



NBBQA Awards of Excellence 2012 Winners

The following results were announced on February 23, 2012 during the Awards of Excellence ceremony at the NBBQA National Conference in San Diego, California.

Barbecue Sauce – Tomato Mild

- Sixth Place: Causey's Foods – Causey's Rib Sauce
- Fifth Place: Hank Daddy's Barbecue – Hickory Barbecue Sauce
- Fourth Place: Big Butz BBQ – Cranberry BBQ Sauce
- Third Place: Company 7 BBQ – Firefighter Sweet
- Second Place: Rufus Teague – Honey Sweet Sauce
- **First Place: Porky's Place BBQ – Mild Smokey Sauce**

Barbecue Sauce – Tomato Spicy

- Sixth Place: Buen Apetito – Chipotle BBQ Sauce
- Fifth Place: Ole Ray's - Steak & Brisket BBQ & Cooking Sauce
- Fourth Place: Ole Ray's – Pork-o-licious BBQ & Cooking Sauce
- Third Place: Slick's Que Co. – Slick's Original BBQ Sauce
- Second Place: Famous Dave's – Wilbur's Revenge
- **First Place: 3 Taxi Guys – Sweet and Sassy Sauce**

Barbecue Sauce – Mustard Mild

- Sixth Place: Sam Dog Barbecue – Yellow Dog Sauce
- Fifth Place: Old Ray's Sauces – Classic Gold Barbecue & Cooking Sauce
- Fourth Place: Hank Daddy's Barbecue – Carolina Mild
- Third Place: The Shed BBQ & Blues Joint – Mississippi Mild Mustard
- Second Place: Uncle Joe's Sauces – Sweet Mustard
- **First Place: Company 7 BBQ – Captain Carolina**

Barbecue Sauce – Mustard Spicy

- Sixth Place: Porky's Place BBQ – Mean Mister Mustard
- Fifth Place: Scott's Pig Roast – Scott's Famous BBQ (Honey Mustard)
- Fourth Place: Captain Mowatt's Fiery Foods – Dirty Mustard
- Third Place: Ole Ray's Sauces – Kentucky Gold Bourbon Barbecue Sauce
- Second Place: Smoky John's #1 BBQ – Spicy Mustard BBQ Sauce
- **First Place: The Shed BBQ & Blues Joint – Spice It Up Mustard Sauce**

Barbecue Sauce – Fruit Mild

- Sixth Place: Ole Ray's Sauces – Peach-A-Licious Barbecue & Cooking Sauce
- Fifth Place: Squealers Award Winning Sauces – Smokey Sweet Sauce
- Fourth Place: Texas Smokehouse Sauce – Apple BBQ Sauce
- Third Place: Smackers BBQ – Smack Me Mild Smackin' Sauce

- Second Place: Ole Ray's Sauces – Blackberry Wine Barbecue & Cooking Sauce
- **First Place: 3 Guys Smokin' LLC – Smokin' Razz**

Barbecue Sauce – Fruit Spicy

- Sixth Place: The Shed BBQ & Blues Joint – Spicy Orange Sunset Sauce
- Fifth Place: 3 Taxi Guys – Sweet and Sassy
- Fourth Place: Smackers BBQ – Smack Me Hard Spicy Smackin' Sauce
- Third Place: 3 Guys Smokin' – Smokin' Razz Bold & Spicy
- Second Place: Smoky Jon's #1 BBQ – Spicy Fruit BBQ Sauce
- **First Place: Tennessee River Barbeque – Apple Jack Barbecue Sauce**

Barbecue Sauce – Vinegar Mild

- Sixth Place: Sucklebusters – Original BBQ Sauce
- Fifth Place: Smoky Jon's #1 BBQ – Mild Vinegar Sauce
- Fourth Place: Sweet Swine O' Mine – Sweet Sauce O' Mine (Original)
- Third Place: The Shed BBQ & Blues Joint – Mississippi Mild Vinegar Sauce
- Second Place: 3 Guys Smokin' – Smokin' Blue
- **First Place: Uncle Joe's – Tangy BBQ Sauce**

Barbecue Sauce – Vinegar Spicy

- Sixth Place: Woody's Bar-B-Q Sauce Co. – Original Hot Bar-B-Q Sauce
- Fifth Place: Pigtail Brands – Big Ed's Heirloom BBQ Sauce
- Fourth Place: The Shed BBQ & Blues Joint – Mississippi Classic Spicy Vinegar
- Third Place: 3 Taxi Guys – Tijuana Taxi Sauce
- Second Place: Smoky Jon's #1 BBQ – Spicy Vinegar BBQ Sauce
- **First Place: Woody's Bar-B-Q Sauce Co. – Hickory Hot Bar-B-Q Sauce**

Barbecue Sauce – White Sauce

- Third Place: Jack's Bar-B-Que – Jack's Music City White Sauce
- Second Place: MoMo's BBQ & Grill – Alabama White Sauce
- **First Place: The Shed BBQ & Blues Joint – Rene's White Mediterranean Sauce**

Barbecue Dry Rub & Seasoning – All Purpose

- Sixth Place: Pirate Jonny's – Pirate Jonny's BBQ Curry
- Fifth Place: Alspaugh's – Alspaugh's Secret Seasoning
- Fourth Place: Top Secret Gourmets – Pulled Porky Carolina Q Spice Rub
- Third Place: Tabby's – Trim Tabb's Pig Powder
- Second Place: Sweet Swine O' Mine – Sweet Rub O' Mine
- **First Place: Woody's Bar-B-Q Sauce Co. – Woody's Dry Rub**

Barbecue Dry Rub & Seasoning – Southwest

- Sixth Place: Char Crust, Inc. – Char Crust Smoky Spicy Southwest
- Fifth Place: DennyMike's Sauces & Rubs – Cow Bell Hell
- Fourth Place: DennyMike's Sauces & Rubs – Chick Magnet
- Third Place: Woody's Bar-B-Q Sauce Co. – Woody's Dry Rub & Seasoning
- Second Place: DennyMike's Sauces & Rubs – Pixie Dust
- **First Place: Scott's Pig Roast – Blackened Magic Dry Rub**

Barbecue Dry Rub & Seasoning – Cajun

- Sixth Place: DennyMike's Sauces & Rubs – Pixie Dust
- Fifth Place: Lynch BBQ Company – Lynch's Rajun Cajun
- Fourth Place: Scott's Pig Roast – Blackened Magic Dry Rub
- Third Place: The Shed BBQ & Blues Joint – Rene's Season All
- Second Place: DennyMike's Sauces & Rubs – Cow Bell Hell
- **First Place: Smoky Jon's #1 BBQ – Cajun Seasoning**

Barbecue Dry Rub & Seasoning – Caribbean/Jerk & Mediterranean/Herb

- Sixth Place: Char Crust, Inc. – Char Crust Roasted Garlic Peppercorn
- Fifth Place: Pirate Jonny's, LLC – Pirate Jonny's Caribbean
- Fourth Place: Scott's Pig Roast – Blackened Magic Dry Rub
- Third Place: Top Secret Gourmet – Xhot Jamaican Habanero & Lime
- Second Place: Lynch BBQ Company – Lynch's Butter and Garlic
- **First Place: Pirate Jonny's LLC – Pirate Jonny's Jamaican Jerk**

Hot Sauce

- Sixth Place: Big Butz BBQ – Big Butz "No Butz" BBQ Sauce
- Fifth Place: Ole Ray's Sauces – Get Sauced Pepper Sauce
- Fourth Place: Rufus Teague – Blazin' Hot
- Third Place: SuckleBusters, Inc. – Texas Heat Chipotle Pepper Sauce
- Second Place: Captain Mowatt's Fiery Foods – Canceaux Sauce
- **First Place: Smackers BBQ LLC – Smack Me Hard Hot Sauce**

Barbecue Marinade – Citrus/Fruit

- Second Place – The Shed BBQ & Blues Joint – Zest of Freshness
- **First Place – Lynch BBQ Company – Boar's Berry Blaster**

Barbecue Marinade – Oil & Vinegar

- Sixth Place: Pigtail Brands BBQ Sauce – Big Ed's Heirloom BBQ Sauce
- Fifth Place: The Shed BBQ & Blues Joint – Rene's Mighty Good Meat
- Fourth Place: Stubbs Legendary Kitchen – Texas Butter Injectable Marinade
- Third Place: Famous Dave's of America – Chicken Marinade
- Second Place: Stubbs Legendary Kitchen – Chipotle Butter Injectable Marinade
- **First Place: 3 Taxi Guys – Tijuana Taxi Sauce**

Barbecue Marinade – Caribbean

- Fourth Place: Scott's Pig Roast – Scott's Famous BBQ (Honey Mustard)
- Third Place: Scott's Pig Roast – Scott's Famous BBQ (Mild)
- Second Place: The Shed BBQ & Blues Joint – Caribbean Mojo
- **First Place: Scott's Pig Roast – Scott's Famous BBQ (Original)**

Barbecue Marinade – Asian

- Sixth Place: Easy Peasy Foods – Chicken Insurance
- Fifth Place: Buckboard Collection – Cause....East Meets West Cowboytiki Style
- Fourth Place: Scott's Pig Roast – Scott's Famous BBQ (Original)

- Third Place: Rocky Mountain Products – Rocky Mountain Chinese BBQ
- Second Place: The Shed BBQ & Blues Joint – Kinky Asian Marinade
- **First Place: Famous Dave’s of America – Teriyaki Marinade**

Barbecue Marinade – Mustard

- Fourth Place: Lynch BBQ Company – Lynch’s Sweet Swine Honey Mustard
- Third Place: Scott’s Pig Roast – Scott’s Famous BBQ (Honey Mustard)
- Second Place: The Shed BBQ & Blues Joint – Mighty Mustard Marinade
- **First Place: Rocky Mountain Products – Carolina Mustard**

Best BBQ Tool or Accessory

- Sixth Place: Chef Locke – Larry the Cable Guy Smokin’ Chips
- Fifth Place: Chef Locke – Larry the Cable Guy BBQ Smoke Bombs
- Fourth Place: Chef Locke – Larry the Cable Guy Beer, Bourbon & Tequila BBQ Wraps
- Third Place: Chef Locke – Larry the Cable Guy Beer Can Chicken Plank
- Second Place: Chef Locke – Larry the Cable Guy Pullin’ Pork Forks
- **First Place: GrillGrate – AmazingRibs.com Temperature Chart**

Best BBQ Gift Pack

- Sixth Place: Jack’s Bar-B-Que – Jack’s Four Pack
- Fifth Place: DennyMike’s Sauces & Rubs – Wooden Crate Nine Pack
- Fourth Place: Chef Locke – Larry the Cable Guy BBQ Gift Pack
- Third Place: Stubb’s Legendary Kitchen – Stubb’s Legendary Texas BBQ Kit
- Second Place: Rufus Teague – Gift Crate
- **First Place: DennyMike’s Sauces & Rubs – Cue Lover’s Branded Shipper Nine Pack**

Best BBQ Apparel

- Second Place: Scott’s Pig Roast T-Shirt
- **First Place: Twyford BBQ T-Shirt**

Best BBQ Label

- Sixth Place: Famous Dave’s – Devil Spit
- Fifth Place: DennyMike’s Sauces – Hot n’ Nasty
- Fourth Place: Sweet Swine O’ Mine – Sweet Sauce O’ Mine (Original)
- Third Place: Hill Country BBQ – Peach Habanera BBQ Sauce
- Second Place: Rufus Teague – Honey Sweet BBQ Sauce
- **First Place: Pirate Jonny’s – Scorched Pirate Chef Flask**