

NBBQN's 2011 Sauces of Honor Awards

GOAL: Be able to share findings with readers and other barbecue enthusiasts looking for the BEST barbecue sauce to compliment a particular meat - CHICKEN - PORK – BEEF.

“This is one of the most asked questions I get as the publisher of the *National Barbecue News*,” says Kell Phelps, “and I realize I don’t have an answer, but this could change that!”

RULES

- 1) ALL Barbecue Sauces, including those marketed in the U.S.A. or for the World market, competition teams and backyarders are welcome.
- 2) This competition will include all types of bases in the same category as we are looking for the best sauce that flavors a particular meat - and not the best sauce with a particular base such as tomato, mustard, vinegar, fruit, etc., and will include both mild and spicy varieties.
- 3) Sauces must be labeled and homemade varieties must be sealed in a sterilized canning jar with a sealed lid. It does not have to be commercially produced. Any sauces not properly sealed will be disqualified. It is a simple process to boil your canning jar and lids, allow to dry, add your heated sauce, replace the lid with rubber gasket or seal, and allow to seal on its own.
- 4) Bottles or jars must be clearly marked for the category for which it is intended - CHICKEN, PORK OR BEEF.
- 5) Each entry must include 12 oz. or more of barbecue sauce for each category entered.
- 6) Please submit a separate entry form for each sauce submitted. Example: Put the correct name of the sauce and then mark the categories you wish to enter - from one to three categories. However, one bottle of at least 12 oz. must be sent for each separate category.
- 7) An entry fee of \$30 ea. (check or credit card) must be accompanied by your shipment of sauce to: 213B Peterson Ave. N., Douglas, GA. 31533 (shipping address only) by any shipping company or delivered in person.
- 8) Deadline for entry is 5 p.m. on Friday, April 15, 2011. Due to the number of entries expected, sauces will be judged in multiple rounds (with unseasoned meat) with top scoring sauces being moved into another round until a winner is chosen. Judges will consist of a large group of culinary and barbecue loving enthusiasts from a variety of ethnic backgrounds. Judges will score from 1 to 100 depending on how well the particular sauce tastes with the meat category being judged - chicken, pork or beef. Results reported in the May issue of NBBQN.
- 9) Winners will receive accolades on the pages of the *National Barbecue News* and website. Top 10 winners in each division will receive certificates and the Grand Champion will receive a beautiful clay model of their sauce bottle, along with certificate, done by renowned area sculpture artist Regina Coffee.



Name of Sauce _____

Company and address _____

Telephone _____ Email _____

Circle Category(s) for this sauce: Chicken Pork Beef

Total Categories Entered _____ X \$30 ea. = _____ Sauce Total

Check or Money Order No. _____ or credit card (All Major Cards).

NO. _____ - _____ - _____ Expiration Date _____

Name on card _____ Signature _____

Ship sauce and entry fee total to National Barbecue News, 213B North Peterson Ave., Douglas, GA 31533 (shipping address only). **USE SEPARATE FORM FOR EACH SAUCE ENTERED**