

2023 AWARDS OF EXCELLENCE

Presented by

THE BBQ SPOT





Please attach this completed form to the contestant information form and submit both with entries.

Total # of Entries

Total # of Entries

Fruit BBQ Sauce: The key foundation ingredient must be fruit and must be reflected in the product's top 3 ingredients. Tomato is not considered a fruit in this case. We have a special category for Tomato-based entries below. **Name Of Each Sauce Entered**

Vinegar Mild BBQ Sauce: The key foundation style must be vinegar and must be reflected in the product's top 3 ingredients and flavor. It should have a mild disposition.

Name Of Each Sauce Entered

Tomato Mild BBQ Sauce: The key foundation ingredient must be tomato, i.e., ketchup, tomato paste, etc. The top 3 ingredients must have tomato and a mild component.

Name Of Each Sauce Entered

foundation style must be vinegar and must be reflected in the product's top 3 ingredients. It should have a spicy disposition. Name Of Each Sauce Entered Tomato Spicy BBQ Sauce: The key

foundation ingredient must be tomato, i.e., ketchup, tomato paste, etc. The top 3 ingredients must have tomato and a spicy component.

Original BBQ Sauce: This category is for

categories and has a unique or distinct

Korean Barbecue Sauce, Curry Sauce,

Vinegar Spicy BBQ Sauce: The key

flavor profile such as, but not limited, to

sauces that do not fit into other

Name Of Each Sauce Entered

Mole, and similar.

Name Of Each Sauce Entered

Mustard BBQ Sauce: The key foundation ingredient must be mustard and must be reflected in the product's top 3 ingredients. *Name Of Each Sauce Entered*

Include contestant information form & this entry form in shipment of entries.

Ship to NBBQA, 336 Phelps Rd., Douglas, GA 31533 Questions? Call 1-800-385-0002 or Email Admin@nbbqa.org