

COWBOY CANDY

Pickled Jalapenos that are a sweet treat with a little kick on the end. Great for Nachos, hamburgers, cream cheese, & crackers.

COW - \$5.00 ea



FIRE IN THE HOLE

You wanted something hotter to spice it up so here it is. Chopped and pickled jalapenos serrano, & habaneros. At first taste it is sweet and then it hits your tongue and lingers for a while. This is a unique condiment to your food as it is spreadable. If you like it hot this may be for you, if not then you may wish you hadn't tried it.

FITH - \$7.00 ea



SEASONAL ITEMS

SPICY ASPARAGUS

Fresh from being picked to the jar. Pickled with garlic, Courlander seeds, & chili pepper flakes. Pickled to perfection for your Bloody Mary's for your eating enjoyment.

SPIC - \$7.00 ea



DILLY BEANS

For everyone that loves green beans, here is a twist for you! Fresh dillweed, garlic, and mustard seeds are combined with green beans for a delicious change. This can be used in a Bloody Mary or



used as an addition to the relish tray.

DILL - \$7.00 ea

PUT SOME SOUTH IN YOUR MOUTH



SECRETS IN THE SAUCE

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BAR-B-QUE SAUCE

ORIGINAL, HOT DAMN, FLAMING

All three sauces have a base of Apricot Syrup. Each sauce is progressive in its level of spicy. The founder of the sauce wanted to create a sauce that was all natural with no preservatives and gluten free. This was created for your enjoyment and pleasure.

Minimum Order: 12 (can be assorted)



FUZZY APPLE

Made with Peaches and Pineapple for the base of the sauce. If you like it sweet this sauce is for you. This sauce can be used as a dipping sauce for Chicken Nuggets and Egg Rolls. It will also be great for your favorite meat and Yard Bird.



BBQ Sauces - \$6.00 ea
OR, HD, FM, FA, KB

BUR-Bb-Q

Kentucky Bourbon is what makes this sauce different. This sauce is neither sweet nor spicy just a great sauce for that Sunday Bar-be-Que. The family will be glad you picked this one.



REGIONIAL MEAT RUBS



MEMPHIS

Created with a blend of paprika, pepper, brown sugar, celery, salt, cayenne, garlic, mustard, and cumin. Do you hear Beale Street calling?

KANSAS

Blended with brown sugar, paprika, black pepper, salt, chili powder, granulated garlic, onion powder, cayenne. Remember Kansas City is the Bar-be-Que capital.

CAROLINA

Sugar, brown sugar, cumin, salt, chili powder, black pepper, cayenne, & paprika. Carolina has the Great Smokey Mountains which provides you with the flavor of the mountain people we have grown to enjoy.

TEXAS

A special blend of paprika, chili powder, ginger, nutmeg, ground mustard, ground cloves, salt, mesquite seasoning, garlic, black pepper, & brown sugar. You'll think that you are in Texas.

SPICY NEW ORLEANS

Oregano, garlic, black pepper, salt, cayenne, thyme, paprika, & onion powder. The unique heritage of and proud traditions of New Orleans blends well with exotic meat rub.

ORIGINAL MEAT RUB

Paprika, kosher salt, sugar, mustard, chili powder, cumin, pepper, garlic, & cayenne. This was the first and the spiciest of rubs made for your favorite meat, salad, & popcorn.



Rubs - \$5.00 ea

MEM	TEX
KAN	SNO
CAR	ORG