

After all her hard work, creativity, innovation and delicious cooking, our Saucy Mama finally let us put her name on her creations. Enjoy her perfected classics and the newest ideas from her kitchen.

Nothing with her name on it could be any less than the best!

**COOKING INSTRUCTIONS:** Marinate steak, pork chops, or portobello mushrooms for 10 minutes, then grill or saute. Or add to ground beef or turkey and chopped onion for homemade burgers!

**PRODUCT MAY TEND TO SEPARATE.**

**SHAKE WELL BEFORE USING.**

**REFRIGERATE AFTER OPENING.**

Manufactured by:



P.O. Box 1499 · Pendleton, Oregon 97801  
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Have a great recipe to share? [www.saucymamaface.com](http://www.saucymamaface.com)



**SAUCY MAMA™**

*Cracked Pepper*  
MARINADE

Great for steak, pork chops  
or portobello mushrooms!

*Make Every Meal Extraordinary®*

12 fl. oz (355 ml)

**INGREDIENTS:** Soy Sauce (Water, Wheat, Soy Beans, Sea Salt, Alcohol (To Retain Freshness)), Canola Oil, Water, Rice Vinegar, White Wine Vinegar, Sugar, Mustard Seed, Cracked Pepper, Dehydrated Garlic, Salt, Red Pepper Flakes, Xanthan Gum, Citric Acid, Spices. **Contains: Soy, Wheat.**

## Nutrition Facts

Serving Size 1 tbsp (16g)  
Serving Per Container 24

### Amount Per Serving

**Calories 35**    Calories from Fat 25

% Daily Value\*

**Total Fat** 3g    **5%**

Saturated Fat 0g    **0%**

Trans Fat 0g

**Cholesterol** 0mg    **0%**

**Sodium** 420mg    **17%**

**Total Carbohydrate** 1g    **0%**

Dietary Fiber 0g    **0%**

Sugars <1g

**Protein** <1g    **2%**

Vitamin A 0%    Vitamin C 0%

Calcium 0%    Iron 0%

\* Percent Daily Values are based on a 2,000 calorie diet.

