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“Awards of Excellence” Winners Announced

Winning Entries Represent the Best in Barbecue

Louisville, KY (March 25, 2011) – The National Barbecue Association (NBBQA) has announced first place winners in the 2011 NBBQA Awards of Excellence:

BBQ Sauce - Tomato Mild: The Shed BBQ & Blues Joint (Down Home Southern Shed Spread)

BBQ Sauce - Tomato Spicy: Demon Pig BBQ (Demon Pig Blaze Orange BBQ Sauce)

BBQ Sauce - Vinegar Mild: Smoky Jon's #1 BBQ (Mild Vinegar BBQ Sauce)

BBQ Sauce - Vinegar Spicy: Smoky Jon's #1 BBQ (Spicy Vinegar BBQ Sauce)

BBQ Sauce - Mustard Mild: Sam Dog Barbeque (Yellow Dog Sauce)

BBQ Sauce - Mustard Spicy: Smoky Jon's #1 BBQ (Spicy Mustard BBQ Sauce)

BBQ Sauce - Fruit Mild: Ole Ray's Sauces (Peach-a-licious Barbecue Sauce)

BBQ Sauce - Fruit Spicy: Smoky Jon's #1 BBQ (Spicy Fruit BBQ Sauce)

BBQ Marinade - Asian: The Shed BBQ & Blues Joint (Kinky Asian)

BBQ Marinade - Caribbean: Scott's Pig Roast (Scott's Famous BBQ - Mild)

BBQ Marinade - Fruit: Lynch BBQ Company (Lynch's Boar Berry Blaster)

BBQ Marinade - Mustard: Uncle Joe's Sauces (Sweet Mustard Marinade)

BBQ Marinade - Oil & Vinegar: Char-Broil (Pinch of Sizzle Mystic Marinade)

BBQ Rub - Southwestern: The Shed BBQ & Blues Joint (Southwest Wrangler Rub)

BBQ Rub - Mediterranean/Herb: DennyMike's Sauces & Rubs (Fintastic Rub)

BBQ Rub - Cajun: Top Secret Gourmets (Cajun Gator Bite Spice Rub)

BBQ Rub - Caribbean/Jerk: Top Secret Gourmets (Jamaican Habanero & Lime Jerk Rub)

BBQ Rub - All Purpose: DennyMike's Sauces & Rubs (Sublime Swine Rub)

Hot Sauce: W.O. Hesperus (Captain Mowatt's Canceaux Sauce)

Condiment: Scott's Pig Roast (Scott's Famous BBQ Mild Sauce)

Best BBQ Label: DennyMike's Sauces & Rubs (Chick Magnet Rub)

Best BBQ Gift Pack: 3 Taxi Guys (Cabilicious Gift Pack)

Best BBQ Accessory: The Shed BBQ & Blues Joint (Robo Hog)

Best BBQ Product - Misc: MoMo BBQ Co. (“Don't Tell Mama” Apparel)

The annual Awards of Excellence recognizes the very best barbecue products in a number of industry categories. The competition was held in advance of the 2011 NBBQA National Conference, the organization's 20th anniversary event held in Greenville, South Carolina. Winners were selected from nearly three hundred submissions by judges from the Rend Lake Culinary Arts School in Ina, Illinois. Second and third place award winners were also announced and recognized during the conference's awards ceremony.

“Congratulations to our winners,” said Jeff Allen, executive director. “These products stand out as leaders in the industry. We are pleased to recognize them for their contributions to supporting the great American tradition of barbecue.”

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Founded in 1991, the National Barbecue Association (NBBQA) is dedicated to bringing barbecue enthusiasts together and supporting the barbecue industry. NBBQA's goals are to promote the recognition and image of the industry, facilitate effective networking of industry resources, foster new business opportunities for its members, and educate and inform the public about the art and enjoyment of barbecue.