

SWEET BABY RAY'S
GOURMET SAUCES
★★★★★

★ GO ★
BEYOND
THE WING



Explore recipes inspired by your favorite sauces.

13 UNIQUE SAUCES MEANS LIMITLESS RECIPES.

Sweet Baby Ray’s lineup of barbecue and wing sauces go far beyond the wing. Whether your tastebuds like it sweet, fiery or somewhere in between, our versatile sauces complement any dish. Intensify your portable handhelds with bold flavors, spice up salads and bowls, top a burger, mix up your pizza or flatbread routine or add that missing something to pasta salad, slaw and beyond. With so many bold flavors to choose from, we’ve been known to mess around a time or two to create unique, trendy recipes that take ordinary dishes from boring to Boss — and you can too. With this collection of recipes inspired by our sauces, there’s no denying *“The Sauce is the Boss.”*



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BUFFALO WING SAUCE

This classic brings the heat and leaves tastebuds begging for more. It might be the ultimate wing sauce, but it can kick things up on burgers, salads, even shrimp.



Premium Aged Cayenne Peppers •
Balanced with Vinegar, Salt and Garlic

Product Name	Buffalo Wing Sauce
Product Code	SJ1736HF
UPC	10013409516482
Pack Size	4/1 Gallon
Storage	Shelf stable
Gluten Free	Yes
Kosher	Yes



32% of operators menu Buffalo sauce.

28% of consumers prefer Buffalo sauce for their chicken wings (34% of millennials).

BUFFALO CHICKEN GRILLED CHEESE STICKS with Basil Pesto Aioli

Ingredients

- 4 slices sourdough or thick-cut bread
- 2 tbsp unsalted butter
- 1/2 cup mozzarella, shredded
- 1/2 cup cheddar, shredded
- 1 cup chicken, cooked, shredded
- 1 cup Ken's Signature Basil Pesto Aioli (KE1662-2)
- 1/4 cup Sweet Baby Ray's Buffalo Wing Sauce (SJ1736HF)

Directions

1. Mix chicken and Sweet Baby Ray's Buffalo Wing Sauce (SJ1736HF).
2. Brush bread with butter on one side.
3. Place 2 slices of bread on a cutting board. Top each with cheddar, mozzarella, chicken mixture and another slice of bread.
4. Heat skillet over medium heat. Cook both sandwiches until cheese is melted, about 2-3 minutes per side.
5. Remove sandwiches to a cutting board and slice into sticks about 2" wide.
6. Serve grilled cheese with Ken's Signature Basil Pesto Aioli (KE1662-2) for dipping.



SPICY CHICKEN DUNKN' SANDWICH

Ingredients

- 1 honey wheat bun, toasted
- 1 chicken breast, breaded
- 1 tbsp Sweet Baby Ray's Buffalo Wing Sauce (SJ1736HF)
- 2 fl oz Jalapeno Ranch Red Cabbage Slaw

Jalapeno Ranch Red Cabbage Slaw Ingredients

- 4 fl oz Ken's Jalapeño Ranch Dressing (KE2509)
- 16 oz red cabbage, shredded
- 4 oz carrots, shredded
- 2 oz green onions, bias cut
- 1 oz jalapeno rings, freshly chopped
- 1 oz cilantro, chopped

Directions

1. Toast bun and fry chicken to 165 F.
2. Place chicken on heel of bun and top with Sweet Baby Ray's Buffalo Wing Sauce (SJ1736HF) and Jalapeno Ranch Red Cabbage Slaw.
3. Place crown on top and serve with your choice of side.

Jalapeno Ranch Red Cabbage Slaw Directions

1. Mix all ingredients together until coated with Ken's Jalapeño Ranch Dressing (KE2509).



SBR BUFFALO CHICKEN AND PEPPERONI PIZZA DIP

Ingredients

- 2 cups rotisserie chicken, cooked, shredded
- 8 oz cream cheese, softened
- 1/2 cup Sweet Baby Ray's Buffalo Wing Sauce (SJ1736HF)
- 1 tsp Italian seasoning
- 1 tbsp garlic, chopped
- 2 cups Italian cheese blend
- 1/2 cup pizza sauce
- 1/4 cup pepperoni slices, quartered
- 1 cup blue tortilla chips

Directions

1. Preheat oven to 350 F.
2. In a mixing bowl, combine chicken, cream cheese, Sweet Baby Ray's Buffalo Wing Sauce (SJ1736HF), Italian seasoning and garlic. Mix well.
3. Spread the mixture in the bottom of a 9" pie plate.
4. Sprinkle 1 cup of the cheese over the cream cheese.
5. Spread the pizza sauce over the cheese blend.
6. Sprinkle remaining 1 cup of cheese over the sauce. Evenly distribute the pepperoni on top of the cheese.
7. Bake for 20 minutes or until bubbly and cheese is golden brown.
8. Serve with warm blue tortilla chips.

HOT-TAKI BREAKFAST SANDWICH

Ingredients

- 1 King's Hawaiian bun, toasted
- 1 slice provolone
- 1 chicken breast, breaded, fried
- 2 fl oz Hot Taki
- 4 pineapple chunks, roasted
- 4 slices cucumber
- 1 egg, poached
- 3 slices red onion, pickled
- 1 oz baby arugula

Hot Taki Ingredients



- 8 fl oz Sweet Baby Ray's Buffalo Wing Sauce (SJ1736HF)
- 8 fl oz Sweet Baby Ray's Sweet Teriyaki Wing Sauce & Glaze (SJ2349HA)

Directions

1. Toast King's Hawaiian bun, top heel with provolone and chicken.
2. Drizzle with Hot Taki and layer cucumber, pineapple, red onion, egg and arugula.
3. Top with bun crown and serve.

Hot Taki Directions

1. Place all ingredients in a bowl and mix. Cover, label, date and refrigerate.





GARLIC PARMESAN WING SAUCE

A rich, buttery sauce bursting with an enticing garlic aroma and creamy Parmesan. Makes wings and veggies so temptingly tasty even vampires find it hard to resist.



Grated Parmesan • Visible Parsley Flakes • Touch of Cayenne

Product Name	Garlic Parmesan Wing Sauce
Product Code	SJ2671HA
UPC	20013409516304
Pack Size	4/64 fl oz
Storage	Shelf stable
Gluten Free	Yes
Kosher	No



41%

of consumers choose garlic Parmesan sauce on pizza.

58%

of consumers prefer garlic flavors for their chicken.



PIZZA ROLLS

Ingredients

- 4 oz pizza dough
- 3 slices provolone
- 3 slices prosciutto
- 1 cup mozzarella, shredded
- 1 tsp Italian herbs
- 2 fl oz Sweet Baby Ray's Garlic Parmesan Wing Sauce (SJ2671HA)
- 2 tbsp fresh basil, chopped

Directions

1. On a floured surface, roll out dough to a 4"x12" rectangle.
2. Layer provolone, prosciutto and mozzarella in that order. Sprinkle with herbs.
3. Brush edges lightly with water and roll dough tightly lengthwise. Cut in 12 1" pieces.
4. Bake at 500 F for approximately 3 minutes or until dough is golden brown.
5. Remove and brush each piece with Sweet Baby Ray's Garlic Parmesan Wing Sauce (SJ2671HA) and sprinkle with basil.

LEMON GARLIC PARM GRILLED LOBSTER TAILS & SCALLOPS

Ingredients

- 6 oz Maine lobster tails
- 4 jumbo scallops
- 3 fl oz Lemon Garlic Parmesan Sauce
- 2 bamboo skewers, 6"-8"



Lemon Garlic Parmesan Sauce Ingredients

- 1 cup Ken's Lemon Vinaigrette (KE2956-2)
- 1 cup Sweet Baby Ray's Garlic Parmesan Wing Sauce (SJ2671HA)
- 1/2 fl oz olive oil

Directions

1. Wrap 1/2 of the lobster tail around jumbo scallops and skewer.
2. Repeat so there are 2 tails and scallops per skewer.
3. Drizzle with Lemon Garlic Parmesan Sauce and serve.

Lemon Garlic Parmesan Sauce Directions

1. Mix ingredients well. Label, date and refrigerate.



GARLIC PARM MEATBALL SUB

Ingredients

- 1 sub roll
- 6 oz Italian meatballs, warm
- 3 fl oz Sweet Baby Ray's Garlic Parmesan Wing Sauce (SJ2671HA)
- 1 oz provolone
- 2 tbsp basil, chopped

Directions

1. Slice roll in half.
2. Toss meatballs with Sweet Baby Ray's Garlic Parmesan Wing Sauce (SJ2671HA) and place into the roll.
3. Top with provolone and melt.
4. Top with basil and serve.



MEDI LAMB & GRAIN BOWL

Ingredients

- | | |
|--|----------------------------------|
| • 2 lamb chops, marinated, grilled | • 1 fl oz extra-virgin olive oil |
| • 5 fl oz Ken's Greek Dressing (KE0884) | • 4 artichoke halves |
| • 3 fl oz Sweet Baby Ray's Garlic Parmesan Wing Sauce (SJ2671HA) | • 1 oz feta cheese, crumbled |
| • 8 oz farro, cooked | • 2 oz crispy pita strips |
| • 4 oz vine-ripened tomatoes, diced | |
| • 8 oz Mediterranean Roasted Cabbage | |
| • 2 oz fresh basil, chopped | |
| • 2 oz garbanzo beans, drained, rinsed | |

Mediterranean Roasted Cabbage Ingredients

- 3 fl oz Ken's Greek Dressing (KE0884)
- 1 green cabbage head
- 1/2 tsp red pepper flakes

Directions

1. Marinate lamb chops in 3 fl oz of Ken's Greek Dressing (KE0884) for at least 2 hours.
2. Grill lamb chops on both sides, brushing with Sweet Baby Ray's Garlic Parmesan Wing Sauce (SJ2671HA), until internal temperature is 145 F.
3. While lamb chops are grilling, in a medium size mixing bowl, combine farro, Mediterranean Roasted Cabbage, tomato, basil, olive oil, garbanzo beans and 2 fl oz of Ken's Greek Dressing (KE0884).
4. Remove lamb chops from grill and place on top of the bowl with artichoke halves, feta cheese and crispy pita strips.

Mediterranean Roasted Cabbage Directions

1. Peel cabbage head and cut into 8 wedges, leaving the core.
2. Place wedges in a large mixing bowl with Ken's Greek Dressing (KE0884) and red pepper flakes.
3. Toss and coat evenly. Set aside until ready to grill.
4. Grill cabbage until tender, remove from the grill, remove core and discard.
5. Dice grilled cabbage leaves. Label, date and refrigerate.



GARLIC BUFFALO WING SAUCE

The classic heat of Buffalo wing flavor, blended with minced garlic and freshly grated Parmesan, delivers satisfyingly savory flavor to any order of wings.



Garlicky • Visible Grated Parmesan • Buttery Buffalo Flavor

Product Name	Garlic Buffalo Wing Sauce
Product Code	SJ3572HA
UPC	10013409517694
Pack Size	4/64 fl oz
Storage	Shelf stable
Gluten Free	Yes
Kosher	No



44% of consumers prefer garlic-flavored hot sauce. It's the second most preferred flavor of hot sauce.

58% of consumers prefer their chicken to be flavored with garlic. It's the second most preferred herb/spice.

GARLIC BUFFALO CHICKEN FLATBREAD

Ingredients

- 1 4"x12" flatbread
- 4 fl oz Sweet Baby Ray's Garlic Buffalo Wing Sauce (SJ3572HA)
- 2 cups mozzarella/cheddar blend, shredded
- 6 oz sliced chicken, cooked
- 1 cup spinach, chiffonade
- 1 cup roasted tomatoes
- 1/2 cup feta cheese, crumbled
- 2 tbsp scallions, chopped

Directions

1. Place flatbread crust on a pizza screen.
2. Evenly spread Sweet Baby Ray's Garlic Buffalo Wing Sauce (SJ3572HA) over entire flatbread, leaving a 1/2" border around all sides.
3. Top sauce with mozzarella/cheddar blend.
4. Evenly distribute spinach and tomatoes over chicken.
5. Sprinkle feta cheese on top and bake in pizza oven until crisp.
6. Remove, cut and garnish with scallions.



SPICY GARLIC BUFFALO MEATBALLS

Ingredients

- 6 Garlic Meatballs, cooked (see recipe)
- 1 fl oz Sweet Baby Ray's Garlic Buffalo Wing Sauce (SJ3572HA)
- 2 fl oz mozzarella, shredded
- 2 tsp Parmesan, grated
- 1 tsp green onions, thinly sliced

Garlic Meatballs Ingredients

- 2 tbsp Ken's Signature Garlic Aioli (KE3191-2)
- 16 oz ground beef, 90/10
- 8 oz ground pork
- 4 fl oz breadcrumbs, toasted
- 1 tbsp green onions, minced
- 1 tbsp Parmesan, grated
- 1 tsp oregano, chopped
- 1 tsp black pepper, freshly cracked

Directions

1. Place a portion of the Garlic Meatballs in a cooling dish and place in a preheated 350 F oven until the internal temperature is 155 F, approximately 10 minutes.
2. Remove from oven and top each meatball with Sweet Baby Ray's Garlic Buffalo Wing Sauce (SJ3572HA), mozzarella and Parmesan. Return to oven and cook until sauce is bubbling and cheese is melted, approximately 5 minutes. Garnish with green onions and serve.

Garlic Meatballs Directions

1. In a large mixing bowl, mix together all ingredients. Scoop out 1 1/2-ounce portions and roll into balls and place on a pre-oiled sheet pan.
2. Place meatballs in 350 F preheated oven until internal temperature reaches 165 F. Remove from oven, cool and portion for service.



SPICY GARLIC BUFFALO PARMESAN QUESO

Ingredients

- 4 cups cheese queso
- 1/2 cup Sweet Baby Ray's Garlic Buffalo Wing Sauce (SJ3572HA)
- 2 tbsp cilantro, diced
- 1 lb crispy corn tortilla chips
- 1/4 cup yellow cheddar, shredded, for garnish
- 2 tbsp green onions, thinly sliced, for garnish

Directions

1. Heat queso and stir in Sweet Baby Ray's Garlic Buffalo Wing Sauce (SJ3572HA) and cilantro.
2. Place queso into 4 serving cups.
3. Top each cup with cheese and green onions.
4. Serve with warm crispy tortilla chips.

GARLIC BUFFALO PARMESAN CHICKEN QUESADILLA

Ingredients

- 4 10" flour tortillas
- 12 oz chicken breast, grilled and diced into 1/4" pieces
- 1 cup Monterey Jack cheese, shredded
- 1/2 cup tomatoes, diced 1/4"
- 4 fl oz Sweet Baby Ray's Garlic Buffalo Wing Sauce (SJ3572HA)
- 1/2 cup fresh cilantro, chopped
- 1 cup avocado, diced 1/4"
- 1 tbsp melted butter for grilling
- Sour cream for serving, optional
- Lime wedges for serving, optional
- Pico de gallo for serving, optional

Directions

1. Toss the warm diced chicken with the Sweet Baby Ray's Garlic Buffalo Wing Sauce (SJ3572HA).
2. Drizzle some butter on a cast-iron pan or flat top grill, medium heat.
3. Place two tortillas on the grill.
4. Top each tortilla with chicken, then tomatoes, cilantro, avocado and Monterey jack cheese.
5. Cover each with the second tortilla shells.
6. Remove from heat and cut into 4-6 wedges.
7. Plate and serve with sour cream and/or pico de gallo and lime wedges.
8. Drizzle Sweet Baby Ray's Garlic Buffalo Wing Sauce (SJ3572HA) on quesadilla wedges and enjoy.





HONEY HOT WING SAUCE & GLAZE

A sweet and spicy flavor comprised from real honey along with aged cayenne pepper and hint of maple, aroma has notes of honey and cayenne.



**Sweet Heat • Aged Cayenne Pepper •
Touch of Maple & Strawberry Flavor**

Product Name	Honey Hot Wing Sauce & Glaze
Product Code	SJ2993HA
UPC	10013409516635
Pack Size	4/64 fl oz
Storage	Shelf stable
Gluten Free	Yes
Kosher	Yes



35% of consumers like honey-flavored sauces or marinades on their chicken.

47% of consumers find sweet and spicy flavor combinations appealing.



HONEY HOT JALAPENO RIBLETS

Ingredients

- 5 St. Louis-style barbecue ribs, cooked
- 3 fl oz Sweet Baby Ray's Honey Hot Wing Sauce & Glaze (SJ2993HA)
- 1 tsp jalapenos, chopped
- 1 fl oz Ken's Chipotle Ranch Dressing (KE1152)

Directions

1. Cut ribs into individual riblets.
2. Deep-fry the riblets until hot and crispy, about 1-2 minutes.
3. Toss riblets and jalapenos in Sweet Baby Ray's Honey Hot Wing Sauce & Glaze (SJ2993HA).
4. Drizzle with Ken's Chipotle Ranch Dressing (KE1152)

SMOKEHOUSE BANGERS & EGG STACKER

Ingredients

- 1 tbsp Maple Honey Hot Glaze
- 1 hoagie roll
- 1 slice provolone, melted
- 4 oz smoked sausage, sliced lengthwise
- 2 eggs, sunny-side-up
- 5 oz Tater Tots, seasoned, fried



Maple Honey Hot Glaze Ingredients

- 12 fl oz Sweet Baby Ray's Honey Hot Wing Sauce & Glaze (SJ2993HA)
- 4 fl oz maple syrup

Directions

1. Slice and toast hoagie roll. Cook sausage until desired temperature.
2. Top roll with provolone, sausage, fried eggs and Tater Tots.
3. Drizzle with Maple Honey Hot Glaze and serve.

Maple Honey Hot Glaze Directions

1. Place all ingredients in a bowl and mix. Cover, label, date and refrigerate.



HONEY HOT HAWAIIAN PIZZA

Ingredients

- 8 oz pizza dough
- 3 fl oz Sweet Baby Ray's Honey Hot Wing Sauce & Glaze (SJ2993HA)
- 2 oz provolone
- 1/4 cup mozzarella, shredded
- 1/2 cup honey ham
- 1/4 cup applewood bacon, cooked, diced
- 1/4 cup pineapple, diced
- 1/4 cup roasted red pepper strips
- 1 jalapeno, thinly sliced rings

Directions

1. Roll out dough. Brush with Sweet Baby Ray's Honey Hot Wing Sauce & Glaze (SJ2993HA).
2. Top with the cheeses, ham, bacon, pineapple and roasted red pepper strips.
3. Bake at 400 F until crisp and bubbly.
4. Remove, cut and garnish with jalapeno rings and a drizzle of Sweet Baby Ray's Honey Hot Wing Sauce & Glaze (SJ2993HA).



SMOKIN' CHICKEN NACHOS

Ingredients

- 2 tbsp Ken's Chili Lime Dressing (KE3071)
- 6 oz chicken
- 2 tbsp cilantro, chopped, divided
- 3 fl oz Sweet Baby Ray's Honey Hot Wing Sauce & Glaze (SJ2993HA)
- 6 oz corn tortillas, slices into chips
- 1/2 tsp seasoned salt
- 1/2 cup queso
- 1 1/2 cups cheddar or Mexican cheese blend, shredded
- 1/4 cup pinto beans, drained
- 2 tbsp sour cream
- 3 tbsp pico de gallo
- 3 fl oz Ken's Signature Remoulade Sauce (KE3059-2)

Directions

1. Prep chicken breast by marinating in 2 tbsp of Ken's Chili Lime Dressing (KE3071) mixed with 1 tbsp of cilantro.
2. Marinate chicken at least 1 hour. Then grill, dice and toss in Sweet Baby Ray's Honey Hot Wing Sauce & Glaze (SJ2993HA).
3. Fry chips until crispy and toss with seasoned salt.
4. Top with queso, cheese, pinto beans and diced chicken.
5. Melt cheese under cheese melter or salamander.
6. Garnish with sour cream, pico de gallo and the remaining cilantro.
7. Serve with a side of Ken's Signature Remoulade Sauce (KE3059-2) for dipping.



HONEY SRIACHA WING SAUCE & GLAZE

Made with sun-ripened chilis, garlic and just enough sweetness to keep your tastebuds from bursting into flames, Sweet Baby Ray's Honey Sriracha Wing Sauce & Glaze brings plenty of flavor, plenty of heat and plenty of requests for seconds.



Fiery Spice • Garlicky • Sweet Honey

Product Name	Honey Sriracha Wing Sauce & Glaze
Product Code	SJ2813HA
UPC	10013409516352
Pack Size	4/64 fl oz
Storage	Shelf stable
Gluten Free	No
Kosher	Yes



28%

of consumers are looking for spicier flavors when trying new foods.

36%

of consumers like Sriracha-flavored hot sauce (38% of millennials).

GRILLED HONEY SRIRACHA PORK CHOPS with Fresh Peaches and Basil

Ingredients

- 2 bone-in center-cut chops (8-oz each)
- Dash kosher salt and freshly ground black pepper
- 6 fl oz Sweet Baby Ray's Honey Sriracha Wing Sauce & Glaze (SJ2813HA)
- 2 tbsp olive oil
- 2 peaches, cut into 1/4" slices
- 1 tsp sugar
- Pinch dried red chili flakes
- 2 cups fresh raw baby spinach
- 1/4 cup fresh basil leaves, chiffonade

Directions

1. Season the pork chops generously with salt and pepper and place on a pre-heated grill.
2. Grill chops, flipping once until the internal temperature registers 155 F. Before removing from grill, brush each chop with Sweet Baby Ray's Honey Sriracha Wing Sauce & Glaze (SJ2813HA) on both sides. Remove and keep warm.
3. Heat the oil in a saute pan over medium heat.
4. Add the peaches, sugar, salt and dried chili flakes. Saute until the peaches begin to soften but don't lose their shape, approximately 2-3 minutes. Add the basil and remove.
5. Divide the spinach between 2 plates and put the pork chops on top.
6. Garnish with the peach and basil mixture.
7. Serve immediately.



HONEY SRIRACHA CRISPY CHICKEN TORTA

Ingredients

- 1 roll
- 1 oz Honey Hot Ranch
- 3 oz crispy chicken
- 1 oz jack cheese, shredded
- 2 tbsp tomato, diced
- 1/2 oz white onion, sliced
- 1/4 avocado, sliced
- 3 jalapeno rings, thinly sliced
- 1 tbsp cilantro, chopped
- 1/4 cup arugula



Honey Hot Ranch Ingredients

- 1 cup Sweet Baby Ray's Honey Hot Wing Sauce & Glaze (SJ2993HA)
- 1 cup Ken's Home Style Ranch Dressing (KE0777)

Directions

1. Spray grill and toast bread cut side down on a flat grill. Remove.
2. Drizzle each side of bread with 1/2 oz Honey Hot Ranch.
3. Place cheese on chicken and melt in salamander. When melted, place on bottom half of roll.
4. Top chicken with tomato, white onion, avocado, jalapeno, cilantro and arugula. Place top half of bread on, slide in half and serve.

Honey Hot Ranch Directions

1. Combine ingredients and mix well. Label, date and refrigerate.



SRIRACHA GLAZED PAN ROASTED VEGETABLES

Ingredients

- 8 oz vegetable medley (matchstick carrots, batonnet of zucchini, yellow squash, button mushrooms, shaved Brussels sprouts, caramelized onions)
- 12 oz olive oil
- 2 fl oz Sweet Baby Ray's Honey Sriracha Wing Sauce & Glaze (SJ2813HA)
- Salt and pepper, to taste

Directions

1. Heat saute pan, add oil and pan sear vegetable medley.
2. Remove from heat and toss with Sweet Baby Ray's Honey Sriracha Wing Sauce & Glaze (SJ2813HA).
3. Add salt and pepper to taste.

POTATO CRUSTED HONEY SRIRACHA SALMON

Ingredients

- 1 6-oz salmon fillet, skinless and pin bones removed
- 8 large potato chips
- 1/2 tsp salt and pepper
- 1 tbsp olive oil
- 2 fl oz Sweet Baby Ray's Honey Sriracha Wing Sauce & Glaze (SJ2813HA)

Directions

1. In a large shallow pan, add 2" of water.
2. Season top and bottom of fresh salmon fillet with salt and pepper.
3. Place potato chips one by one into water to hydrate, about 5-8 minutes or until soft.
4. Once soft and flexible, place enough chips to cover the top of the salmon fillet.
5. Heat olive oil in a nonstick pan on medium heat.
6. Sear salmon potato side down in a pan until potatoes are golden brown and crispy.
7. Top salmon with warm Sweet Baby Ray's Honey Sriracha Wing Sauce & Glaze (SJ2813HA) and serve with your choice of side.





Product Name	Hot Sauce
Product Code	SJ3127HH
UPC	10013409516888
Pack Size	4/1 Gallon
Storage	Shelf stable
Gluten Free	Yes
Kosher	Yes



HOT SAUCE

Sweet Baby Ray's Hot Sauce brings the heat — but it brings plenty of flavor too. Made with a hearty kick of aged cayenne pepper, it's a delicious blend of flavor and warmth that's ready to spice up everything from tacos to shrimp and beyond. If you love our sauces, you'll love our Hot Sauce too.



**Aged Cayenne Pepper • Balanced with Vinegar,
Salt and Garlic • Moderate Heat**

28% of consumers love hot sauce and use it with a variety of foods (39% of millennials).

36% of consumers like and use hot sauce for certain foods.

SWEET HEAT BREAKFAST SANDWICH

Ingredients

- 2 slices maple bacon
- 1 egg
- 1 kaiser roll, toasted
- 1 slice white cheddar
- 1 tbsp Sweet Baby Ray's Hot Sauce (SJ3127HH)

Directions

1. Cook bacon until crispy, set aside.
2. Cook egg sunny-side-up until desired firmness.
3. Toast kaiser roll and layer cheddar, egg and bacon.
4. Drizzle with Sweet Baby Ray's Hot Sauce (SJ3127HH), top with bun and serve.



LOBSTER NACHOS

Ingredients

- 16 nacho chips
- 2 cups lobster meat, diced
- 1 cup corn kernels
- 1/2 cup tomatoes, diced
- 3 tbsp cilantro, chopped
- 1 tbsp jalapenos, minced
- 1 cup black beans
- 1/4 cup jicama, diced
- 1/2 cup Sweet Baby Ray's Hot Sauce (SJ3127HH)
- 1 cup sour cream
- 1 avocado, diced
- 2 tbsp chives, minced

Directions

1. Warm lobster meat in a saute pan or microwave.
2. In large bowl, combine corn, tomatoes, cilantro, jalapenos, black beans, jicama and Sweet Baby Ray's Hot Sauce (SJ3127HH) to make a salsa.
3. Assemble nachos with tortilla chips, salsa and lobster meat.
4. Garnish with sour cream, avocado and chives.



BUFFALO CHICKEN FLATBREAD

Ingredients

- 3 fl oz Sweet Baby Ray's Buffalo Wing Sauce (SJ1736HF)
- 1 4"x12" flatbread dough
- 1/2 cup cheddar jack cheese, shredded
- 2 tbsp red onion, sliced
- 3 oz chicken, grilled, sliced
- 2 tbsp blue cheese, crumbled
- 1 tbsp Sweet Baby Ray's Hot Sauce (SJ3127HH)
- 1 tbsp celery, chopped
- 1 tbsp green onion, chopped
- 3 fl oz Ken's Supreme Blue Cheese Dressing (KE0855)

Directions

1. Top the flatbread dough with the Sweet Baby Ray's Buffalo Wing Sauce (SJ1736HF), getting 1/4" from each side. Top the sauce evenly with the cheddar jack cheese, red onion, chicken and blue cheese crumbles.
2. Bake at 425 F until the crust is golden brown and the cheese has melted.
3. Drizzle with Sweet Baby Ray's Hot Sauce (SJ3127HH), garnish with celery and green onion, and serve with a side of the Ken's Supreme Blue Cheese Dressing (KE0855).

BUFFALO CHICKEN MAC AND CHEESE

Ingredients

- 1 lb dried elbow macaroni
- 4 tbsp unsalted butter
- 4 tbsp all-purpose flour
- 1 tsp salt
- 1/2 tsp ground black pepper
- 3 cups whole milk
- 3 cups four cheese blend, shredded
- 1 cup Gorgonzola cheese, crumbled
- 1/2 cup Sweet Baby Ray's Hot Sauce (SJ3127HH)
- 12 oz chicken, cooked and diced
- 1/2 cup green onion, chopped
- 1 1/2 cups panko breadcrumbs
- 1 1/2 cups Parmesan, grated

Directions

1. Preheat oven to 350 F. Cook macaroni to al dente according to package instructions, then drain.
2. Melt butter in a large saucepan over medium heat. Stir in flour, salt and pepper. Cook 1-2 minutes, stirring constantly. Add milk and whisk in. Cook over medium heat, stirring constantly, until thickened and bubbly.
3. Reduce heat to low and stir in four cheese blend and Gorgonzola cheese until melted. Add Sweet Baby Ray's Hot Sauce (SJ3127HH), chicken, green onion, macaroni and additional salt and pepper to taste; mix well.
4. Spoon into an ungreased 2 qt casserole dish. Mix breadcrumbs and Parmesan together and place on top of pasta. Bake 20-25 minutes or until heated to an internal temperature of 165 F. Remove from the oven and serve.





JAMAICAN JERK WING SAUCE

Combining a blend of dry spices with a kick of hot pepper, this Caribbean-inspired wing sauce delivers spiced moderate sweetness alongside a mild, but lingering heat.



Mildy Sweet • Moderately Hot • Hints of Clove

Product Name	Jamaican Jerk Wing Sauce
Product Code	SJ3397HA
UPC	10013409517380
Pack Size	4/64 fl oz
Storage	Shelf stable
Gluten Free	Yes
Kosher	Yes



33%

of consumers find Caribbean flavors and ingredients appealing for chicken dishes.

27%

of consumers would consider ordering a global spice such as jerk seasoning for meals at foodservice locations at least occasionally.

JAMAICAN JERK FISH TACOS with Grilled Corn Mango Salsa

Ingredients

- 1 lb mahi-mahi
- 8 fl oz Sweet Baby Ray's Jamaican Jerk Wing Sauce (SJ3397HA)
- 8 flour tortillas
- 8 sprigs cilantro
- 2 cups Grilled Corn Mango Salsa

Grilled Corn Mango Salsa Ingredients

- 1 cup corn, grilled
- 1 cup mango, diced
- 1/4 cup red onion, small diced
- 2 tbsp red pepper, small diced
- 2 tbsp jalapeno, minced
- 2 tbsp fresh lime juice
- 2 tbsp kosher salt, to taste
- 2 tbsp black pepper, to taste

Directions

1. Lay the fish in a shallow dish and make a few slashes in the flesh with a sharp knife.
2. Pour marinade over the fish and place in fridge to marinate for at least 2 hours.
3. Place fish and marinade in a baking dish and bake in a preheated 400 F oven until cooked and slightly charred, about 15-20 minutes.
4. Heat tortillas and place fish in tacos.
5. Top with Grilled Corn Mango Salsa and cilantro.

Grilled Corn Mango Salsa Directions

1. Place all ingredients in a bowl and mix. Cover, label, date and refrigerate.



JAMAICAN JERK PORK TENDERLOIN with Charred Pineapple Salsa

Ingredients

- 2 pork tenderloins
- 6 fl oz Sweet Baby Ray's Jamaican Jerk Wing Sauce (SJ3397HA)
- 2 cups Charred Pineapple Salsa
- 2 tbsp salad oil
- Salt and pepper, to taste

Charred Pineapple Salsa Ingredients

- 2 cups fresh pineapple, 1/4" diced
- 1/4 cup shallots, small diced
- 2 tbsp red pepper, small diced
- 1/4 cup Sweet Baby Ray's Mango Habanero Wing Sauce & Glaze (SJ2814HA)
- 1/4 cup fresh cilantro, chopped

Directions

1. Brush pork tenderloins with oil. Season with salt and pepper.
2. Grill to medium rare or desired temperature. Let rest 5 minutes.
3. Slice pork on the bias and divide evenly onto four plates, fanning out the pork slices.
4. Drizzle evenly with Sweet Baby Ray's Jamaican Jerk Wing Sauce (SJ3397HA) and top with Charred Pineapple Salsa.

Charred Pineapple Salsa Directions

1. Char diced pineapple in a saute pan until browned.
2. Place all ingredients in a bowl and mix with Sweet Baby Ray's Mango Habanero Wing Sauce & Glaze (SJ2814HA).
3. Refrigerate until use.



FARMER'S FAVORITE BREAKFAST

Ingredients

- 2 buttermilk pancakes, large
- 3 slices turkey pastrami
- 2 links breakfast sausage
- 1 slice cheddar
- 1 tbsp Maple Infused Jamaican Jerk
- 5 oz Tater Tots, seasoned, fried



Maple Infused Jamaican Jerk Ingredients

- 8 fl oz Sweet Baby Ray's Jamaican Jerk Wing Sauce (SJ3397HA)
- 8 fl oz maple syrup

Directions

1. Cook sausages and set aside.
2. Make two buttermilk pancakes on a skillet. Heat up turkey pastrami.
3. Layer one pancake with pastrami, breakfast sausage and cheddar, then drizzle with Maple Infused Jamaican Jerk.
4. Top with Tater Tots, the other pancake and serve.

Maple Infused Jamaican Jerk Directions

1. Place all ingredients in a bowl and mix. Cover, label, date and refrigerate.

JAMAICAN JERK JUMBO SHRIMP

Ingredients

- 12 jumbo shrimp
- 1/2 cup Cilantro Lime Rice
- 2 fl oz Sweet Baby Ray's Jamaican Jerk Wing Sauce (SJ3397HA)
- 18" bamboo skewer
- 4 1" slices red onion
- 4 1" slices zucchini
- 4 1" slices orange bell pepper
- 1 tsp cilantro, chopped
- Salt and pepper, to taste

Cilantro Lime Rice Ingredients

- 1 cup basmati rice
- 2 cups water
- 1 tbsp canola oil
- 1 tsp salt
- 1/4 cup Ken's Lime Vinaigrette Dressing & Marinade (KE2018)
- 1/4 cup cilantro, chopped

Directions

1. Preheat grill to 500 F.
2. Layer the veggies on the skewer to make a kebab.
3. Place shrimp and veggie kebab on the grill and season with salt and pepper.
4. Baste shrimp with Sweet Baby Ray's Jamaican Jerk Wing Sauce (SJ3397HA), turning frequently to avoid burning.
5. Place Cilantro Lime Rice in center of plate and top with grilled vegetables and shrimp.
6. Garnish with cilantro and serve.

Cilantro Lime Rice Directions

1. In a small, heavy pot, add rice, water, oil and salt.
2. Boil until water evaporates.
3. Reduce heat for 15 minutes.
4. Turn off heat and cover for 5 minutes.
5. In a medium bowl, combine Ken's Lime Vinaigrette Dressing & Marinade (KE2018) and rice, and toss until completely mixed.





KICKIN' BOURBON WING SAUCE & GLAZE

Artfully crafted from the finest bourbon and a variety of fresh peppers to kick things up. Bittersweet molasses brings it all together for a sauce that delivers some downhome deliciousness.



Subtly Sweet with notes of Bourbon • Sticky Molasses
and Spicy Chipotle Adobo • Kick of Cayenne Pepper

Product Name	Kickin' Bourbon Wing Sauce & Glaze
Product Code	SJ2535HA
UPC	10013409516376
Pack Size	4/64 fl oz
Storage	Shelf stable
Gluten Free	Yes
Kosher	Yes



22% of consumers like bourbon-flavored sauces or marinades on their chicken (24% of women).

31% of consumers strongly agree that they would be likely to order upscaled versions of chicken wings (other than barbecue or Buffalo wings) (37% of consumers ages 18-34).



SMOKED TURKEY HAM EGG & CHEESE

Ingredients

- 2 slices whole-wheat French toast
- 4 slices hickory smoked turkey
- 1 slice smoked Gouda
- 1 egg
- 1 tbsp Maple Kickin Bourbon



Maple Kickin Bourbon Ingredients

- 8 fl oz Sweet Baby Ray's Kickin' Bourbon Wing Sauce & Glaze (SJ2535HA)
- 4 fl oz maple syrup

Directions

1. Cook two pieces of French toast and scramble the egg.
2. Top one piece of toast with turkey, egg, Gouda and a drizzle of Maple Kickin Bourbon.
3. Top with the second piece of French toast and serve.

Maple Kickin Bourbon Directions

1. Place all ingredients in a bowl and mix. Cover, label, date and refrigerate.

CHICKEN AND WAFFLE BREAKFAST SANDWICH

Ingredients

- 3 oz Sweet Baby Ray's Kickin' Bourbon Wing Sauce & Glaze (SJ2535HA)
- 1 chicken breast, breaded, fried, cut in half
- 2 eggs, cooked to desired doneness
- 2 slices bacon, thick-cut, cooked
- 1 Belgian waffle, cut into quarters
- 2 oz cinnamon butter

Directions

1. On the bottom quarter of the waffle, place half of the chicken breast.
2. Top with the egg, 1 slice of bacon, a drizzle of Sweet Baby Ray's Kickin' Bourbon Wing Sauce & Glaze (SJ2535HA), then top with another quarter of waffle, 1 oz of cinnamon butter and a drizzle of more Sweet Baby Ray's Kickin' Bourbon Wing Sauce & Glaze (SJ2535HA).
3. Repeat to make a second sandwich.



BOURBON BBQ CHEESESTEAK

Ingredients

- 8 oz ribeye steak, thinly sliced
- 1/2 tsp salt and pepper
- 3 fl oz Sweet Baby Ray's Kickin' Bourbon Wing Sauce & Glaze (SJ2535HA)
- 3 slices provolone
- 1 hoagie roll
- 2 oz green peppers and onions, grilled

Directions

1. Season steak with salt and pepper.
2. Grill steak and baste with half of the Sweet Baby Ray's Kickin' Bourbon Wing Sauce & Glaze (SJ2535HA).
3. Grill peppers and onions until desired doneness.
4. Melt cheese over ribeye and put the rest of the Sweet Baby Ray's Kickin' Bourbon Wing Sauce & Glaze (SJ2535HA) on the roll.
5. Place steak, peppers and onions on the roll and serve with your choice of side.



BOURBON BACON DEVILED EGGS

Ingredients

- 3 eggs, hard-boiled, shells removed, cut in half
- 1 tsp Ken's Extra Heavy Mayonnaise (KE0898)
- 1 fl oz Sweet Baby Ray's Sweet Red Chili Wing Sauce & Glaze (SJ2347HF)
- 2 slices bacon
- 1 fl oz Sweet Baby Ray's Kickin' Bourbon Wing Sauce & Glaze (SJ2535HA)
- 1 tsp fresh chives, chopped

Directions

1. Remove yolks from egg whites and mix in a bowl with Ken's Extra Heavy Mayonnaise (KE0898), chives and Sweet Baby Ray's Sweet Red Chili Wing Sauce & Glaze (SJ2347HF) until smooth.
2. Cook bacon slices halfway, then glaze with Sweet Baby Ray's Kickin' Bourbon Wing Sauce & Glaze (SJ2535HA).
3. Continue cooking bacon until candied. Finely chop bacon for garnish.
4. Using a pastry bag, pipe the egg yolk mix into the egg white shells.
5. Plate and garnish with candied bacon and chives.



KOREAN BARBECUE & WING SAUCE

It's an authentic sweet, peppery and spicy gochujang sauce given the Sweet Baby Ray's treatment you know and love.



Sweet Soy • Spicy Gochujang Pepper

Product Name	Korean Barbecue & Wing Sauce
Product Code	SJ3189HA
UPC	10013409516994
Pack Size	4/64 fl oz
Storage	Shelf stable
Gluten Free	No
Kosher	No



38% of consumers would be interested in trying chicken entrees made with new/unique flavors and sauces.

47% of consumers would be likely to order fish or shellfish paired with global flavors or ingredients at least occasionally.

KOREAN FRIED CHICKEN SANDWICH

Ingredients

- 1 sesame seed bun
- 2 crispy chicken breasts, breaded
- 2 tbsp Sweet Baby Ray's Korean Barbecue & Wing Sauce (SJ3189HA)
- 1/4 cup Asian Citrus Slaw

Asian Citrus Slaw Ingredients

- 1/4 cup Ken's Lime Vinaigrette Dressing & Marinade (KE2018)
- 1/4 cup Ken's Lemon Vinaigrette (KE2956-2)
- 1 bag Asian slaw mix
- 1 bag rainbow slaw mix
- 1/2 cup red bell peppers, julienned
- 1 cup cucumbers, julienned
- 2 tbsp fresh cilantro, chopped
- 1 tbsp fresh ginger, grated
- 1 tbsp fresh garlic, minced
- 1/3 cup seasoned rice vinegar
- 2 tbsp toasted sesame oil
- 1 tbsp cilantro leaves, chopped

Directions

1. Toast bun and fry chicken until it reaches an internal temperature of 165 F.
2. Spread top and bottom bun with Sweet Baby Ray's Korean Barbecue & Wing Sauce (SJ3189HA). On bottom bun, place crispy fried chicken.
3. Top with Asian Citrus Slaw and cilantro.
4. Finish with top bun and serve.

Asian Citrus Slaw Directions

1. Toss all ingredients in a bowl and coat with Ken's Lime Vinaigrette Dressing & Marinade (KE2018) and Ken's Lemon Vinaigrette (KE2956-2).
2. Label, date and refrigerate.



KOREAN ZOODLE BOWL

Ingredients

- 8 oz zucchini noodles
- 4 oz English cucumber, halved, bias cut
- 2 oz daikon radish noodles, julienned
- 2 oz purple cabbage, shredded
- 1 tbsp green onions, bias cut
- 2 fl oz Ken's Asian Sesame Dressing (KE0619)
- 1 egg, soft-boiled, halved
- 4 oz short ribs
- 3 fl oz Sweet Baby Ray's Korean Barbecue & Wing Sauce (SJ3189HA)
- Sprinkle black sesame seeds

Directions

1. Marinate short rib in Sweet Baby Ray's Korean Barbecue & Wing Sauce (SJ3189HA) for at least 2 hours.
2. Brush short ribs with Sweet Baby Ray's Korean Barbecue & Wing Sauce (SJ3189HA) and grill on both sides until the internal temperature reaches 145 F.
3. While short ribs are grilling, in a medium size mixing bowl, combine zucchini noodles, cucumber, radish noodles, red cabbage, green onions and Ken's Asian Sesame Dressing (KE0619).
4. Remove mixture to serving vessel and top with grilled short rib, soft-boiled egg and black sesame seeds.



AHI POKE SALAD

Ingredients

- 1 tsp Sweet Baby Ray's Honey Hot Wing Sauce & Glaze (SJ2993HA)
- 1 tbsp Sweet Baby Ray's Korean Barbecue & Wing Sauce (SJ3189HA)
- 1 tsp hijiki seaweed, chiffonade
- 2 tsp wakami seaweed, chiffonade
- 12 oz ahi tuna, medium dice
- 4 fl oz onions, small dice
- 1 green onion, bias cut, thinly sliced
- 1 tbsp soy sauce
- Asian slaw
- Rice, steamed
- Wonton chips

Directions

1. Rehydrate hijiki and wakame in hot water for five minutes and drain dry.
2. Cut and place in a large bowl with tuna, onions, green onion, soy sauce, Sweet Baby Ray's Korean Barbecue & Wing Sauce (SJ3189HA) and Sweet Baby Ray's Honey Hot Wing Sauce & Glaze (SJ2993HA). Gently fold to combine.
3. Let sit for 5 minutes at room temperature.
4. Serve with Asian slaw, rice and crispy wonton chips.

KOREAN BREAKFAST SANDWICH

Ingredients

- 1 6" French roll
- 4 oz pork belly, braised, seared
- 1 fl oz Sweet Baby Ray's Korean Barbecue & Wing Sauce (SJ3189HA)
- 8 slices jalapeno, pickled
- 3 slices cucumber
- 8 slices red onion, pickled
- 1 egg, scrambled
- 8 slices radish, pickled
- 1 oz arugula

Directions

1. Toast French roll and layer ingredients, finishing with pork belly glazed with Sweet Baby Ray's Korean Barbecue & Wing Sauce (SJ3189HA) on top.
2. Drizzle remaining Sweet Baby Ray's Korean Barbecue & Wing Sauce (SJ3189HA) and serve.





MANGO HABANERO WING SAUCE & GLAZE

Mango and Habanero. A dynamic duo that packs a huge punch of flavor. Perfect for adding an exotic flair to chicken, ribs, fish tacos and more.



Tropical Mango Puree • Robust Heat • Aromatic Citrus Notes

Product Name	Mango Habanero Wing Sauce & Glaze
Product Code	SJ2814HA
UPC	10013409516369
Pack Size	4/64 fl oz
Storage	Shelf stable
Gluten Free	Yes
Kosher	Yes



34%

of consumers like Habanero-flavored hot sauce.

37%

of consumers strongly agree that they'd like more restaurants to offer foods that feature a combination of flavors.



CHICAGO FIRE PANINI

Ingredients

- 2 slices sourdough
- 2 fl oz Sweet Baby Ray's Mango Habanero Wing Sauce & Glaze (SJ2814HA)
- 4 oz roasted chicken
- 1 oz provolone
- 6 slices jalapeños
- 1/4 cup roasted red peppers
- 1 1/8" slice red onion
- 1/4 cup spinach

Directions

1. Brush both sides of bread with Sweet Baby Ray's Mango Habanero Wing Sauce & Glaze (SJ2814HA).
2. On one side, evenly distribute the chicken, provolone, jalapeños, peppers, onions and spinach.
3. Top with the other slice of bread and place on a lightly oiled panini press.
4. Cook until it's golden brown on the outside and the filling is warm.
5. Cut in half and serve.

MANGO HABANERO FISH TACOS

Ingredients

- 3 flour tortillas
- 3 fish fillets, panko breaded
- 6 tbsp Sweet Baby Ray's Mango Habanero Wing Sauce & Glaze (SJ2814HA)
- 1 1/2 fl oz navel oranges, peeled, diced
- 2 orange wedges
- 3 fl oz Ken's Mexi-Slaw

Ken's Mexi-Slaw Ingredients

- 16 oz angel hair coleslaw cabbage
- 4 fl oz jicama, shredded
- 4 fl oz carrots, shredded
- 4 fl oz cilantro leaves, chopped
- 2 jalapeno chilis, seeded and diced
- 1 tsp cumin, ground fresh
- 1 tsp sea salt, ground fresh
- 1 tsp black pepper, ground fresh
- 12 fl oz Ken's Lime Vinaigrette Dressing & Marinade (KE2018)

Directions

1. Place fish in deep fryer until golden brown with an internal temperature of 145 F, then drain.
2. Place flour tortillas on a flat top grill for 30 seconds on each side and remove to a serving plate.
3. Fill each tortilla with 1 piece of fish, drizzle with 1 tbsp of Sweet Baby Ray's Mango Habanero Wing Sauce & Glaze (SJ2814HA) and top with 1 fl oz Ken's Mexi-Slaw and orange pieces.
4. Serve with a side of extra sauce and a fresh orange wedges.

Ken's Mexi-Slaw Directions

1. In large mixing bowl, combine all ingredients except the vinaigrette.
2. Fold in Ken's Lime Vinaigrette Dressing & Marinade (KE2018) and toss to coat.
3. Store, label and refrigerate for at least 4 hours.



HELL BOY FLATBREAD

Ingredients

- 1 premade flatbread crust
- 2 fl oz Sweet Baby Ray's Mango Habanero Wing Sauce & Glaze (SJ2814HA)
- 2 oz fresh mozzarella
- 1/4 cup mozzarella, shredded
- 2 oz soppressata
- 2 oz raw hot Italian sausage, removed from casing, crumbled
- 2 tbsp fresh Parmesan, grated
- 8 leaves fresh basil, torn

Directions

1. Brush flatbread with Sweet Baby Ray's Mango Habanero Wing Sauce & Glaze (SJ2814HA).
2. Top with fresh mozzarella, shredded mozzarella, soppressata and Italian sausage.
3. Bake at 400 F until crispy.
4. Garnish with Parmesan and basil.



SOUTH OF THE BORDER BOWL

Ingredients

- 8 oz red quinoa, cooked
- 8 oz romaine lettuce, chopped
- 2 oz mangos, diced
- 4 slices avocado
- 2 oz corn, grilled
- 1 fresh jalapeno, seeded, sliced
- 6 fl oz Ken's Chili Lime Dressing (KE3071)
- 4 oz chicken breast
- 3 fl oz Sweet Baby Ray's Mango Habanero Wing Sauce & Glaze (SJ2814HA)
- 1 tbsp green onions, bias cut
- 2 oz crispy tortilla strips

Directions

1. Marinate chicken breast in 3 fl oz of Ken's Chili Lime Dressing (KE3071) for at least 2 hours.
2. Grill chicken breast on both sides, brushing with Sweet Baby Ray's Mango Habanero Wing Sauce & Glaze (SJ2814HA), until internal temperature is 165 F.
3. While chicken breast is grilling, in a medium size mixing bowl, layer quinoa, lettuce and top with mangos, avocados, corn and jalapeno.
4. Remove chicken breast from the grill, slice on the bias and place on top of the bowl, then sprinkle with green onions and tortilla strips.



NASHVILLE HOT SAUCE

Our mouthwatering hot sauce draws its inspiration from a city that knows a thing or two about big flair and big flavor. Bold and bright, it blends together savory spices and chili peppers to deliver flavor that's perfect for boosting everything from fried chicken to grilled shrimp and beyond.



Authentic Southern Heat • Rich Savory Spice Blend

Product Name	Nashville Hot Sauce
Product Code	SJ3477HA
UPC	10013409517502
Pack Size	4/64 fl oz
Storage	Shelf stable
Gluten Free	Yes
Kosher	Yes



34%

of consumers 18-34 strongly agree that they're eating more fried/breaded chicken with spicy flavors now than two years ago.

21%

YOY growth as Nashville Hot continues to trend across U.S. restaurant menus.



NASHVILLE HOT SHRIMP PO BOY

Ingredients

- 6 oz shrimp, 16/20 count, peeled and deveined
- 1/2 cup all-purpose flour
- 1/2 cup yellow cornmeal
- 1 French sandwich loaf
- 2 fl oz Ken's Signature Remoulade Sauce (KE3059-2)
- 2 fl oz Sweet Baby Ray's Nashville Hot Sauce (SJ3477HA)
- 1/4 cup iceberg lettuce, shredded
- 2 slices large beefsteak tomato
- 1/4 cup dill pickles, sliced
- 1/2 tsp salt and black pepper

Directions

1. Heat a deep fryer to 350 F.
2. In a medium mixing bowl, combine the flour and cornmeal. Season with salt and pepper.
3. Dredge the shrimps in the seasoned flour mixture, coating the shrimps completely.
4. Fry the shrimps until golden brown, remove and drain on a paper-lined plate. Toss with Sweet Baby Ray's Nashville Hot Sauce (SJ3477HA).
5. Split the French bread in half and spread Ken's Signature Remoulade Sauce (KE3059-2) in the roll.
6. Place shrimps in the roll and garnish with the lettuce, tomato and pickles.

NASHVILLE HOT CHICKEN SANDWICH

Ingredients

- 2 cups all-purpose flour
- 1/2 cup cornstarch
- 1/2 tsp baking powder
- 1 cup buttermilk
- 1 large egg
- 4 boneless, skinless chicken thighs, patted dry
- 2 fl oz Sweet Baby Ray's Nashville Hot Sauce (SJ3477HA)
- 2 cups iceberg lettuce, shredded
- 4 tbsp Ken's Premium Mayonnaise (KE0911)
- 4 sesame seed buns, toasted
- 12 bread-and-butter pickle chips
- Kosher salt, to taste

Directions

1. In a bowl, mix flour, cornstarch, baking powder and salt.
2. In a separate bowl, mix buttermilk and egg.
3. Place chicken thighs in the buttermilk/egg mix.
4. Remove chicken thighs from the buttermilk/egg mix and dredge in flour.
5. Deep-fry at 350 F until the internal temperature reaches 165 F. Remove and drain well.
6. Toss chicken thighs with Sweet Baby Ray's Nashville Hot Sauce (SJ3477HA).
7. Slice sesame seed buns and brush the bottoms with Ken's Premium Mayonnaise (KE0911). Top with chicken, pickle chips, lettuce and the bun crown. Serve.



NASHVILLE HOT CHICKEN BOWL

Ingredients

- 3 cups red quinoa
- 64 oz boneless chicken thighs, grilled, brushed with Sweet Baby Ray's Nashville Hot Sauce and held warm
- 3 cups cauliflower florets, blanched
- 6 cups field greens lettuce mix
- 6 cups baby kale
- 1 cup carrots, shredded
- 2 slices dill pickles
- 1 cup red bell peppers, diced 1/4"
- 8 fl oz Sweet Baby Ray's Nashville Hot Sauce (SJ3477HA)
- 4 fl oz Ken's Lemon Vinaigrette (KE2956-2)
- 1/2 cup chickpeas, fried

Directions

1. For assembly, portion 1 cup of lettuce mix and 1 cup of kale in the base of a salad bowl.
2. In the center of the bowl, portion 1/2 cup of quinoa.
3. Top quinoa with cauliflower, carrots, red peppers and a drizzle of Ken's Lemon Vinaigrette (KE2956-2).
4. Top vegetables with warm chicken thighs and pickles.
5. Drizzle bowl with additional Sweet Baby Ray's Nashville Hot Sauce (SJ3477HA).
6. Garnish with chickpeas.



NASHVILLE HOT CHICKEN FLATBREAD

Ingredients

- 3 fl oz Sweet Baby Ray's Nashville Hot Sauce (SJ3477HA)
- 1 premade flatbread dough
- 1/2 cup mozzarella, shredded
- 1/2 cup cheddar, shredded
- 1/4 cup red onion, julienned
- 2 tbsp dill pickles, diced
- 4 oz chicken tenders, flour dredged, deep-fried and cut into pieces
- 2 tbsp scallions, diced
- 1 fl oz Ken's Buttermilk Ranch Dressing & Dip (KE0889)

Directions

1. Brush dough with 1 fl oz of Sweet Baby Ray's Nashville Hot Sauce (SJ3477HA).
2. Top with the cheese, onion and pickles. Bake at 400 F until crispy.
3. Remove and top with chicken tossed in 2 fl oz of Sweet Baby Ray's Nashville Hot Sauce (SJ3477HA).
4. Cut and garnish with a drizzle of Ken's Buttermilk Ranch Dressing & Dip (KE0889) and scallions.



SWEET RED CHILI WING SAUCE & GLAZE

Sweet meets heat for a scorching sauce bold enough to ignite any appetite. Perfect for spicing up wings or adding an international twist to coleslaw.



Sweet Heat • Spicy Chili Pepper • Classic Asian Dipping Sauce

Product Name	Sweet Red Chili Wing Sauce & Glaze
Product Code	SJ2347HF
UPC	10013409516505
Pack Size	4/1 Gallon
Storage	Shelf stable
Gluten Free	No
Kosher	No



35%

of consumers' preferred method of adding flavor to proteins such as chicken is by adding a glaze.

40%

of consumers like red chili-/pepper-flavored hot sauce.

THAI CHICKEN PIZZA

Ingredients

- 1 sprinkle flour
- 1 10" pizza dough, par-baked
- 2 fl oz Sweet Baby Ray's Sweet Red Chili Wing Sauce & Glaze (SJ2347HF)
- 2 oz carrots
- 2 oz red onions, sliced
- 4 oz mozzarella, grated
- 4 oz chicken breast, grilled, diced
- 4 fl oz Ken's Thai Satay Sauce (KE1288)
- 2 tsp pine nuts, toasted, chopped
- 1 tbsp Thai basil, chiffonade
- 1 tbsp cilantro, chopped
- 1 sprinkle black sesame seeds

Directions

1. Lightly sprinkle wooden peel with flour.
2. Place dough on peel, portion Sweet Baby Ray's Sweet Red Chili Wing Sauce & Glaze (SJ2347HF) on dough, evenly leaving a 1" rim.
3. Evenly distribute carrots, onions and cheese.
4. Slide pizza into oven and bake for 6 minutes, rotating until the crust is golden brown.
5. Remove pizza from oven and slide onto a cutting board.
6. Toss chicken in Ken's Thai Satay Sauce (KE1288) and distribute evenly over pizza. Sprinkle with pine nuts, basil and cilantro.
7. Drizzle Ken's Thai Satay Sauce (KE1288) in a zig-zag pattern over pizza and sprinkle with sesame seeds. Cut into 6 equal portions and slide onto pizza serving pan.



BLAZING FIRE FRIES

Ingredients

- 8 oz crispy fries
- 3-oz rib-eye steak, marinated, grilled and diced
- 1 fl oz Kogi Sweet Garlic Teriyaki Marinade and Sauce (KG3262HG)
- 2 tbsp tomato, diced
- 3 tbsp corn kernels, roasted
- 8 slices fresh jalapeno peppers, thinly sliced
- 1 tbsp scallions, sliced
- 2 fl oz Sweet Baby Ray's Sweet Red Chili Wing Sauce & Glaze (SJ2347HF)
- 1 tbsp fresh cilantro, chopped

Directions

1. Marinate a 3-oz piece of rib-eye steak in 1 fl oz of Kogi Sweet Garlic Teriyaki Marinade and Sauce (KG3262HG) for a minimum of 4 hours and up to 24 hours.
2. Grill to desired temperature and dice.
3. Fry the fries, drain and plate.
4. Top with diced rib-eye steak, tomato, corn, jalapenos and scallions.
5. Drizzle with Sweet Baby Ray's Sweet Red Chili Wing Sauce & Glaze (SJ2347HF) and garnish with cilantro.



GRILLED SWEET RED CHILI SHRIMP SKEWERS

Ingredients

- 12 6" bamboo skewers, soaked
- 24 shrimp, 16/20 count
- 1 cup Sweet Baby Ray's Sweet Red Chili Wing Sauce & Glaze (SJ2347HA)
- 1 tsp green onion, small dice

Directions

1. Shrimps should be peeled and deveined.
2. Arrange two shrimps on each skewer, then place in a small pan. Coat shrimps with Sweet Baby Ray's Sweet Red Chili Wing Sauce & Glaze (SJ2347HA) and cover. Refrigerate for at least 30 minutes.
3. Preheat grill on medium heat.
4. Coat cleaned grill grate lightly with vegetable oil.
5. Sear shrimps in a single layer on the grill for 2-3 minutes.
6. Turn over and sear for 2-4 minutes, until the internal temperature reaches 130 F. Check by inserting a thermometer halfway into the thickest part of the shrimp.
7. When done, remove to plate, garnish with green onion and serve with a side of the remaining Sweet Baby Ray's Sweet Red Chili Wing Sauce & Glaze (SJ2347HA).

WHAM-BAM GRILLED CHICKEN BOWL

Ingredients

- Quinoa, cooked
- 8 oz kale, chiffonade
- 8 oz red cabbage, chiffonade
- 4 oz cauliflower, riced
- 4 oz sweet potato, diced, roasted
- 2 fl oz Sweet Baby Ray's Sweet Red Chili Wing Sauce & Glaze (SJ2347HA)
- 2 oz red onion, diced
- 1 tbsp parsley, chopped
- 6 fl oz Ken's Lemon Vinaigrette (KE2956-2)
- 4 oz chicken breast
- 1 tbsp feta cheese, crumbled
- Sprinkle sesame seeds, toasted

Directions

1. Marinate chicken breast in 3 fl oz of Ken's Lemon Vinaigrette (KE2956-2) for at least 2 hours.
2. Grill chicken breast on both sides, brushing with Sweet Baby Ray's Sweet Red Chili Wing Sauce & Glaze (SJ2347HA), until internal temperature is 165 F.
3. While chicken breast is grilling, in a medium size mixing bowl, combine quinoa, kale, red cabbage, cauliflower, sweet potato, red onion, parsley and 3 fl oz of Ken's Lemon Vinaigrette (KE2956-2).
4. Remove mixture to serving vessel and top with sliced grilled chicken breast, feta cheese and sesame seeds.





SWEET TERIYAKI WING SAUCE & GLAZE

From the Far East comes the far and away tastiest teriyaki sauce around. Amazing on wings, delicious for dipping and great for glazing.



Sweet Soy and Ground Ginger • Visible Toasted Sesame Seeds

Product Name	Sweet Teriyaki Wing Sauce & Glaze
Product Code	SJ2349HA
UPC	10013409516383
Pack Size	4/64 fl oz
Storage	Shelf stable
Gluten Free	No
Kosher	Yes



37%

of consumers like teriyaki-flavored sauces or marinades on their chicken.

11.1%

Boneless wings offerings featuring teriyaki sauce grew 11.1% YOY across U.S. restaurant menus.



TERIYAKI TEMPURA SHRIMP TACOS

Ingredients

- 3 flour tortillas
- 9 shrimps, panko breaded
- 3 tbsp Sweet Baby Ray's Sweet Teriyaki Wing Sauce & Glaze (SJ2349HA)
- 3 oz Ken's Mexi-Slaw
- 4 fl oz cilantro leaves, chopped
- 2 jalapeno chilis, seeded and diced
- 1 tsp cumin, ground fresh
- 1 tsp sea salt, ground fresh
- 1 tsp black pepper, ground fresh
- 12 fl oz Ken's Lime Vinaigrette Dressing & Marinade (KE2018)
- 1 lemon wedge

Ken's Mexi-Slaw Ingredients

- 16 oz angel hair coleslaw cabbage
- 4 fl oz jicama, shredded
- 4 fl oz carrots, shredded

Directions

1. Place shrimps in deep fryer until golden brown with an internal temperature of 145 F, then drain.
2. Place flour tortillas on a flat top grill for 30 seconds on each side and remove to a serving plate.
3. Fill each tortilla with 3 shrimps, drizzle with 1 tbsp of Sweet Baby Ray's Sweet Teriyaki Wing Sauce & Glaze (SJ2349HA) and top with 1 oz of Ken's Mexi-Slaw.
4. Serve with a fresh lemon wedge.

Ken's Mexi-Slaw Directions

1. In a large mixing bowl, combine all ingredients except the vinaigrette.
2. Fold in Ken's Lime Vinaigrette Dressing & Marinade (KE2018) and toss to coat.
3. Store, label and refrigerate for at least 4 hours.

TERIYAKI SALMON BOWL

Ingredients

- 6 cups romaine lettuce, chopped to 1"
- 6 cups baby spinach
- 3 cups quinoa
- 64 oz salmon fillets, grilled, held warm
- 1 1/2 cups pineapple chunks, cut to 1/2"
- 3 cups broccoli florets, blanched
- 1 1/2 cups carrots, shredded
- 1 1/2 cups red pepper, diced 1/4"
- 6 tsp sesame seeds, toasted
- 18 oz Sweet Baby Ray's Sweet Teriyaki Wing Sauce & Glaze (SJ2349HA)

Directions

1. For assembly, portion 1 cup of romaine lettuce and 1 cup spinach in the base of a salad bowl.
2. In the center of the bowl, portion 1/2 cup quinoa.
3. Top quinoa with broccoli, pineapple, carrots and red pepper.
4. Top vegetables with warm salmon fillet.
5. Dress bowl with Sweet Baby Ray's Sweet Teriyaki Wing Sauce & Glaze (SJ2349HA).
6. Garnish with sesame seeds.



SWEET RED CHILI TERIYAKI BEEF MEATBALLS

Ingredients

- 1 lb ground beef sirloin
- 4 oz Sweet Baby Ray's Sweet Teriyaki Wing Sauce & Glaze (SJ2349HA)
- 3 oz Sweet Baby Ray's Sweet Red Chili Wing Sauce & Glaze (SJ2347HF)
- 1/4 cup Asian Citrus Slaw
- Garlic, to taste
- Ginger, to taste
- Salt, to taste
- Pepper, to taste
- 1/4 cup Ken's Lemon Vinaigrette (KE2956-2)
- 1 bag Asian slaw mix
- 1 bag rainbow slaw mix
- 1/2 cup red bell peppers, julienned
- 1 cup cucumbers, julienned
- 2 tbsp fresh cilantro, chopped
- 1 tbsp fresh ginger, grated
- 1 tbsp fresh garlic, minced
- 1/3 cup seasoned rice vinegar
- 2 tbsp toasted sesame oil

Asian Citrus Slaw Ingredients

- 1/4 cup Ken's Lime Vinaigrette Dressing & Marinade (KE2018)

Directions

1. Season ground beef with garlic, ginger, salt, pepper and Sweet Baby Ray's Sweet Teriyaki Wing Sauce & Glaze (SJ2349HA).
2. Roll ground beef into 2-oz meatballs.
3. Bake at 325 F until done.
4. Remove from heat and lacquer the meatballs with Sweet Baby Ray's Sweet Red Chili Wing Sauce & Glaze (SJ2347HF).
5. Garnish each meatball with Asian Citrus Slaw and serve.

Asian Citrus Slaw Directions

1. Toss all ingredients in a bowl and coat with Ken's Lime Vinaigrette Dressing & Marinade (KE2018) and Ken's Lemon Vinaigrette (KE2956-2).
2. Label, date and refrigerate.



SEA SCALLOPS CEVICHE

Ingredients

- 1 lb sea scallops, large diver
- 3 ripe plum tomatoes, seeded and diced
- 1/3 cup red onion, diced 1/4"
- 1 tsp garlic clove, minced
- 2 tbsp jalapeno pepper, seeded, minced
- 1/2 cup red bell pepper, diced 1/4"
- 1/4 cup extra-virgin olive oil
- 1/2 cup fresh Lime Juice
- 1/4 cup Sweet Baby Ray's Sweet Teriyaki Wing Sauce & Glaze (SJ2349HA)
- 1/4 cup chives, chopped
- 2 tbsp cilantro leaves, minced
- Salt and freshly ground black pepper, to taste

Directions

1. Slice scallops horizontally 1/2" thick. Cover and refrigerate.
2. In a bowl, combine tomato, red onion, garlic, jalapeno pepper, bell pepper, olive oil, lime juice and Sweet Baby Ray's Sweet Teriyaki Wing Sauce & Glaze (SJ2349HA).
3. Fold in chives and cilantro.
4. Add scallops and toss. Season to taste with salt and pepper.
5. Allow to marinate about 30 minutes, then serve.

WING SAUCE & GLAZE ★★★★★★

CODE	PRODUCT	PACK SIZE	UPC
SJ1736HF	Buffalo Wing Sauce	4/1 Gal	10013409516482
SJ2671HA	Garlic Parmesan Wing Sauce	4/64 fl oz	20013409516304
SJ3572HA	Garlic Buffalo Wing Sauce	4/64 fl oz	10013409517694
SJ2993HA	Honey Hot Wing Sauce & Glaze	64 fl oz	10013409516635
SJ2813HA	Honey Sriracha Wing Sauce & Glaze	4/64 fl oz	10013409516352
SJ3127HH	Hot Sauce	4/1 Gal	10013409516888
SJ3397HA	Jamaican Jerk Wing Sauce	4/64 fl oz	10013409517380
SJ2535HA	Kickin' Bourbon Wing Sauce & Glaze	4/64 fl oz	10013409516376
SJ3189HA	Korean Barbecue & Wing Sauce	4/64 fl oz	10013409516994
SJ2814HA	Mango Habanero Wing Sauce & Glaze	4/64 fl oz	10013409516369
SJ3477HA	Nashville Hot Sauce	4/64 fl oz	10013409517502
SJ2347HF	Sweet Red Chili Wing Sauce & Glaze	4/1 Gal	10013409516505
SJ2349HA	Sweet Teriyaki Wing Sauce & Glaze	4/64 fl oz	10013409516383



REFRIGERATE	GLUTEN FREE	KOSHER
No	Yes	Yes
No	Yes	No
No	Yes	No
No	Yes	Yes
No	No	Yes
No	Yes	Yes
No	Yes	Yes
No	No	No
No	Yes	Yes
No	Yes	Yes
No	No	No
No	No	Yes



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