

# BARBEQUE



## **Carolina Mustard**

From the low country, a German twist on an American Classic.

## **Carolina Tangy**

A piquant sauce that brightens the palate and clears the sinuses with cider vinegar and chili pepper.

## **Kansas City**

Sweet with tomato and brown sugar, this sauce sings with garlic and chili powder notes.

## **Memphis**

A symphony of smoke and complex brown notes with a tangy finish.

## **Texas**

Tomato and vinegar with the heat of jalapeños and cayenne.

## **Maple Chipotle**

The perfect rub for salmon, a sweet and savory balance with smoldering heat.

## **Cayenne Bourbon**

A nice blend of heat and southern hospitality

## **Peri Peri**

African marinade of garlic, ginger, chili peppers and citrus. Perfect for grilled chicken.

## **Smoked Pineapple**

A great Hawaiian touch for fish or pork dishes.

## **Mesquite**

The ubiquitous backbone of chuck wagon grilling, bring that bright seared flavor of the Southwest to any dish.

## **Applewood**

Sweet and distinct, a nice change from heavier wood smokes.

## **Hickory**

Authentic BBQ always uses Hickory, it's the gold standard everywhere.



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