CATTLEMEN'S BBQ SAUCE

CATTLEMEN'S BBQ Sauce and Kentucky Bourbon BBQ Sauce



BOLD New FRONTIERS IN BBQ

Developed exclusively for food service professionals, Cattlemen's® BBQ Sauce delivers what professionals want and demand: unmatched performance in the kitchen and mouth-watering BBQ flavour on the plate. It's all part of our commitment to delivering real ingredients and great taste. That's our promise.

CATTLEMEN'S® KENTUCKY BOURBON 1313Q Sauce

A thick and rich tomato paste based BBQ Sauce enhanced with the flavour of smooth bourbon, sweet molasses, and a warm spice finish.



WE'VE GOT YOUR BACK of house





Made with tomato paste for a thick consistency and better cling to the food



Extendible by up to 20%



No starches





Ready to serve

CATTLEMEN'S® CHIPOTLE BBQ Sauce

The distinct smoky heat of chipotle perfectly blended with a tangy vinegar and sweet tomato paste base.

PEACH BOURBON BBQ GLAZE

1 cup (250 mL) Cattlemen's® Kentucky Bourbon BBQ Sauce 1/4 cup (60 mL) Peach juice or purée

Combine BBQ sauce and peach juice.

Tip: Brush grilled ribs with Peach Bourbon BBQ Glaze Serve with coleslaw and baked beans.



CHIPOTLE BBQ-INFUSED FRESH HERB AND LEMON CHIMICHURRI SAUCE

1 cup (250 mL) Cattlemen's® Chipotle BBQ Sauce ½ cup (125 mL) Cilantro

½ cup (125 mL) Parsley

1/4 cup (60 mL) Lemon juice

1/4 cup (60 mL) Extra virgin olive oil

2 tsp. (10 mL) Fresh garlic minced

Mix all ingredients and serve fresh within one day.

Tip: Drizzle grilled flank steak with Chipotle BBQ-Infused Fresh Herb and Lemon Chimichurri Sauce. Serve with wood-fired seasonal vegetables.



BOURBON BBQ CHICKEN GLAZE

1 cup (250 mL) Cattlemen's® Kentucky **Bourbon BBQ Sauce** 1/4 cup (60 mL) Chicken stock

Combine ingredients.

Tip: Similar glazes can be made for beef or pork using the appropriate stock.

TEOUILA CHIPOTLE GLAZE

1 cup (250 mL) Cattlemen's® Chipotle BBQ Sauce 1/4 cup (60 mL) Agave nectar 1/4 cup (60 mL) Tequila

Mix all ingredients. Heat on medium for 5 minutes before use. Cook off some of the alcohol if necessary.

Tip: Grill jumbo shrimp and brush with Tequila Chipotle Glaze. Serve over rustic polenta with melted cheddar, jack cheese and roasted poblano peppers.



PATRONS love this kind of shot

There's no denying the appeal of booze-infused flavour. Canadian menus featuring Bourbon BBQ have grown +4% in the past year.¹ Cattlemen's® Kentucky Bourbon BBQ Sauce has a taste of smooth bourbon and sweet molasses with a warm spice finish that is great with brisket, sausage, chicken, lamb and ribs. Made with 100% Kentucky Bourbon for a bold BBQ flavour.



ADD A FLAVOURFUL NEW twist to your menu

Chipotle is right on trend. 60% of Canadian consumers prefer spicy sauces², and we have seen +6.6% growth in menu items featuring chipotle in just one year³. Use Cattlemen's[®] Chipotle BBQ Sauce as a dip or spread for sandwiches, burgers, fried appetizers, paninis, melts and quesadillas. Create a wonderful glaze or sauce for grilled fish or seafood by combining with agave and tequila, mango or other tropical juices.



INSPIRED BY THE WORLD.

TAILORED TO Your OPERATION AND MENU.

All operations and menu types can benefit from a bit of international flair. Try our newest BBQ Sauces to give classic dishes an exciting new twist that patrons will find memorable and craveable. Here's how:

CASUAL DINING

Create unique toppings for hamburgers and sandwiches.



FINE DINING

Pair budget friendly proteins with a premium sauce for added value.



CATERING

Wow guests with small bites packed with bold, unexpected flavour.

BOURBON BBO STEAK BUTTER

³/₄ cup (180 mL) Cattlemen's® Kentucky Bourbon BBQ Sauce $\frac{1}{2}$ cup (125 mL) Caramelized minced onions 2 cups (500 mL) Butter, room temperature $\frac{1}{4}$ cup (60 mL) Peppadews, thin $\frac{1}{3}$ " ($\frac{3}{4}$ cm) slices

Combine all ingredients, blending well. Roll into a foil-covered log, $1\frac{1}{4}$ " (3 cm) diameter.

Tip: Also great on burgers, hot roast beef, chicken and pork.





YUCATECA BBQ GLAZE

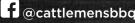
³/₄ cup (180 mL) Cattlemen's[®] Chipotle BBQ Sauce 1 tbsp. (15 mL) + 1 tsp (5 mL) Club House® Ancho Chile Powder 2 tsp. (10 mL) Cocoa powder 3 tbsp. (45 mL) Water

In a hot pan, toast the ancho chili powder for about 30 seconds. Hydrate cocoa and chili in water. Mix all ingredients and let sit 12-24 hours to let flavours marry.

Tip: Toss slowly smoked pork shoulder in Yucateca BBQ Glaze. Served with melted cheddar, braised kale and red onions on rustic bread for a Toasted Pulled Pork Torta.

CATTLEMENS

FOR THESE RECIPES AND FOR MORE MENU INSPIRATION VISIT CLUBHOUSEFORCHEFS.CA (Cattlemens) © cattlemens ca







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ITEM CODE	PRODUCT	PACK SIZE		
			UPC	SCC
901588044	Cattlemen's® Chipotle BBQ Sauce	2/3.78 L	056200010301	20056200010305
901588045	Cattlemen's® Kentucky Bourbon BBQ Sauce	2/3.78 L	056200010318	20056200010312