



Barbecue News Magazine

Presents

2022 Sauces of Honor Competition

Event Sponsor



EVENT GOAL: Be able to give an honest answer to those who are looking for the BEST barbecue sauce to compliment a particular meat - **CHICKEN – PORK – BEEF – SEAFOOD**

RULES

- 1) ALL Barbecue Sauces, including those already being marketed are welcome to enter. **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.
- 3) Sauces must be labeled and **homemade entries 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 as it cools down.
- 4) Bottles or jars must be clearly marked for the category for which it is intended - **CHICKEN, PORK, BEEF or SEAFOOD.**
- 5) **Each entry must include 8 oz. or more of sauce for each category entered. Each entry must have it's own container for each category!**
- 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 four categories. However, **one bottle of at least 8 oz. must be sent for each separate category entered.**
- 7) An entry fee of \$30 ea. (check or credit card) must be accompanied by your shipment of sauce to: **336 Phelps Rd., Douglas, GA 31533**
- 8) **ALL entries** will be judged using unseasoned smoked meat or protein. (Thighs used for chicken, Boston butt used for pork, Brisket for beef and Shrimp for seafood.)
- 9) **Deadline for entry is 5 p.m. on Monday, March 28, 2022. ALL ENTIRES MUST BE RECEIVED BY DEADLINE!** Due to the number of entries received in the past, sauces will be judged in multiple rounds with top scoring sauces being moved into next round until a winner is chosen. Judges will consist of a large group of culinary and barbecue-loving enthusiasts from a variety of ethnic and regional backgrounds. Judges will score from 60 to 100 depending on how well the particular sauce tastes with the meat category being judged - chicken, pork, seafood or beef. Top 10 results will be reported in the June 2020 issue of Barbecue News Magazine.
- 10) **Each category winner** will receive accolades on the pages of the *Barbecue News Magazine* and website. Top 10 winners in each category will receive certificates, and the winner in each category will receive a special plaque made to display their winning sauce and their choice of a \$750 bottling contract with the Shed Saucery or \$750 advertising contract with *Barbecue News Magazine*.

Name of Sauce _____

Company Name _____

Address _____ City _____ State _____ Zip _____

Phone _____ Email _____

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

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

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

CC# _____ - _____ - _____ Expiration Date _____

CVVC# _____

Ship sauce and entry fee total to

USE SEPARATE FORM FOR EACH SAUCE ENTERED

Barbecue News Magazine, 336 Phelps Rd., Douglas, GA 31533