

SAUCY MAMA DEBUTS THREE NEW WINGS SAUCE FLAVORS

New Saucy Mama Wing Sauces Hit the Shelves with Flavorful Passion

Pendleton, Ore. (March 3, 2014) – It’s time to give those traditional chicken wings a makeover. [Barhyte Specialty Foods](#) has released three new wing sauce flavors under its signature [Saucy Mama](#) brand. These unique flavors – including Honey Barbeque Wing Sauce, Jamaican Jerk Wing Sauce and Orange Habanero Wing Sauce are sure to produce some “wow” inducing reactions from even the most experienced wing fanatic.



Introduced at the 2014 Winter Fancy Food Show in San Francisco, the new sauces join Saucy Mama’s classic [Hot Wing Sauce](#) and [Spicy Garlic Wing Sauces](#), which have received some of the food industry’s most esteemed awards, including multiple year Scovie Awards, recognizing achievement in spicy foods.

“Although we categorize these products as wing sauces, and they definitely do make delicious chicken wings, these condiments also work in so many different dishes,” explains Suzie “Saucy Mama” Barhyte, head of product development. “Their versatility is truly amazing, and we want people to have fun experimenting with Saucy Mama Wing Sauces in different recipes! There are no rules.”

Suzie recommends cooking boneless, skinless chicken thighs in a skillet with chicken broth, and then pulling apart the cooked chicken and coating with the new [Honey Barbeque Wing Sauce](#). Place the shredded chicken on a bun with some cheddar cheese for an easy sandwich.

[Saucy Mama’s Jamaican Jerk Wing Sauce](#) works incredibly well as a marinade for pork tenderloin, while the unique [Orange Habanero Wing Sauce](#) adds zing to any dish. Suzie suggests roasting carrot sticks dotted with butter and tossed with the Orange Habanero sauce for a spicy sweet side dish.

All three new wing sauces, along with the company’s original classics, are available for sale at select gourmet specialty stores, as well as online at [Barhyte.com](#) (MSRP: \$6.00/12 oz.).

For more information about Barhyte Specialty Foods and its award-winning gourmet mustards, marinades, wing sauces, salad dressings and other condiments, visit [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 Suzie Barhyte began selling mustard from the original recipe, as well as other signature creations, through their Swift and Martin Station Deli in Pendleton. Thanks to overwhelming demand, the family launched their own manufacturing operation in 1977. Today, the company offers more than 65 award-winning mustards, marinades, salad dressings and other condiments through multiple premium brands, such as the signature Saucy Mama name, as well as through co-branded and private label relationships.

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