

HOT SAUCES TO STOCK FOR THE NEXT SRIRACHAPOCALYPSE

Saucy Mama Hot Wing Sauce, Garlic Hot Wing Sauce Craveable, Adaptable and Available

Pendleton, Ore. (Jan. 13, 2014) – Hot sauce fanatics, fear not. [Saucy Mama](#) is ready to rescue spicy lovers who could fall victim to the next “Srirachapocalypse.” As a passionate chef and heat monger, Suzie “Saucy Mama” Barhyte has devoted more than 30 years perfecting her versatile Saucy Mama [Hot Wing Sauce](#) and [Spicy Garlic Wing Sauce](#) – each of which work far beyond their stated purpose in any number of dishes, salad dressings, dips and more.



And next month, Saucy Mama will introduce three new flavors including Honey Barbeque Wing Sauce, Jamaican Jerk Wing Sauce and Orange Habanero Wing Sauce. All three new flavors will be available for sample at the 2014 Fancy Food Show in San Francisco (January 19 -21, 2014) at Booth #469. Saucy Mama [Hot Wing Sauce](#) and [Spicy Garlic Wing Sauces](#) (MSRP: \$6.00/12 oz.) have garnered some of the gourmet food industry’s most coveted awards, including the Scovie Awards silver medal for hot wing sauces.

[HungryGirl.com](#), which delivers its food tips and recipe newsletter to more than one million subscribers daily, said, “Oh, mama! [This \[Saucy Mama\] sauce](#) tastes like a creamy version of Frank’s RedHot, which pretty much means it is AWESOME. Even more awesome? A tablespoon of the sauce has only 15 calories and 2g fat (*PointsPlus*® value 1*). We love our Saucy Mama!”

Saucy Mama Hot Wing Sauce, Spicy Garlic Wing Sauce and other saucy and zesty condiments are available nationwide at gourmet specialty stores, as well as online through [Amazon.com](#), [Barhyte.com](#). Best of all, the company’s Pendleton, Oregon production facility is operating full speed, and is ready to provide a limitless supply of its delicious sauces to old and new fans alike.

For more information about Barhyte Specialty Foods and its award-winning gourmet mustards, marinades, wing sauces and condiments, visit www.Barhyte.com.

ABOUT BARHYTE SPECIALTY FOODS

Barhyte Specialty Foods, based out of Pendleton, Oregon, has roots dating back 200 years and 6,000 miles away in Germany, where Jacobus Barhyte first created a sweet-and-sour mustard that he brought to the US. Many generations later, Jan and Susan Barhyte began selling mustard from the original recipe, as well as other signature creations, through their Swift and Martin Station Deli. Thanks to overwhelming demand, the family launched their own manufacturing operation in 1977. Today, the company offers more than 65 award-winning mustards, marinades, sauces, and other condiments through the Barhyte Specialty Foods and the Saucy Mama brand, as well as through co-branded and private label relationships.

CONTACT: Kelly M. Mooney
This Just In PR & Marketing
503.722.4080
kelly@tji-inc.com