



Slow Smoke Gold BBQ Sauce and Slather Profile

Story

Slow Smoke Gold was created as our competition slather – the coating of flavour put on a raw piece of meat before the spice rub is shaken on. It is very tasty and has since become a fan favourite.

Description

Slow Smoke Gold is a mustard based bbq sauce that is zingy and tangy at first from the mustard and vinegar. It then provides a hint of heat with pepper and cayenne notes.

Usage Profile

- Dipping Sauce/Condiment
- Glaze
- Marinade

Common Applications

The sauce is great as a dipping sauce on simply anything that wants mustard but can be used as a glaze on salmon or pork ribs.

Other Uses

Outstanding in vegetable dips, potato salad or devilled eggs.

Ingredients

Mustard, vinegar, ketchup, brown sugar, Worcestershire sauce, spices.

Gluten Free, MSG Free, No Added Preservatives

Package Details

Jar volume: 375 mL
Jar height: 5.5 in (14 cm)
Jar width: 2.75 in (7 cm)

Case quantity: 12
Case weight: 18 lbs (8.2 kg)
Shelf-life: minimum 1.5
years unopened; opened 1
year refrigerated

Awards

Fifth Place

Best of the Best
National BBQ Festival
Douglas, Georgia
2008

