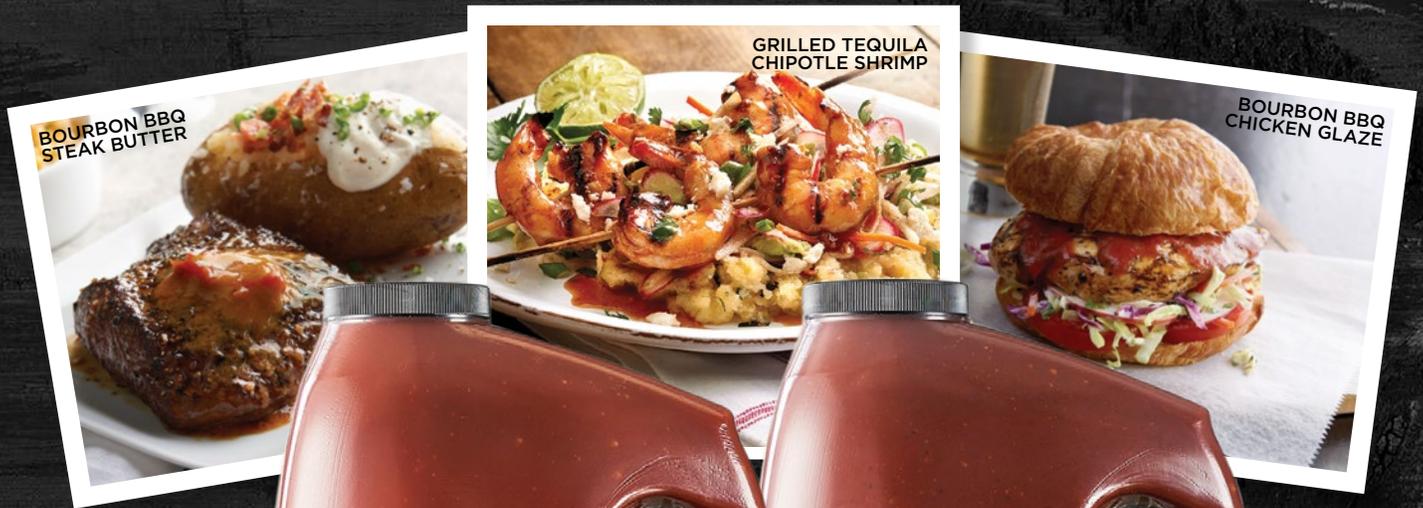


**CATTLEMEN'S**  
BBQ SAUCE

**NEW CATTLEMEN'S**  
**BBQ SAUCE**

*Chipotle BBQ Sauce and Kentucky Bourbon BBQ Sauce*



# BOLD *New* FRONTIERS IN BBQ

Developed exclusively for food service professionals, Cattlemen's® BBQ Sauce delivers what professionals want and demand: unmatched performance in the kitchen and mouth-watering BBQ flavour on the plate. It's all part of our commitment to delivering real ingredients and great taste. *That's our promise.*

## CATTELEMEN'S® KENTUCKY BOURBON *BBQ Sauce*

A thick and rich tomato paste based BBQ Sauce enhanced with the flavour of smooth bourbon, sweet molasses, and a warm spice finish.



# WE'VE GOT YOUR BACK *of house*



- ✓ Made with tomato paste for a thick consistency and better cling to the food
- ✓ Extensible by up to 20%
- ✓ No starches or fillers
- ✓ No caramel colour
- ✓ Ready to serve

## CATTELEMEN'S® CHIPOTLE *BBQ Sauce*

The distinct smoky heat of chipotle perfectly blended with a tangy vinegar and sweet tomato paste base.

### PEACH BOURBON BBQ GLAZE

1 cup (250 mL) Cattlemen's® Kentucky Bourbon BBQ Sauce  
1/4 cup (60 mL) Peach juice or purée

Combine BBQ sauce and peach juice.

*Tip: Brush grilled ribs with Peach Bourbon BBQ Glaze. Serve with coleslaw and baked beans.*



### CHIPOTLE BBQ-INFUSED FRESH HERB AND LEMON CHIMICHURRI SAUCE

1 cup (250 mL) Cattlemen's® Chipotle BBQ Sauce  
1/2 cup (125 mL) Cilantro  
1/2 cup (125 mL) Parsley  
1/4 cup (60 mL) Lemon juice  
1/4 cup (60 mL) Extra virgin olive oil  
2 tsp. (10 mL) Fresh garlic minced

Mix all ingredients and serve fresh within one day.

*Tip: Drizzle grilled flank steak with Chipotle BBQ-Infused Fresh Herb and Lemon Chimichurri Sauce. Serve with wood-fired seasonal vegetables.*



### BOURBON BBQ CHICKEN GLAZE

1 cup (250 mL) Cattlemen's® Kentucky Bourbon BBQ Sauce  
1/4 cup (60 mL) Chicken stock

Combine ingredients.

*Tip: Similar glazes can be made for beef or pork using the appropriate stock.*



### TEQUILA CHIPOTLE GLAZE

1 cup (250 mL) Cattlemen's® Chipotle BBQ Sauce  
1/4 cup (60 mL) Agave nectar  
1/4 cup (60 mL) Tequila

Mix all ingredients. Heat on medium for 5 minutes before use. Cook off some of the alcohol if necessary.

*Tip: Grill jumbo shrimp and brush with Tequila Chipotle Glaze. Serve over rustic polenta with melted cheddar, jack cheese and roasted poblano peppers.*



## PATRONS *love* THIS KIND OF SHOT

There's no denying the appeal of booze-infused flavour. Canadian menus featuring Bourbon BBQ have grown +4% in the past year.<sup>1</sup> Cattlemen's® Kentucky Bourbon BBQ Sauce has a taste of smooth bourbon and sweet molasses with a warm spice finish that is great with brisket, sausage, chicken, lamb and ribs. Made with 100% Kentucky Bourbon for a bold BBQ flavour.



## ADD A FLAVOURFUL NEW *twist* TO YOUR MENU

Chipotle is right on trend. 60% of Canadian consumers prefer spicy sauces<sup>2</sup>, and we have seen +6.6% growth in menu items featuring chipotle in just one year<sup>3</sup>. Use Cattlemen's® Chipotle BBQ Sauce as a dip or spread for sandwiches, burgers, fried appetizers, paninis, melts and quesadillas. Create a wonderful glaze or sauce for grilled fish or seafood by combining with agave and tequila, mango or other tropical juices.

<sup>1</sup>Source: 2020 Technomic, Inc., Canadian Sandwich Consumer Trend Report

<sup>2</sup>2019 Technomic Canadian Consumer Flavour Trend Report | <sup>3</sup>Technomic Ignite Canada, 2019 vs. 2020



# INSPIRED BY THE WORLD.

## TAILORED TO *Your* OPERATION AND MENU.

All operations and menu types can benefit from a bit of international flair. Try our newest BBQ Sauces to give classic dishes an exciting new twist that patrons will find memorable and craveable. Here's how:

**1 CASUAL DINING**  
Create unique toppings for hamburgers and sandwiches.

**2 FINE DINING**  
Pair budget friendly proteins with a premium sauce for added value.

**3 CATERING**  
Wow guests with small bites packed with bold, unexpected flavour.

### BOURBON BBQ STEAK BUTTER

- 3/4 cup (180 mL) Cattleman's® Kentucky Bourbon BBQ Sauce
- 1/2 cup (125 mL) Caramelized minced onions
- 2 cups (500 mL) Butter, room temperature
- 1/4 cup (60 mL) Peppadews, thin 1/3" (3/4 cm) slices

Combine all ingredients, blending well.  
Roll into a foil-covered log, 1 1/4" (3 cm) diameter.

Tip: Also great on burgers, hot roast beef, chicken and pork.



### YUCATECA BBQ GLAZE

- 3/4 cup (180 mL) Cattleman's® Chipotle BBQ Sauce
- 1 tbsp. (15 mL) + 1 tsp (5 mL) Club House® Ancho Chile Powder
- 2 tsp. (10 mL) Cocoa powder
- 3 tbsp. (45 mL) Water

In a hot pan, toast the ancho chili powder for about 30 seconds. Hydrate cocoa and chili in water. Mix all ingredients and let sit 12-24 hours to let flavours marry.

Tip: Toss slowly smoked pork shoulder in Yucateca BBQ Glaze. Served with melted cheddar, braised kale and red onions on rustic bread for a Toasted Pulled Pork Torta.

FOR THESE RECIPES AND FOR MORE MENU INSPIRATION VISIT [CLUBHOUSEFORCHEFS.CA](http://CLUBHOUSEFORCHEFS.CA) @cattlemensbbq cattlemens\_ca



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ITEM CODE	PRODUCT	PACK SIZE	UPC	SCC
901588044	Cattleman's® Chipotle BBQ Sauce	2/3.78 L	056200010301	20056200010305
901588045	Cattleman's® Kentucky Bourbon BBQ Sauce	2/3.78 L	056200010318	20056200010312