

Original Juan Menu Enhancement Ideas “Make the ordinary extraordinary!”

American Stockyard BBQ Sauce – Super Premium

The American Stockyard BBQ sauces are categorized as Super Premium. Characteristics of Super Premium products include a high “whole foods” (all natural) ingredient ratio, thicker consistency (less water or fillers), and a richer flavor profile (attributed to the hand-crafted, small batch cooking process). As a recent recipient of the respected Sofi Award, objective culinary experts recognize the quality of the American Stockyard BBQ sauces.

Available in KC Smoky Sweet, Harvest Apple, Memphis Red, and Carolina Smoky, these mouthwatering applications can include:

- Marinade while on the grill or as a finishing sauce
- Sandwiches, ribs, burnt ends, chicken, pork
- Substitute for pizza sauce to make a unique BBQ pizza
- Drizzle into or on top of quesadillas for a BBQ flare
- Substitute ketchup for any American Stockyard BBQ sauce to create a delicious BBQ meatloaf
- BBQ Chili – substitute ½ of the amount of tomato sauce with American Stockyard BBQ sauce
- Asian BBQ – mix together equal parts of any flavor of American Stockyard BBQ sauce and soy sauce. Add chopped cilantro, fresh veggies, and lo Mein noodles for an Asian flare.
- Mix equal parts of your favorite American Stockyard BBQ sauce with ketchup to create your own BBQ ketchup.



Texas Longhorn (Bread & Butter Jalapeno Dip Mix) – Super Premium starter



This rich blend of sweet hot jalapenos and butter is a mouth-watering addition to any table as a party dip or mixed with almost any dish including:

- Combine with cream cheese for a restaurant-style dip
- Gourmet relish topping for burgers, brats, hot dogs, and sandwiches
- Add to eggs
- Tasty topping for chili
- Spice up your condiment bar with this new addition

Fiesta Raspberry Jalapeno Sauce is a tantalizing mixture of sweet and spicy. Use as:

- A great dipping sauce for any fried chicken fingers, cheese sticks, onion rings, or veggies.
- A delicious glazing sauce
- A unique side dressing for pork chops
- Pour a ribbon over cream cheese and serve with crackers
- Ice cream topping
- Combine with balsamic vinegar and olive oil to create a light and healthy salad dressing



Fiesta Artichoke Spinach Dip Mix



- Mix with any pasta, can be served hot or cold
- Melt with cream cheese or Velveeta Queso Blanco cheese for a hot & flavorful dip
- Use as a toping to compliment sour cream on baked potatoes
- Mix with cream cheese and roll in tortillas to make appetizer rollups
- Mix with cream cheese to stuff jalapeno poppers, mushrooms, green peppers and any other stuffed food products peppers
- Great as a topping for grilled chicken breasts, pork chops, and steaks
- Mix with Greek yogurt for a light and healthy dip

Most Wanted – Pain Is Good BBQ Sauce



- Marinade while on the grill or as a finishing sauce
- Mix with canned pinto beans for quick and easy baked beans
- Add to a pulled pork shoulder for a tasty sandwich
- Mix with chicken and roasted veggies, wrap in a tortilla for a bbq burrito
- Pour over pork chops and bake
- Great with cheddar and apples on a grilled sandwich or quesadilla

Most Wanted – Pain Is Good Pepper Sauces – Much more flexible than traditional hot sauces

- Premium hot sauce with less vinegar more pepper plup than competitors
- The unique flavor of the featured pepper comes through in each sauce
- Use on chicken breasts or burgers
- Spice up any of your favorite drink mixes
- Liven up any stews, soups, or chili dishes
- Add zest to your favorite condiments (add a splash to mayonnaise, sour cream, ketchup or mustard)



Most Wanted Bloody Mary Mixes



- Available in Cajun Spicy, Jamaican Jerk, and Zesty Garlic
- A unique starter for Gazpacho soup
- Marinate your favorite fish for a nice tropical tomato flavor
- Create a spicy bloody beer by mixing with your favorite beer
- Blend with a dash of olive oil and toss into salad to make a mouth watering dressing
- Use as a cocktail sauce substitute
- Add to chili or vegetable soup for extra flavor