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## SASSY SWINE CAROLINA STYLE BBQ SAUCE

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## SASSY SWINE CAROLINA STYLE BBQ SAUCE

The Carolinas might be the most particular barbecue region in the country, owing to long tradition and many variations on the traditional Carolina theme. Our delicious Carolina BBQ sauce is a unique vinegar-based recipe with a little tomato added for sweetness. This style is most prevalent in North Carolina and upper-middle South Carolina. It's micro-batch-prepared.

### Product Attributes

- No artificial flavors, preservatives or added colors
- Micro-batched
- Gluten free
- No high fructose corn syrup
- Vinegar-based sauce with tomato added for sweetness
- Sweetened and thickened with tamarind and molasses

### Benefits

- Clean label ingredients
- Labor and cost saving – no need to cook the sauce
- Traditionally used on BBQ pork that is pulled from a shoulder or a whole hog
- Cross-merchandise with Scoop COP items
- Back-of-the-house quality and taste in ready-to-use format

### Insights

Combo meals and plates are the most common BBQ dish, followed by hot sandwiches (13% menu incidence) and center-of-plate pork (9%). Pizza (8%), wing apps (8%) and burgers are other applications.

### Menu It/Uses

Amazing versatility not just as a BBQ sauce, but as a pizza sauce, burger topping, meatloaf glaze or paired with many of our exclusive brand items, such as Patuxent Farms® Premium Pulled Pork.

### Ingredients

Key ingredients include:

- Cane sugar
- Apple cider vinegar
- Yellow mustard
- Molasses
- Tamarind
- Tomato paste

### Cooking Instructions

Ready to use.



Use our mobile app for nutritional and more information on this product.

A-Code	Product Description	Pack Size
9910100	Sassy Swine Carolina Style BBQ Sauce	6/.5 gal.

