



NBBQA Awards of Excellence 2013 Winners

The following results were announced on February 21, 2013 during the Awards of Excellence ceremony at the NBBQA National Conference in Mobile, Alabama.

Barbecue Sauce – Tomato Mild

- **First Place: The Shed BBQ & Blues Joint – Down Home Southern Shed Spred**
- Second Place: Mac Daddy's, Inc.—Hawg Sauce
- Third Place: Famous Dave's of America—Sweet & Zesty Sauce
- Fourth Place: Bayou Born BBQ Sauce—Original Secret Recipe
- Fifth Place: Memphis Barbecue Co.—Original Barbecue Sauce
- Sixth Place: Porky's Place BBQ – Mild Smokey

Barbecue Sauce – Tomato Spicy

- **First Place: Yah Butz – Big Butz “No Butz” Sauce**
- Second Place: BBQ Stu's – Steel City Blast Furnace Sauce
- Third Place: Daddy's BBQ – Sweet & Spicy Barbecue Sauce
- Fourth Place: Denny Mike's Sauces & Rubs – Hot n' Nasty
- Fifth Place: Rufus Teague – Blazin' Hot
- Sixth Place: Sullimar, Inc. – Diamond D Spicy Grillin' & Dippin' Sauce

Barbecue Sauce – Mustard Mild

- **First Place: Sam Dog Barbeque – Yellow Dog Sauce**
- Second Place: Wilcox's – Harold's Hog Wash
- Third Place: Sticky Lips Pit BBQ – Carolina Clipper Mustard Sauce
- Fourth Place: Company 7 BBQ – Captain Carolina
- Fifth Place: The Shed BBQ & Blues Joint – Mississippi Mild Mustard Sauce
- Sixth Place: Dragon Ranch Moonshine and Barbecue – Mustard Sauce

Barbecue Sauce – Mustard Spicy

- **First Place: SuckleBusters – SuckleBusters Gold**
- Second Place: MonkeySpit – Monkey Mop BBQ Sauce
- Third Place: The Shed BBQ & Blues Joint – Spice It Up Mustard Sauce
- Fourth Place: The Shed BBQ & Blues Joint – Spicy Mustard
- Fifth Place: Porky's Place BBQ – Mean Mr. Mustard
- Sixth Place: Bayou Barq – World Championship Mustard Sauce

Barbecue Sauce – Fruit Mild

- **First Place: Ole Ray's Sauces – Blackberry Wine Barbecue & Cooking Sauce**
- Second Place: Hoosier Daddy – Sweet and Sassy
- Third Place: Tennessee River Banque – Cranberry Delight
- Fourth Place: Squealers Award Winning Barbeque – Smokey Sweet Sauce
- Fifth Place: Sweet Swine O' Mine – Sweet Sauce O' Mine Original
- Sixth Place: Ole Ray's Sauces – Apple Cinnamon Barbecue Sauce

Barbecue Sauce – Fruit Spicy

- **First Place: The Rib Doctor – Honey Classic Barbeque Sauce**
- Second Place: Famous Dave’s of America – Pineapple Rage
- Third Place: FGG Enterprises – Smokin’ Coals Original BBQ Sauce
- Fourth Place: Tennessee River Banque – Apple Jack
- Fifth Place: MoMo’s BBQ & Grill – Mango Habenero Gourmet BBQ Sauce
- Sixth Place: The Shed BBQ & Blues Joint – Spicy Orange Sunset Sauce

Barbecue Sauce – Vinegar Mild

- **First Place: Smoky Jon’s #1 BBQ – Mild Vinegar Sauce**
- Second Place: Smackers BBQ – “Smack Me” Sauce
- Third Place: The Shed BBQ & Blues Joint – Mississippi Mild Vinegar Sauce
- Fourth Place: SuckleBusters – SuckleBusters Original
- Fifth Place: Sweet Swine O’ Mine – Sweet Sauce O’ Mine Original
- Sixth Place: SuckleBusters – SuckleBusters Honey

Barbecue Sauce – Vinegar Spicy

- **First Place: Dirt Road – Dirt Road Barbeque Sauce**
- Second Place: SuckleBusters – SuckleBusters Chipotle
- Third Place: Grill Side Barbeque Sauce – Hometown Hot
- Fourth Place: Annoni Family Foods – Cowboy Joe’s Pit & Grilling Sauce
- Fifth Place: Saucy Wench Barbecue Sauce – Beso de la Diabla, “Kiss of the She Devil” Sauce
- Sixth Place: Smackers BBQ – “Smack Me Hard” Sauce

Barbecue Sauce – White Sauce

- **First Place: Big Bob Gibson’s BBQ – Original White Sauce**
- Second Place: Smoky C’s BBQ & Wings – Spicy White Sauce
- Third Place: MoMo’s BBQ & Grill – Alabama White Gourmet BBQ Sauce
- Fourth Place: The Shed BBQ & Blues Joint – Rene’s White Mediterranean Sauce
- Fifth Place: Jack’s Bar-B-Que – Jack’s Music City White Sauce

Barbecue Dry Rub & Seasoning – All Purpose

- **First Place: L A Spice House – Texas 1 Spice Gourmet Seasoning**
- Second Place: Armadillo Willy’s – Armadillo Willy’s BBQ Rub
- Third Place: North-South BBQ – Original Dry Rub
- Fourth Place: Lynch BBQ Company – Lynch BBQ Butt Shaker
- Fifth Place: Char Crust – All American Barbecue
- Sixth Place: Meadow Creek Barbecue – Black Pepper Brisket Rub

Barbecue Dry Rub & Seasoning – Southwest

- **First Place: Smackers BBQ – Sweet and Spicy Seasoning**
- Second Place: Smoky Jon’s #1 BBQ – Southwest Seasoning
- Third Place: Arizona Rub – Chili Lime Rub
- Fourth Place: Chicago q – Original Bold Seasoning
- Fifth Place: Arizona Rub – Mesquite Rub
- Sixth Place: DennyMike’s Sauces & Rubs – Chick Magnet

Barbecue Dry Rub & Seasoning – Cajun

- **First Place: Squealers Award Winning Barbeque – Kickin’ Powder**
- Second Place: Gary’s Seasoning – Hot for Mama
- Third Place: The Shed BBQ & Blues Joint – Rene’s Season-All
- Fourth Place: Gary’s Seasoning – Too Hot Salt Free
- Fifth Place: California Rancher – Hog Wild Seasoning
- Sixth Place: Scott’s Pig Roast – Scotty’s Blackened Magic Original Dry Rub

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

- **First Place: Fat Freddy’s Catering – Fat Freddy’s Jerk Rub**
- Second Place: Denny Mike’s Sauces & Rubs – Cow Bell Hell
- Third Place: Sock’s Love Rub – Chicken Seasoning
- Fourth Place: Scott’s Pig Roast – Scotty’s Blackened Magic Original Dry Rub
- Fifth Place: Bearboy Gourmet – Roman Rustica Rub
- Sixth Place: The Shed BBQ & Blues Joint – Caribbean Jerk Rub

Hot Sauce

- **First Place: Smoky Jon’s #1 BBQ – Sweet Fire Table Sauce**
- Second Place: Yah Butz – Big Butz “No Butz” Sauce
- Third Place: Black’s Barbecue – Hananero Pepper Sauce
- Fourth Place: The Shed BBQ & Blues Joint – Spicy Orange Hot Sauce
- Fifth Place: Ole Ray’s Sauces – Get Sauced Pepper Sauce
- Sixth Place: Smackers BBQ – “Smack Me Hard” Sauce

Barbecue Marinade – Citrus/Fruit

- **First Place: MoMo’s BBQ & Grill – Mango Habenero Gourmet BBQ Sauce**
- Second Place: Smoky Jon’s #1 BBQ – Smoky Jon’s Fruit Marinade
- Third Place: The Shed BBQ & Blues Joint – Zest of Freshness
- Fourth Place: Mr. G’s Teriyaki – Home Island Blueberry Teriyaki Sauce

Barbecue Marinade – Oil & Vinegar

- **First Place: Smoky Jon’s #1 BBQ – Smoky Jon’s Oil & Vinegar Marinade**
- Second Place: The Shed BBQ & Blues Joint – Hoggin’ It All
- Third Place: The Shed BBQ & Blues Joint – Beef Blaster
- Fourth Place: Fireman John’s BBQ – Fireman John’s Marinade
- Fifth Place: Pigtail Brands – Big Ed’s Heirloom BBQ Sauce & Marinade
- Sixth Place: 3 Taxi Guys – Tijuana Taxi Sauce

Barbecue Marinade – Caribbean

- **First Place: Scott’s Pig Roast – Scott’s Famous BBQ Original**
- Second Place: The Shed BBQ & Blues Joint – Caribbean Mojo
- Third Place: Smoky Jon’s #1 BBQ – Smoky Jon’s Caribbean Marinade
- Fourth Place: Howton Farms – Salmon & Sushi Sauce
- Fifth Place: Scott’s Pig Roast – Scott’s Famous BBQ Honey Mustard
- Sixth Place: Scott’s Pig Roast – Scott’s Famous BBQ Mild

Barbecue Marinade – Asian

- **First Place: Mr. G's Teriyaki – Home Island Spicy Garlic Teriyaki Sauce**
- Second Place: Scott's Pig Roast – Scott's Famous BBQ Mild
- Third Place: The Checkered Pig – Original BBQ Sauce
- Fourth Place: Famous Dave's of America – Teriyaki Marinade
- Fifth Place: Scott's Pig Roast – Scott's Famous BBQ Original
- Sixth Place: G's Gourmet Foods – Ginger Garlic Mombo Sauce

Barbecue Marinade – Mustard

- **First Place: Smoky Jon's #1 BBQ – Smoky Jon's Mustard Marinade**
- Second Place: The Shed BBQ & Blues Joint – Mighty Mustard Marinade
- Third Place: Scott's Pig Roast – Scott's Famous BBQ Honey Mustard

Condiment

- **First Place: Famous Dave's of America – Devil's Spit Bar-B-Que Kettle Chips**
- Second Place: Famous Dave's of America – Zesty Bar-B-Que Kettle Chips
- Third Place: Pioneer Meats – Zing Sauce
- Fourth Place: Famous Dave's of America – Signature Spicy Pickle Chips
- Fifth Place: Famous Dave's of America – Fry Sauce
- Sixth Place: Lynch BBQ Company – Boar's Berry Blaster

Best BBQ Gift Pack

- **First Place: Arizona Rub – BBQ Man Can**
- Second Place: DennyMike's Sauces & Rubs – Cue Lover's Branded Shipper Nine Pack
- Third Place: 3 Taxi Guys – BBQ Gift Pack
- Fourth Place: Rufus Teague – Gift Crate
- Fifth Place: Causey's Foods – Causey's BBQ Sauce Burlap Gift Bag

Best BBQ Label

- **First Place: Sweet Swine O' Mine – Sweet Sauce O' Mine Original**
- Second Place: Famous Dave's of America – Pineapple Rage
- Third Place: Famous Dave's of America – Wilbur's Revenge
- Fourth Place: DennyMike's Sauces & Rubs – Pixie Dust
- Fifth Place: Hog Heaven Barbecue Company – Hog Heaven Smokehouse BBQ Sauce

Best BBQ Accessory

- **First Place: GrillGrate – The Grate Kettle Collection**
- Second Place: Mr. Bar-B-Q – Stainless Steel Mesh Basket
- Third Place: Rumwood – Rumwood Smoking Staves
- Fourth Place: Mr. Bar-B-Q – Non-Stick Bacon Griller
- Fifth Place: Slick's Que Co. – Slick's "Beefy Red" BBQ Wine

Best BBQ Tool

- **First Place: Bear Paw Products – The "Grizzly" Bear Paw**
- Second Place: Mr. Bar-B-Q – Triple Action Oversized Brush
- Third Place: HotDog – Arkansas BBQ Fork

Best BBQ Apparel

- **First Place: Company 7 BBQ – T-Shirt**
- Second Place: Smoky Jon's #1 BBQ – T-Shirt
- Third Place: Scott's Pig Roast – T-Shirt

Best BBQ Book/Publication

- **First Place: Andrews McMeel Publishing—America's Best Ribs** *by Ardie Davis & Paul Kirk*
- Second Place: StoryQue – StoryQue Online Magazine