

Saucy Mama Debuts New Wing Sauce Flavor
New Saucy Mama Medium Wing Sauce has Mass Appeal

Pendleton, Ore. (July 1, 2015) – [Barhyte Specialty Foods](#) has released a new wing sauce flavor under its signature [Saucy Mama](#) brand. Available for sampling at the 2016 Winter Fancy Food Show (January 17 – 19) in San Francisco (booth number 464), the company is proud to introduce [Saucy Mama Medium Wing Sauce](#).

Saucy Mama knows wing sauces. Barhyte Specialty Foods was one of the first wing sauce producers on the scene when they launched their Saucy Mama Hot Wing Sauce in 2007. The new Medium Wing Sauce is basically a toned-down version of this classic Hot Wing Sauce; it has the same great flavors and rich, creamy texture, only it is more mild in heat.

“Our classic hot wing sauce has been a great seller for us over the years. It’s delicious, but it does have some heat on the back end. Some people just can’t handle the heat, but they like the flavor of our wing sauce, so that’s where the thought came in to produce a milder version,” explains Suzie “Saucy Mama” Barhyte, head of product development. She also recommends using the sauce in one of her favorite recipes by marinating chicken breasts in wing sauce and baking, then chopping into small pieces and mixing with cream cheese, blue cheese and extra wing sauce until completely combined. Enjoy the creamy dip with tortilla chips!

The new flavor joins Saucy Mama’s category of classic and unique wing sauce flavors: Hot Wing, Spicy Garlic, Orange Habanero, Jamaican Jerk and Honey Barbeque. They 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.

CONTACT: Colette Harris, Marketing & PR Manager
Barhyte Specialty Foods, [barhyte.com](#)
800-407-9241
Colette@barhyte.com