



# RUFUS TEAGUE

GENUINE AMERICAN  
BARBEQUE SAUCE

It didn't happen overnight, but Rufus Teague's sauce has sure come a long way. From the ol' pot he used to stir it in, to winning competitions all over the place it has still stayed pretty much the same. If he was still around there's no doubt he'd be tellin' everybody within earshot of how he knew he had something with this recipe from day one. And remember,

**"Good sauce makes bad barbecue good and good barbecue gooder."**

## Honey

The name says it all with this award winning sauce. It's full of honey and sweetness. Not real spicy but your tongue will surely know it's there. This was Rufus's first sauce and it's great for grillin', dippin' or drinkin' straight out of the bottle.

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## Touch 'o Heat

Rufus spiced it up a bit with this one. He always said, "A touch of heat will let you know it's there". Trust me, you'll know the heat is there hangin' out with all that delicious sweetness. This one's special.

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## Blazin' Hot

Some of the boys like it hot. Real hot. So Rufus did his best to please 'em. This sauce nearly ate through his pot stirrin' spoon. It's too hot for ol' Rufus, but the boys and barbecue judges all over absolutely can't get enough of this stuff.

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## Whiskey Maple

Old Rufus liked his whiskey. One day he got all roostered-up and decided to add a little hooch to his sauce. He then threw in a little maple syrup to "sweeten the deal". It was no big surprise to anyone that he liked it enough to keep on makin' it. The result is something that even a teetotaler can't get enough of.

Gluten Free - Kosher

## Smoky Apple

Enjoy the thick, rich flavors of Kansas City barbecue with a new twist... APPLE! This unique sauce will liven up any dish with a kick of tangy apple to compliment its sweet and smoky goodness.

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