wife, Cook has been exploring fields from hunting and gathering to gardening and livestock. Applying what he learns from these experiences, in conjunction with his time in numerous kitchens makes him the chef that he is today.

Rafael Zamora

Chef, Vintage 423

hef Rafael Zamora was born and raised in San Diego California. He has been a chef for the last 16 years, but has spent over 28 years in restaurants industry. Chef Rafael is most passionate about working with seafood, southwestern and French cuisines. He started his career as a dishwasher at The Marriott in San Diego CA in 1989, and has worked as a chef in 14 different states across America. Chef



Zamora specializes in integrating Latin American flavors with the experience of fine dining. Chef Rafael has participated in several other challenges including Chef Knockout in 2010, Season 1 of the 505 Food Fights and the Latino Food Festival in 2017.

Carrie Eagle

Executive Chef, Farm & Table

hef Carrie Eagle brings over fifteen years of experience to Albuquerque's culinary scene as the Executive Chef of Farm & Table, located on a ten-acre farm in the city's North Valley. Chef Eagle began her career by helping to open one of Albuquerque's most popular pizza establishments, JC's New York Pizza Department in 2002. In 2005 she took her culinary passions to the kitchens of Season's, Zinc and Savoy where she specialized in party execution, which led to her first role



as executive chef for the local catering company Taste. In 2010, Chef Eagle opened Albuquerque's first premium fish and seafood restaurant Desert Fish, which was recognized as Albuquerque's Best New Restaurant and Best Fish Restaurant in its first year of operation. Most recently, Chef Eagle has been a proud participant in several local culinary challenges and fundraising events including the Street Food Institute's Latino Chef Competition, 505 Food Fights, La Montanita Coop Celebrity Organic Chef Challenge, Duke It Out, Women in Creativity and others in our fine city. Chef Eagle was one of a handful of New Mexico chefs to compete on the popular Food Network show *Chopped* in 2016 and won her episode. "It's thrilling to be part of the burgeoning, ever evolving culinary movement in the 505. We have a growing community of people in our town who are invested in supporting local restaurant business and a group of chefs willing to go all in on the effort. It's an honor to be involved with others who are passionate about what sustains us all. For the love of the food!"

Josh Kennon

Chef, Fork & Fig

hef Josh Kennon is a
Deming native and local
restaurateur. Kennon trained
at Le Cordon Bleu and honed his
expertise in restaurant kitchens and
private chef gigs from Los Angeles
to Phoenix. He joined the open
market in Albuquerque in January
of 2015 when he opened Fork & Fig.
While Kennon is a chef by trade, he
also enjoys working construction;
he even finished the modern
eatery's interior himself, including



the rustic tables located in his restaurant. Fork and Fig specializes in fresh food without a freezer or fryer! The restaurant has received many accolades in their first year of opening, including Best New Restaurant by *Albuquerque The Magazine*.



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 4—PRELIMINARIES

1:00 PM

Dave Sellers vs. Fernando Ruiz

3:00 PM

Christopher Cook vs. Rafael Zamora

5:00 PM

Carrie Eagle vs. Josh Kennon

SUNDAY, MARCH 5—SEMI-FINAL AND FINAL

1:00 PM

2nd and 3rd Place Winners from Saturday

3:00 PM

1st Place Saturday Winner vs. Winner of the 1 PM Fight



Do you want to own the official show poster?

No, you need to own it!

Available at Melinda's booth 734 and 735 in the main lobby (look for the huge bottle), and Don's Bookstore in the main lobby.

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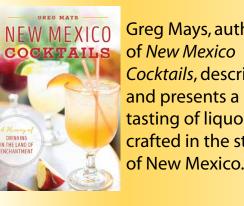
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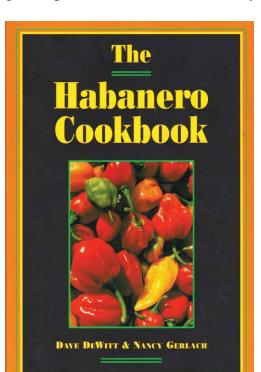
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Melinda's Sponsors the Hottest Show on Earth

By Dave DeWitt

Magazine, the hottest pepper in the world was thought to the habanero, and Greg and David Figueroa launched Melinda's Habanero Pepper Sauce. It was inevitable that the two entities would promote each other and for years the magazine featured the habanero in articles and recipes, and Melinda's advertised their habanero sauces and exhibited in our National Fiery Foods and Barbecue Show. With the country now crazy about the habanero, I coauthored *The Habanero Cookbook* with Nancy Gerlach that was published in 1995. Now, twenty-seven years after our initial collaborations, both Melinda's and *Chile Pepper* are sponsors of our show! It will be quite a reunion. And how did the Melinda's brand come about? The Figueroa Brothers put it this way:

Melinda's hot pepper sauces were created from a passion for exotic food and international flavor. The Figueroa brothers grew up in New Orleans, a culinary melting pot of Caribbean,



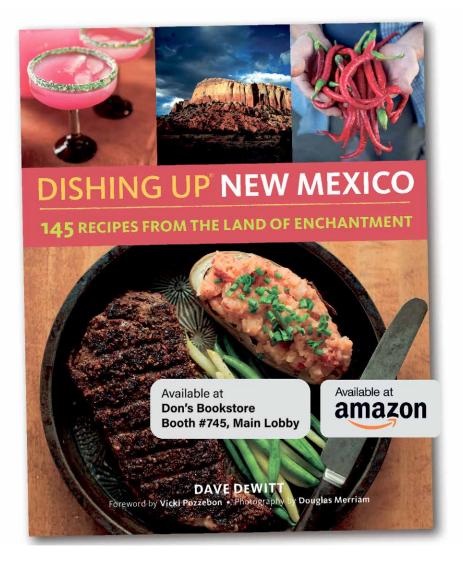
African and European cuisines. Habanero peppers always grew in their garden and their home was always filled with the heavenly aromas of Caribbean, Latin America and Mediterranean spices. Their mother is a gourmet cook and their father loves it spicy. He always had a fresh habanero and onion sauce handy to add some more heat to their family meals.

As adults, they traveled the globe, eager to experience new ideas and to be inspired by new ingredients. It wasn't long before they decided to share their passion with the world.

And in 1989, Melinda's hot pepper sauces set the culinary world on fire! It was the first brand to truly balance fire and flavor. The first brand to introduce America to the habanero chile pepper, and the first to introduce a pepper sauce with a variety of heat levels. The Figueroa Brothers' early success was recognized



locally and nationally in the press and by October 1992, at the ages of 24 and 25, they were featured in *Entrepreneur Magazine* "40 Under 40" issue. The magazine stated, "the Figueroa Brothers have done more for the promotion of the habanero pepper than any other company. They made the habanero a household word."



12 2017 FIERY FOODS & BARBECUE SHOW 2017 FIERY FOODS & BARBECUE SHOW 13

2017 Scovie Awards Winners Report

BY DAVE DEWITT

Our 20th annual Scovie Awards Competition had a record 131 companies entered with 100 of those companies winning at least one award. The entries came from 34 states and five countries: The U.S., Australia, Hungary, Croatia, and Canada. There are quite a few exhibitors in the this show with multiple Scovie Awards winnings for 2017:

Frog Bone Cajun Sauces (8)

Sadie's of New Mexico (8)

CRC BBQ (7)

Melinda's Hot Sauce (5)

Aunty Lilikoi Passion Fruit Products (4)

Burns and McCoy Sauce Company (4)

Char Man Brand Hot Sauce (4)

Mikey V's Foods (4)

Sauce Goddess (4)

These companies will be recognized at our Exhibitor and Attendee Party in the Eagle Room, starting at 7:30 pm on Saturday, March 4.

Congratulations to this year's Grand **Prize Winners: Rose City Pepperheads** for the Tasting Division, and 7Five for the Marketing and Advertising Division.





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



BARBECUE SAUCE

All-Natural Hot

1ST PLACE

Mama Julie's Hot & Spicy **BBQ Sauce**

Caribbean Heat Joe Singh 1915 Ulysses St. Minneapolis, MN 55418

(617) 558-9807 **2ND PLACE**

Southern Heat Southern Belles BBO

singhsheat@gmail.cor

Jacqueline Brooks 5325 Westbard Ave Bethesda, MD 20816

(202) 421-3987 jbbrooks 32@gmail.com

3RD PLACE

The Shed Spicy Southern

The Shed Saucery **Craig Orrison**

Ocean Springs, MS 39564 (228) 218-7501

BARBECUE SAUCE

All-Natural Mild

1ST PLACE

Full Boar BBQ Sauce "Sweet & Spicy

Full Boar BBQ, LLC Kyle Jensen Manchester, MN 56007

(507) 826-3357



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 olend of sweet & heat. Fire up Boar with your next meal.

2ND PLACE Fessler's BBQ Sauce

Fessler's Sauces Julie Fessler 8930 N. Christine Di Brighton, MI 48114 (810) 844-1467

sauce is naturally awesome!

With its Apple Cider Vinegar an

Michigan Honey our sauce is

just as the name indicates.

"Honey Sweet, with a little

Great for gift giving too!

Spicy Hickory Smoke

To a southern woman, the smel

of smoked hickory means that

are soon to follow, but, let's

not forget that grilled veggies

are begging for some of that

Our hickory is just a bit more

Belles, always up to something

different.

sweet hickory smoked lovin' too

Southern Relles RRO

Jacqueline Brooks

5325 Westbard Ave

(202) 421-3987

Bethesda, MD 20816

3RD PLACE

Smoke and Heat" Make sure

your next BBQ includes Fessler's

1ST PLACE

2ND PLACE Camp Fire BBQ Sauce Stump Chunks LLC

Sylvain Roy 8 Industrial Park Driv Hooksett, NH 03106 (603) 935-5405

sylvain@stumpchunks.c www.stumpchunks.com

3RD PLACE Dixie Red Old Southern BBO

Claire Terrones PO Box 251307 St. Paul, MN 55125

BARBECUE SAUCE

Diet Friendly 1ST PLACE

Big & Tangy Black Pepper Sauce Sauce Goddess

4804 Academy St #3 San Diego, CA 92109 (619) 990-8684

2ND PLACE

Davis 1929 Sauce Davis Sauces, LLC

Donna Shelton 322 Evian Way Peachtree City, GA 30269 (770) 486-0871

3RD PLACE

4804 Academy St #3

San Diego, CA 92109

BARBECUE SAUCE

Fruit-Based Hot

Hot & Sassy Peach

Southern Belles BBQ

With all that juice and all that

jazz – Georgia Peaches are all

kinds of bad! Don't step to her

unless you're prepared for some

fire in your life. It's alright, don't

be scared! Hot N Sassy Peach is

spicy on the outside but juicy

gentlemen, can you stand the

n' sweet. Tell me, ladies and

1ST PLACE

Jacqueline Brooks

Bethesda, MD 20816

jbbrooks32@gmail.com

5325 Westbard Ave

(619) 990-8684

BARBECUE SAUCE Sweet & Tangy Marinade **American Style Hot** and Mop Sauce Sauce Goddess **1ST PLACE** lennifer Revnolds

Smoky Jon's #1 BBO **Smoky Jon Olsor** 501 Muir Drive Madison, WI 53704 (608) 244-5621

Sunreme BBQ Sauce

Smoky Jon's Fiery Gourmet

2ND PLACE

Woody's Hickory Hot Bar-B-Q Sauce Woody's Bar B Q Sauce Co.

Waldenburg, AR 72475 (202) 421-3987

woodybbq@ricebelt.ne www.buywoodyssauce.com

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(870) 974-3576

William Wood

PO Box 66

Firefly's BBQ Beelzeba Firefly's Bodacious BBQ

Steve Uliss 350 East Main Street Marlborough, MA 01752

(508) 277-9672 ww.fireflysbbq.com

BARBECUE SAUCE American Style Mild

Firefly's BBQ Memphis

Firefly's Bodacious BBQ

350 East Main Street Marlborough, MA 01752

(508) 277-9672 www.fireflysbbq.com

Spicy Peach Habanero BBQ Sauce B'z BBQ Company

heat?

2ND PLACE

Bradley Hammo 7147 Silverwind Circle Colorado Springs, CO 80923 (719) 271-6881

3RD PLACE Mikey V's 'Hall of Flame Red Raspberry Reaper

BBQ Sauce Mikey V's Foods

Michael Valencia 107 D B Wood RD Georgetown, TX 78628

www.mikevvsfoods.co

3RD PLACE Pineapple Habanero Sloppy 2nds

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

BARBECUE SAUCE

Fruit-Based Mild **1ST PLACE**

Blueberry Blues

Southern Belles BBQ Jacqueline Brooks 5325 Westbard Ave Rethesda MD 20816 (202) 421-3987 bbrooks32@gmail.coi



At sundown in the fields of the

cotton workers would board the

barges heading upriver towards

get off at the Beale Street docks,

shower at the boarding houses,

"jump sharp" into some fresh

clothes and come alive again

to party in the clubs on Reale

Street. Blueberry Blues channels

this wild and sultry passion that

Mikey V's 'Hall of Flame

Cherry BBQ Sauce

changed the history of music

2ND PLACE

Mikey V's Foods

Michael Valencia

107 D B Wood RD

(909) 841-4005

Georgetown ,TX 78628

mikeyvsfoods@vahoo.c

www.mikevvsfoods.con

Uncle Jimi's Almos

Uncle Jimi's Almost Wo

World Famous BBQ Sauce

Uncle Jimi's delivers a clean labe

sauce packed with flavor that

hugs your food while grilling.

Teases the taste buds up from

with a kick of chipotle in the

BARBECUE SAUCE

Back Roads BBQ Sauce

Mustard Mild

Stump Chunks LLC

3 Industrial Park Drive

Hooksett, NH 03106

2ND PLACE

Southern Sun

Claire Terrones

PO Box 251307

St. Paul, MN 55125

Old Southern BBQ

Sylvain Roy

(603) 935-5405

3RD PLACE

James Brush

1622 SW 3rd Ter

(305) 731-9233

Cape Coral, FL 33991

Memphis. The workers would

Mississippi Delta, exhausted

BARBECUE SAUCE

Specialty Chile

1ST PLACE Uncle Jimi's Almost World Famous BBQ Sauce

Uncle Jimi's Almost Wor **James Brush** 1622 SW 3rd Ter

Cape Coral, FL 33991 (305) 731-9233



Jncle Jimi's delivers a clean labe sauce packed with flavor that nugs your food while grilling. Teases the taste buds up fron with a kick of chipotle in the

2ND PLACE

Southern Heat Southern Belles BBQ Jacqueline Brooks

Bethesda, MD 20816 (202) 421-3987

jbbrooks32@gmail.com



We search for something that gets to the very heart of the heat, some kind of balance that tempers our desires....This is the delicious balance at the heart of our Southern Heat. When it's so hot you can't think straight and you taste the sweetness of temptation....Don't you need some heat?

3RD PLACE Chipotle BBQ Melbourne Hot Sauce

Richard Nelson 5/34 Wellington St St. Kilda, Victoria AUSTRALIA 03182 (6142) 066-3897

BARBECUE SAUCE

Uniaue

1ST PLACE

Smoky Jon's Fiery Gourmet Supreme BBQ

Smoky Jon's #1 BBQ **Smoky Jon Olson** 501 Muir Drive Madison, WI 53704

(608) 244-5621 smokyjon@charter.ne

2ND PLACE Chicago Blue Old Southern BBC

Claire Terrones PO Box 251303 St. Paul, MN 55125

www.oldsouthernbba.com

1ST PLACE

The Shed Saucery

1801A Government S

Ocean Springs, MS 39564

Craig Orrison

(228) 218-7501

2ND PLACE

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Smoky Jon Olson

Madison, WI 53704

smokyjon@charter.ne

3RD PLACE

B-Q Sauce

William Wood

(870) 974-3576

Waldenburg, AR 72475

woodvbba@ricebelt.net

www.buywoodyssauce.co

Vinegar Mild

1ST PLACE

Sauce

CRC BBQ

Kevin Rilev

PO Box 2696

Coppell,TX 75019

www.crcbbq.com

BARBECUE SAUCE

CRC BBQ Riley's Triple R

PO Box 66

501 Muir Drive

(608) 244-5621

Sauce

The Shed Spicy Vinega

Gourmet Supreme BBQ

Woody's Original Hot Bar-

Woody's Bar B Q Sauce Co.

3RD PLACE

Papa's Golden Spur BBQ Sauce

Indian Time **Dana Dees**

3RD PLACE Canton, GA 30115 **Woody's Original Mild** (734) 730-0164 **Bar-B-Q Sauce** indiantimellc@gmail.com

Woody's Bar B Q Sauce Co. www.papasgolde William Wood **BARBECUE SAUCE** PO Box 66 Vinegar Hot

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BEVERAGES-HOT AND SPICY

A BBQ sauce 7 years in the

and pork or on the side as

dipping sauce.

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The Shed Saucery

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Craig Orrison

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making. This sauce is a perfect

blend of sweet and spices givin

Triple R Sauce its one-of-a-kind

taste. It's great on chicken, beef,

The Shed Spicy Vinegar

Alcoholic **1ST PLACE**

sales@theshedbbq.co **Demitri's Bloody Mary Seasoning Chipotle-Smoky Jon's Fiery**

Habanero Demitri's Gourmet Mixes

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sales@demitris.con www.demitris.com 2ND PLACE

What The Chuck Mix for Michelada What the Chuck Mix

Chuck Smith 402-A West Palm Valley Blvd. Ste. 228 Round Rock, TX 78664 (512) 820-2175

www.whatthechuckmix.con

3RD PLACE

Santa Fe Mixes Hatch **Green Chile Bloody Mary** Apple Canvon Gourmet, Inc

Anna Herrera-Shawver 6025 Coronado Ave NW Suite B Albuquerque, NM 87109 (505) 332-2000 www.applecanvon.com

BEVERAGES-HOT AND SPICY

Non-Alcoholic **1ST PLACE**

8230 5th Ave S Suite A

Demitri's Bloody Mary Seasoning Chipotle-Habanero **Demitri's Gourmet Mixe**

(800) 627-9649

2ND PLACE Mary's Morning FiXXer by

Bolder Beans Bolder Beans Roque Edwards 9813 Quay Way Westminster, CO 80021 (720) 635-2150

3RD PLACE

What The Chuck Hot 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.co

BEVERAGES-NOT HOT AND SPICY

Alcoholic

1ST PLACE Mary's Morning FiXXer by

Bolder Beans Bolder Beans Roque Edwards 9813 Ouav Wav Westminster, CO 80021

(720) 635-2150

2ND PLACE

Margarita What the Chuck Mix **Chuck Smith** 402-A West Palm Valley Blvd. Ste. 228 Round Rock TX 78664

What The Chuck Mix For

(512) 820-2175

3RD PLACE Original Bloody Mary Mix

Burns And McCoy Sauce Company **Jay Turner** 4900 Boardwalk Drive A205 Fort Collins, CO 80525 (720) 219-0645

www.burnsandmccov.cor **BEVERAGES-NOT HOT**

AND SPICY Non-Alcoholic

1ST PLACE

Mary's Morning FiXXer by **Bolder Beans Bolder Beans**

Roque Edwards 9813 Quay Way Westminster, CO 80021 (720) 635-2150

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.con

3RD PLACE

Original Bloody Mary Mix Burns And McCoy Sauce

Jay Turner 4900 Boardwalk Drive A205 Fort Collins, CO 80525

www.burnsandmccov.com **CONDIMENTS-HOT &**

SPICY Chile Oil/Dipping Oil **1ST PLACE**

Spicy Italian Sun Dried **Tomato Olive Oil Herb** The Spice Lab

Angie Niehoff 3181 W. McNab Road Pompano Beach, FL 33069 (561) 868-0297 oress@thespicelab.cor

2ND PLACE

Jillipepper Fiesta Pepper Jillipepper

jilli@jillipepper.com **3RD PLACE** Habanero Olive Oil Sutter Buttes Natural and

Artisan Foods **Alka Kumar** 2204 California Street

Sutter, CA 95982 (530) 763-7921

CONDIMENTS-HOT &

SPICY

Horseradish **1ST PLACE**

Bayou Cocktail Frog Bone Cajun Sauces, LLC **Keith Jenkins**

13406 Seymour Meyers Blvd. Suite 13 Covington, LA 70433 kjenkins@frog-bone.con www.frog-bone.com

2ND PLACE **Saucy Mama Creamy** Horseradish

Barhyte Speciality Foods **Colette Harris** 18861 SW Martinazzi Ave Suite 203 B Tualatin, OR 97062 (800) 407-9241

colette@barhyte.co www.barhvte.com **3RD PLACE**

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8230 5th Ave S Suite A Seattle, WA 98108 800-627-9649 sales@demitris.con www.demitris.com

CONDIMENTS-HOT &

Ketchup 1ST PLACE Melinda's All-Natural Ghost Ketchup Melinda's David Figueroa

1740 Hurd

Irving,TX 75038

(504) 319-8196

www.melindas.cor

2ND PLACE Melinda's All Natural Habanero Ketchup

Melinda's **David Figueroa** 1740 Hurd Irving, TX 75038 (504) 319-8196

3RD PLACE Melinda's All Natural Jalapeño Ketchup Melinda's

David Figueroa 1740 Hurd Irving,TX 75038 (504) 319-8196 david@melindas.com www.melindas.com

CONDIMENTS-HOT &

Meat Sauce **1ST PLACE Double Dare**

Rose City Pepperhead Susan McCormick 16285 SW 85th Ave Suite 403 Portland, OR 97224

2ND PLACE Mr. Todd's Spicy Apple Whiskey Mr. Todd's BBQ

Todd Fritz 804 Norton Cour Virginia Beach, VA 23454



Mr. Todd's Spicy Apple Whiskey We mix apples with whiskey, add some spices and make some of the best BBQ you've ever had. Mr. Todd's Spicy Apple Whiskey is sweet and fruity on the nose strong and spicy on the tongue It's fantastic on burgers, pork, shrimp and chicken

3RD PLACE Plum Crazy

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CONDIMENTS-HOT & SPICY

1ST PLACE Aunty Lilikoi's Passion

Aunty Lilikoi Product Lori Cardenas PO Box 1004 Lawai, HI 96765 (808) 338-1296 info@auntylilikoi.co www.auntylilikoi.con



This is by far Aunty Lilikoi's oest-selling product. Even folk who don't like wasabi can't ge enough of this tasty mustard. It's great on hamburgers, hot dogs, sandwiches—and as a seasoning for pasta salad, tun salad and deviled eggs. This amazing mustard is a multiple

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www.theh

(503) 329-8081

(757) 718-4632 todd.fritz@cox.net



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Mustard

Fruit Wasabi Mustard



award winner.

Sweet & Heat Barto, PA 19504

3RD PLACE Filipino Phil's Swasome

Mustard Filipino Phil's Nuclear Chipotle Sauces Michelle Meithof

13930 148th Ave SI Yelm. WA 98597 (777) 685-6760

www.filipinophilsnu

SPICY **Pickled Product**

CONDIMENTS-HOT &

1ST PLACE Naughty Nibblets Rose City Pepperhead

Susan McCormick 16285 SW 85th Ave Suite 403 Portland, OR 97224 (503) 329-8081

2ND PLACE

Old Florida Style Datil Pepper Garlic Pickle Chips Old Florida Style Foods John Maloughney

2920 Vista Palm Dr Edgewater, FL 32141 (386) 663-2974 www.madiohnsfood.co

3RD PLACE Grandma's Sneaky Devil Dills Grandma's Gourmets LLC

Kimberly Olson Albert Lea, MN 56007 (507) 202-3299 grandmas.gourmets@gmail.cor

CONDIMENTS-HOT & SPICY Relish

1ST PLACE Unsweet Dillapeño Smither Family Kitchen **Austin Smither Langley** 5535 Memorial Dr Suite F #604 Houston, TX 77007 (713) 201-1660

www.smitherfamilykitchen.com

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Pepper Pot of Key West

Scotch Bonnet Hot Sauce

Pepper Pot Caribbean Foods, LLC

CONDIMENTS-HOT &

Mile High Giardiniera

Mile High Giardinier

1000 F 73rd Ave Unit 13

Brendan O'Connor

Denver, CO 80229

info@milehighg.co

www.milehighg.com

2ND PLACE

Pepper Jelly Hell

Suzanne's Kitchen

Suzanne Glover

847-406-6548

Shane LaBeet

(305) 240-5314

SPICY

Uniaue

1ST PLACE

911 Fort St. Suite 103

shane@pepper-pot.com

Kev West, FL 33040

Dath Sambal Hot Pepper Relish

Volcanic Peppe Tim Bader 4902 N 132th Ave Omaha, NE 68164 (402) 213-8505

tbader1@gmail.con

3RD PLACE Get Me A Switch Cottage Lane Kitcher Samantha Swan

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CONDIMENTS-HOT & SPICY

Salad Dressing 1ST PLACE

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2ND PLACE

Lori Cardenas

Lawai, HI 96765

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Bayou Remoulade

Frog Bone Caiun Sauces, LLC

CONDIMENTS-HOT &

13406 Seymour Meyers Blvd. Suite 13

3RD PLACE

Keith Jenkins

Covington, LA 70433

www.frog-bone.com

Table Seasoning

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Frog Bone Cajun Sauces, LLC

13406 Seymour Meyers Blvd, Suite 13

1ST PLACE

Keith Jenkins

Covington, LA 70433

www.frog-bone.com

1ST PLACE

Pirate's Gold

Lawrence Sayre

112 Fineview Road

Camp Hill, PA 17011

2ND PLACE

X Hot Jamaican

Top Secret Gourm

Lawrence Sayre

112 Fineview Road

(717) 736-9490

Camp Hill, PA 17011

Habanero & Lime

717-736-9490

Top Secret Gourmets

bluegourmet@comcast.net

www.TopSecretGourmets.con

kjenkins@frog-bone.cor

Fruit Wasabi Dressing

Aunty Lilikoi Products

Filipino Phil's Ranch **Attack** Filipino Phil's Nuclear Chipotle Sauces

11431 lager Blvd Fulton, MD 20759 Michelle Meitho (410) 627-7081 13930 148th Ave SE Yelm, WA 98597 www.suzannes-kitchen.com (777) 685-6760

3RD PLACE Filipino Phil's Nuclear **Chipotle Sauce Aunty Lilikoi's Passion**

Filipino Phil's Nuclear Chipotle Michelle Meitho 13930 148th Ave SE Yelm. WA 98597 (777) 685-6760

filipinophil69@yahoo.con

& SPICY

CONDIMENTS-NOT HOT

Meat Sauce 1ST PLACE Full Boar BBQ Sauce

"Sweet & Spicy Full Boar BBQ, LLC Kyle Jensen 300 Cross St. Manchester, MN 56007

(507) 826-3357 www.fullboarbbg.con



Full Boar BBO Sweet & Spicy BBO Sauce has the flavors to tackle any meat. Slather it on your bee chicken, pork and more, this sauce will deliver the perfect blend of sweet & heat. Fire up the grill or smoker and go Ful Boar with your next meal. **2ND PLACE**

Davis 1929 Sauce Davis Sauces, LLC Donna Shelton 322 Evian Way Peachtree City, GA 30269 (770) 486-0871

NET 12 FL OZ (360 m A photographer, also a steak lover, after 35 years of traveling and tasting steak from everywhere, settled down at his hometown in Houston to formulate a Steak Sauce by himself to enjoy. The sauce mu be perfect with beef and all kinds of meat, sauce must be paired with beef and not destro the flavor of the steak, the taste should be in the high-end level for people to enjoy the meat.

Steak Sauce

CONDIMENTS-NOT HOT

Mustard **1ST PLACE**

Fessler's Original Sauce Fessler's Sauces Julie Fessler 8930 N. Christine Dr Brighton, MI 48114

www.fesslersauces.cor

Camp Hill, PA 17011 (717) 736-9490 bluegourmet@comcast.net www.TopSecretGo 2ND PLACE

> Seasoning Woody's Bar B Q Sauce Co. William Wood PO Box 66 Waldenburg, AR 72475 (870) 974-3576

For over 80 years, Fessler's Original Sauce was a staple at Frank's Tavern in Fenton, MI. This www.buvwoodvssa addicting sweet and tangy 3RD PLACE mustard based sauce was originally designed for Fish & Top Secret Gourmet Chips. The "Fish Sauce" as it was Lawrence Sayre called, enhances seafood,

www.TopSecretG

1ST PLACE

Sloppy 2nds Jimmie Gehris 140 Niantic RD Barto, PA 19504 (610) 703-8163 the haw ghouse@gmail.

hamburgers, hot dogs, sausage

pork, chicken and salads too.

2ND PLACE

Sweet & Heat

3RD PLACE

Grandpa Spencer's Hot & Spicy Mustard River Bend Specialtie Charlie Adams PO Box 753 St. Charles, MO 63302 (636) 922-1004 nustard@charter.ne www.mustardking.m

CONDIMENTS-NOT HOT & SPICY

Pickled Product 1ST PLACE

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www.bolderbeans.con

2ND PLACE Coal Gulch Trading **Bolder Beans-Garlic Bolder Beans** Seasoning Roque Edwards 9813 Quay Way Scott Reilly Westminster, CO 8002 (720) 635-2150 Cerrillos, NM 87010 (505) 488-1648 ww.bolderbeans.co info@coalgulch.com **3RD PLACE** www.coalgulch.com

Rogue Edwards 9813 Quay Way Westminster, CO 80021 (720) 635-2150

Bolder Beans-Mild

www.bolderbeans.com

CONDIMENTS-NOT HOT & SPICY

Table Seasoning 1ST PLACE Kansas City Hickory **Top Secret Gourme Lawrence Sayre**

www.crcbbq.con

Woody's Dry Rub & Caribbean Jerk

Vampire Tomato Invasion

Camp Hill, PA 17011 (717) 736-9490

CONDIMENTS-NOT HOT & SPICY Unique

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Roasted Jalapeño &

2ND PLACE Bolder Beans-Garlio Bolder Beans Rogue Edwards 9813 Quay Way Westminster, CO 80021

(720) 635-2150

3RD PLACE Frog Bone Taco Sauce Frog Bone Cajun Sauces, LLC

Keith Jenkins 13406 Seymour Meyers Blvd. Suite 13 Covington, LA 70433

COOK-IT-UP

Dry Rub/Seasoning-**All Purpose 1ST PLACE**

www.frog-bone.com

Company Habane Coal Gulch Trading Company

Top Secret Gourmets

Lawrence Savre

112 Fineview Road

Camp Hill, PA 1701

www.TopSecretGou

3RD PLACE

CRC BBQ

Kevin Riley

PO Box 2696

Coppell, TX 75019

(214) 636-6340

(717) 736-9490

2ND PLACE **Cajun Gator Bite**

> PO Box 66 (870) 974-3576

3RD PLACE **CRC BBQ Riley's Red Rub** Marinade Mansour Gorii

COOK-IT-UP

Dry Rub/Seasoning Unique **1ST PLACE**

Seasoning The Spice Lal **Angie Niehoff** 3181 W. McNab Road Pompano Beach, FL 33069

(561) 868-0297 press@thespicelab.com 2ND PLACE **Wild Wild Southwest**

Mesquite & Coffee Top Secret Gourmets Lawrence Sayre 112 Fineview Road Camp Hill, PA 17011 717-736-9490

www.TopSecretGo **3RD PLACE** XXX-Garlic Seasoning and Rub Miners Mix **Dave Mandeville** Mariposa, CA 95338 (209) 966-6000

info@minersmix.com

COOK-IT-UP Marinade

1ST PLACE CRC BBQ Riley's Triple R Sauce CRC BBQ Kevin Riley

Coppell,TX 75019 (214) 636-6340 kevin@crcbbq.con



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, bee and pork or on the side as dipping sauce.

2ND PLACE

Woody's Marinade & Baste Woody's Bar B Q Sauce Co Waldenburg, AR 72475

Gorji Dipping Oil and

Gorji Gourmet Foods 5100 Belt Line Rd. #402 Dallas, TX 75254 (214) 924-5770 mgorji@gorjigo



It is the only oil that Chef Gori has in his kitchen. He grills, bakes, sautés and marinates with it. He also adds parmesar cheese and squeezes some lime in it to make a dipping oil. No preservatives or added sugar.

COOK-IT-UP

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(561) 868-0297 2ND PLACE

3181 W. McNab Road

Pompano Beach, FL 33069

Frog Bone Spanish Moss Frog Bone Cajun Sauces, LLC **Keith Jenkins** 13406 Seymour Meyers Blvd. Suite 13 Covington, LA 70433 kjenkins@frog-bone.com www.frog-bone.com

Caiun Gator Bite Top Secret Gourmets

Lawrence Sayre 112 Fineview Road Camp Hill, PA 17011 (717) 736-9490

www.TopSecretGourmets.co

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Chato's Gourmet Salsa, LLC **Rodney Chavez** 16469 NW Charlais S

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Sadie's of New Mexico 6230 4th St. NW

Albuquerque, NM 87107 (505) 345-5339

www.sadiessalsa.com

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Medium **1ST PLACE**

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Medium Fresh Salsa Olympus Fare, LLC

Stacy Pillera 6119 Meadowwood L Grand Blanc, MI 48439

(248) 343-4192 olympussalsa@gmail.cor www.olympussalsa.c

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Mild

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olympussalsa@gmail. www.olympussalsa.com

2ND PLACE Rojo's Organic Mild Salsa

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11215 Knott Ave Cypress, CA 90630 (714) 684-7234 www.rojosalsa.com

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Chile Salsa

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Cypress, CA 90630

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Cypress, CA 90630

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Year of the Dog

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4808 NE Halsey Portland . OR 97213 (503) 784-5395

ngai.timothy@gmail.co

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Cry Baby Craig's Hot Sauc Craig Kaiser 359 13th Ave NE Minneapolis, MN 55413 (952) 292-4929 craig@crybabycraigs.cor

HOT SAUCE

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HOT SAUCE

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charmanbrand@gmail.co **3RD PLACE**

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Goldson Gourm

HOT SAUCE

XXX Hot **1ST PLACE**

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Elijah Morey 2719 Independence Way Gastonia, NC 28056 (704) 839-6195 bm3Xtreme@gmail.com



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FCD Foods Ed Fielder 1901 Calvery Road

Bel Air, MD 21015 (443) 752-2243 www.fcdfoods.coi

Cranky Rooster Trinidad Scorpion-Crushed Pepper Sauce

2ND PLACE

Ma Fine Foods LLC **Marcelo Aviles** 13280 SW 131 St. Suite #106

Miami, FL 33186 (305) 878-6277

7Five

Steven & Lynda Henderson



the following processing of the peppers, the whole operation o make our sauces is oversee by Knowledgeable personnel to ensure a true gourmet quality product. All our sauces are low in sodium, gluten free, 0g Trans Fats, zero cholesterol and Kosh

3RD PLACE

Company or Product Logo



From seed to harvesting and

Reaper de Muerte Scotty O' Hotty Gourme **Scott Owens**

23636 Michigan Ave #490 Dearborn, MI 48124 (313) 268-1570 www.scottyohotty.com

MARKETING & ADVERTISING

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Evil Cowboy Hot Sauce Kyle Riddlesperger

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Pagosa Springs, CO 81147 (970) 507-1650



ya'll are gonna love it! As a loca grocer and butcher in a small Texas town, my grandfather's cooking sauce was well know football and rodeo stands fron

in the sauce every night. **3RD PLACE**

unique smoky flavor with

just the right amount of heat,

hot dogs to brisket slow cooked

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(248) 627-8467

a61tim@aol.com



SALSA



Frog Bone Cajun Sauces, LLC 13406 Seymour Meyers Blvd. Suite 13

Covington, LA 70433 kjenkins@frog-bone.com www.frog-bone.com

2ND PLACE

New Mexico's Culinar Treasure Chest Apple Canyon Gourmet, Inc

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anna@applecanyon.

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"DeWitt's convivial, unpretentious approach and clear enjoyment of his topic make this assemblage a treasure to dip into again and again." — Weekly Alibi

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Precious Cargo tells the fascinating story of how western hemisphere foods conquered the globe and saved it from not only mass starvation, but culinary as well. Focusing heavily American foods—specifically the lowly crops that became commodities, plus one gobbling protein source, the turkey—Dewitt describes how these foreign and often suspect temptations were transported around the world, transforming cuisines and the very fabric of life on the planet.

Precious Cargo is a must read for foodies and historians alike.

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Campaign

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kjenkins@frog-bone.cor www.frog-bone.com

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(802) 815-7222 Steven & Lynda Henderson charmanbrand@gmail.coi PO Box 5056 MARKETING &



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just the right amount of heat, ya'll are gonna love it! As a local grocer and butcher in a small Texas town, my grandfather's cooking sauce was well known. Its aroma permeated the football and rodeo stands from hot dogs to brisket slow cooked in the sauce every night.

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ww.redlawsauce.cor **3RD PLACE**

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Redlaw Sauce Co. **Aaron Faust** 15874 W. 6th Ave Service Rd Golden, CO 80401

(303) 903-4630 www.redlawsauce.com

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Website **1ST PLACE**

> **El Yucateco Go Native** Campaign **Padillaism**

Sara Cooke PO Box 783 Eagle Pass, TX 78852 (479) 599-9769

sara.cooke@padillai **2ND PLACE**

www.sadiesofnewmexico Sadie's of New Mexico 6230 4th St. NW

Albuquerque, NM 87107

3RD PLACE

.com Moe Mountain Heat Inc

Martin Olsen PO Box 1082 lewitt, NJ 07421

(917) 295-0261

MEAT REQUIRED

Dry Rub/Seasoning-All Purpose **1ST PLACE**

CRC BBQ Riley's Red Rub CRC BBQ **Kevin Riley**

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This a great all-purpose rub. It's not too sweet and not to spicy. The perfect balance of spices giving your BBQ a great taste and color sure to impress you family and friends.

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www.TopSecretGourmets.com

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Low Sodium 1ST PLACE

Pepperhead's HotBanero Seasoning and Rub Miners Mix

Dave Mandeville PO Box 2014 Mariposa, CA 95338 (209) 966-6000

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> Miners Mix Hotbanero Rub was specifically designed to be hot without sacrificing flavor. The mellow, rich, fruity taste of the habanero pepper shines hrough and the accompanyin medley of other peppers and spices gives this rub a smoky mouth watering aroma and taste. Simply put, this seasoning is great on everything.

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If it didn't exist in 1850, it ain't in here. Wholly Chipotle is low salt, all natural, contains no MSG, or anything with more than 3 syllables. It gives food a nice smoky chipotle flavor with a little heat. The philosophy behind Miners Mix is taste the food, not the seasoning

3RD PLACE

Tiki Tavz Beachin BBQ **Smoked Out Dry Rub** Tiki Tavz Beachin' BBQ **Travis Smith**

109 Briarcliff Lane Bel Air MD 21014 (443) 616-7044 travis@tikitavzbbq.con www.tikitavzbbq.com

MEAT REQUIRED

Dry Rub/Seasoning-Southwest **1ST PLACE**

Wholly Chipotle Seasoning and Rub Miners Mix

Dave Mandeville PO Box 2014 Mariposa, CA 95338 (209) 966-6000 info@minersmix.con



If it didn't exist in 1850, it ain't in here. Wholly Chipotle is low salt, all natural, contains no MSG, or anything with more than 3 syllables. It gives food a nice smoky chipotle flavor with a little heat. The philosophy behind Miners Mix is taste the food, not the seasoning

CRC BBQ Smoky & Bold CRC BBQ **Kevin Riley**

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www.crcbbq.com

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3RD PLACE CRC BBQ Riley's Red Rub CRC BBQ

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This a great all-purpose rub. It's not too sweet and not to spice The perfect balance of spices giving your BBQ a great taste and color sure to impress your family and friends.

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Unique

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911 Fort St. Suite 103 Key West, FL 33040 (305) 240-5314

shane@pepper-pot.com

2ND PLACE Fiery Dragon Fruit Java **Salty Wahine Gourmet Hawaiian**

Sea Salts **David Andersland** Kalaheo, HI 96741 laura@saltywahine.co www.saltywahine.cor

PO Box 269

3RD PLACE CRC BBQ Riley's Sweet CRC BBQ **Kevin Riley**

Coppell,TX 75019 (214) 636-6340 cevin@crcbbq.con www.crcbbg.com **3RD PLACE**

Cullev's Chilli Con Carne-Chipotle Seasoning Culley's **Louis Cottle**

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1ST PLACE Pirate's Gold Top Secret Gourmet Lawrence Savre

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2ND PLACE

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Camp Hill, PA 17011 (717) 736-9490 bluegourmet@comcast.net

www.TopSecretGourmets.com

3RD PLACE Jillipepper Fiesta Peppei

Jillipepper jilli@jillipepper.con

NO MEAT REQUIRED

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press@thespicelab.com www.thespicelab.com 3RD PLACE Vampire Tomato Invasion

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6230 4th St. NW

Albuquerque, NM 87107 (505) 345-5339 www.sadiessalsa.com

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Albuquerque, NM 87104 (505) 550-6702

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for pasta, pizza, shrimp, lobster

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Dallas, TX 75254

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Sauce

No preservatives or added sugar

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Use with any recipes requiring a

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neatloaf will be the star of the

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preservatives or added sugar

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Fra Diavolo

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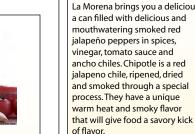
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Luigi's

by spoonfuls of this puttanesca

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Aunty Lilikoi Products Lori Cardenas PO Box 1004 Lawai, HI 96765 (808) 338-1296 info@auntylilikoi.c

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LA MORENA Chipotle in

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PREPARED SAUCE

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Galloway Gourmet Foods Sammie Galloway 6620 Caprezzo Way Elk Grove, CA 95757

2ND PLACE Frut Wasabi Terivaki

Teriyaki Sauces are very popular in Aunty Lilikoi's home state of Hawaii. We entered this delicious teriyaki sauce on a whim and are so proud to win a silver medal in the 2017 Scovie Awards! This is the very first award for this sauce, which was created by Aunty Lilikoi's son, John.

3RD PLACE

Susan McCormick 16285 SW 85th Ave Suite 403

PREPARED SAUCE

Aunty Lilikoi Product



When creating this product, we decided to break away from the traditional tomato-based barbecue sauces. This mustare based sauce is smoky from Hawaiian Kiawe (mesquite) and has a kiss of garlic. The addition of habanero pulls it all together and gives your ribs, chicken, and even your hamburgers and hot dogs a nice exciting kick!

2ND PLACE Adobo Loco **Chile Colonial** Susan Hojel 8155 E. Fairmount Dr. Ste 124 Denver, CO 80230 (415) 515-6249

vww.chilecrunch.co

1915 Ulysses St

(617) 558-9807

Minneapolis, MN 55418

3RD PLACE Mama Julie's Blackberry **Chipotle Sauce Caribbean Heat** Joe Singh

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mild to fiery for just the right

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Joel Kimball 3557 Elm Ln SE Rochester, MN 55904 (507) 282-3844

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An all natural salsa that has slow building heat that won't destroy your tongue yet it will make you

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A perfect blend of Pineapple and Mango that has captured (903) 491-6348 the taste buds of the Scovie judges 2 years in a row

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Andy Lapointe

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apointeandy@yahoo

Mango Tango Salsa

Grandma's Gourmets LLC

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Hot Salsa, made with fresh

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Albert Lea, MN 56007

Kimberly Olson

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503 E 8th St

Salsa

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(940) 736-0442

PO Box 1702

Traverse Bay Farms Zestv Cherry Salsa Traverse Bay Farms

2ND PLACE Rojo Gold Medium Salsa

Cordova, TN 38018 (901) 494-3013

3RD PLACE Jalapeño Salsa

> 5535 Memorial Dr Suite F #604 Houston, TX 77007 (713) 201-1660

Mild

The Mad Pepper Company **David Strev**

Springdale, AR 72764 (479) 200-4249

2ND PLACE My Salsa Tina Mulder 3443 S Hadley Lane

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1ST PLACE Garlic Salsa

Best of Texas Mike Loyd 423 County Road 1255 Detroit, TX 75436

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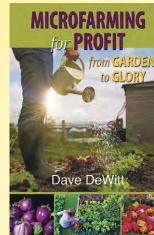


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