

CATTLEMEN'S®
BBQ SAUCE

NEW CATTLEMEN'S®
BBQ SAUCE

Chipotle BBQ Sauce and Kentucky Bourbon BBQ Sauce

BOURBON BBQ
STEAK BUTTER



GRILLED TEQUILA
CHIPOTLE SHRIMP



BOURBON BBQ
CHICKEN GLAZE



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.*

CATTELMEN'S® KENTUCKY BOURBON *BBQ Sauce*

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



PEACH BOURBON BBQ GLAZE

1 cup (250 mL) Cattlemen's® Kentucky Bourbon BBQ Sauce
¼ 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.



BOURBON BBQ CHICKEN GLAZE

1 cup (250 mL) Cattlemen's® Kentucky Bourbon BBQ Sauce
¼ cup (60 mL) Chicken stock

Combine ingredients.

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



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.



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 or fillers

✓ No caramel colour

✓ Ready to serve

CATTELMEN'S® CHIPOTLE *BBQ Sauce*

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



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
¼ cup (60 mL) Lemon juice
¼ 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.

TEQUILA CHIPOTLE GLAZE

1 cup (250 mL) Cattlemen's® Chipotle BBQ Sauce
¼ cup (60 mL) Agave nectar
¼ 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.



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.

¹Source: 2020 Technomic, Inc., Canadian Sandwich Consumer Trend Report

²2019 Technomic Canadian Consumer Flavour Trend Report | ³Technomic Ignite Canada, 2019 vs. 2020



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:

1 CASUAL DINING
Create unique toppings for hamburgers and sandwiches.

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

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

BOURBON BBQ STEAK BUTTER

$\frac{3}{4}$ 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

$\frac{3}{4}$ 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.

FOR THESE RECIPES AND FOR MORE MENU INSPIRATION VISIT
CLUBHOUSEFORCHEFS.CA @cattlemensbbq 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