



# MAKE YOUR MENU MORE COMPETITIVE

'Cue up more customers with these signature recipes from the 2013 Champion Pitmasters – made with KRAFT Barbecue Sauce and just a few choice ingredients.



| RECIPE NAME                               | PROTEIN SUGGESTION               | PRODUCT                                | PLUS 1  | PLUS 2                          | PLUS 3                       | PLUS 4                              | PLUS 5                             | INSTRUCTIONS   |
|---|----------------------------------|--|---|---------------------------------|------------------------------|-------------------------------------|------------------------------------|--|
| <b>Champion Pitmaster Lee Ann Whippen</b> |                                  |  |   |                                 |                              |                                     |                                    |  |
| <b>Smoky Mexican BBQ Sauce</b>            | Skirt steak, chicken, pork       | 1 gallon KRAFT Original Barbecue Sauce | 4 small cans chipotle peppers in adobo sauce, chopped | 4 cups chopped fresh cilantro   | juice of 12 fresh limes      |                                     |                                    | Combine in food processor.   |
| <b>BBQ Cocktail Sauce</b>                 | Shrimp, scallops, seafood kebabs | 1 gallon KRAFT Original Barbecue Sauce | 1-1/3 cups prepared horseradish                       | 1-1/3 cups Worcestershire sauce | 1-1/3 cups fresh lemon juice |                                     |                                    | Stir ingredients together.   |
| <b>Caribbean Jerk BBQ Sauce</b>           | Chicken, pork                    | 1 gallon KRAFT Original Barbecue Sauce | 4 habanero peppers, chopped                           | 6 yellow onions, chopped        | 1 cup fresh thyme, chopped   | 1/3 cup ground cinnamon             | 1/3 cup ground nutmeg              | Combine in food processor.   |
| <b>Root Beer BBQ Sauce</b>                | Chicken wings, lamb lollipops    | 1 gallon KRAFT Original Barbecue Sauce | 4 cups minced shallots                                | 1-1/3 cups minced garlic        | 1/2 cup butter               | 4 12-oz. bottles root beer          | 1/2 cup toasted ancho chili powder | Sauté shallots and garlic in butter, deglaze with root beer and reduce by half. Add KRAFT Original Barbecue Sauce and ancho chili powder.                                      |
| <b>Champion Pitmaster Rod Gray</b>        |                                  |  |   |                                 |                              |                                     |                                    |  |
| <b>Sweet Cola BBQ Sauce</b>               | A great finish for all barbecue  | 1 gallon KRAFT Original Barbecue Sauce | 2 quarts Dr Pepper® (or other dark soda)              |                                 |                              |                                     |                                    | Combine BBQ sauce and soda in pot and heat through to combine, stirring occasionally.  |
| <b>Kansas City BBQ Sauce</b>              | Beef                             | 1 gallon KRAFT Original Barbecue Sauce | 1 quart apple cider vinegar                           | 4 cups brown sugar              | 1/2 cup pickling spice       |                                     |                                    | Combine vinegar, brown sugar and pickling spice in a saucepan. Heat to combine. Add KRAFT Original Barbecue Sauce and heat through. Remove from heat source and allow to cool. |
| <b>Gingered Peach BBQ Sauce</b>           | Pork                             | 1 gallon KRAFT Original Barbecue Sauce | 1 quart peach preserves                               | 1 quart honey                   | 3 Tbsp. hot sauce            | 3 Tbsp. fresh ginger, finely grated |                                    | Combine all ingredients in a sauce pot over medium heat. Heat through to combine, stirring occasionally.   |
| <b>Hot Buffalo BBQ Sauce</b>              | Chicken wings                    | 1 gallon KRAFT Original Barbecue Sauce | 1 gallon hot sauce                                    | 4 lbs. salted butter            |                              |                                     |                                    | Melt butter in saucepan. Add KRAFT Original Barbecue Sauce and hot sauce. Heat to combine.   |

# 'CUE UP MORE FLAVOR

As a base or right out of the bottle, KRAFT Barbecue Sauce can make your menu more competitive – and delicious.



| RECIPE NAME                            | PROTEIN SUGGESTION  | PRODUCT                                      | PLUS 1                          | PLUS 2                      | PLUS 3                            | PLUS 4                               | PLUS 5                                       | INSTRUCTIONS   |
|--|---|--|---------------------------------|-----------------------------|-----------------------------------|--------------------------------------|--|--|
| <b>Champion Pitmaster Jack Waiboer</b> |   |  |                                 |                             |                                   |                                      |  |  |
| <b>Sweet Whiskey Glaze</b>             | Pork ribs, pork loin, pork chops, beef ribs, chicken wings, chicken         | 1 gallon KRAFT Original Barbecue Sauce       | 1 quart mustard                 | 1 quart bourbon             | 1 lb. brown sugar                 |                                      |  | Combine all ingredients in a large stock pot. Heat to simmer. Simmer 15 minutes until thickened. Cool and refrigerate.   |
| <b>Hawaiian BBQ Sauce</b>              | Any protein; especially good for shrimp, chicken and fish. Great on kebabs. | 1 gallon KRAFT Thick 'n Spicy Barbecue Sauce | 1 quart teriyaki sauce          | 1/4 cup ground ginger       | 2 Tbsp. Chinese five spice blend  | 1 lb. crushed pineapple in juice     |  | Add ingredients to a large stock pot; whisk to blend. Heat to simmer. Simmer 20 minutes to blend ingredients. Cool and refrigerate.  |
| <b>Low Country Vinegar Sauce</b>       | Pork, turkey, chicken   | 4 cups KRAFT Original Barbecue Sauce         | 1 gallon cider vinegar          | 1/2 cup hot sauce           | 1/4 cup red pepper flakes         | 1/2 cup black pepper (coarse ground) |  | Combine cider vinegar, hot sauce, red pepper flakes and black pepper in a large stock pot. Heat to simmer. Simmer 30 minutes to take the bitter edge off of the cider vinegar. Add KRAFT Original Barbecue Sauce and mix well. Cool and refrigerate. |
| <b>Carolina Gold BBQ Sauce</b>         | Pork chops, pork loin, turkey tenderloin, grilled chicken                   | 1 gallon KRAFT Hickory Smoke Barbecue Sauce  | 8 cups mustard                  | 1/4 cup chili powder        | 1/4 cup white pepper              | 4 cups pure cane syrup               | 2 cups butter, margarine or liquid margarine | Combine first five ingredients into a large stock pot over medium heat. Heat to simmer. Simmer 10 minutes, turn off heat. Add butter, margarine or liquid margarine and whisk well to combine. Cool and refrigerate.                                 |
| <b>Champion Pitmaster Jim Johnson</b>  |   |  |                                 |                             |                                   |                                      |  |  |
| <b>Sweet BBQ Glaze</b>                 | Chicken, pork, grilled pineapple  | 4 cups KRAFT Original Barbecue Sauce         | 1/2 cup brown sugar             |                             |                                   |                                      |  | Simmer over low heat to dissolve brown sugar.  |
| <b>Spicy Georgia BBQ Sauce</b>         | Chicken, pork   | 4 cups KRAFT Original Barbecue Sauce         | 1/2 cup peach marmalade         | 1/4 cup red pepper flakes   |                                   |                                      |  | Simmer over low heat to dissolve all ingredients.  |
| <b>Sweet Dijon BBQ Sauce</b>           | Pork, chicken   | 4 cups KRAFT Original Barbecue Sauce         | 1 cup GREY POUPON Dijon Mustard | 3/4 cup apple cider vinegar | 1/4 cup cayenne pepper            | 1/4 cup brown sugar                  |  | Simmer on low heat until all ingredients are combined.   |
| <b>Memphis-Style BBQ Sauce</b>         | Pork, chicken   | 4 cups KRAFT Original Barbecue Sauce         | 1 cup apple cider vinegar       | 1/2 cup molasses            | 1/4 cup GREY POUPON Dijon Mustard | 1 Tbsp. minced garlic                | 1/4 cup cayenne pepper                       | Mix all ingredients.   |

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