



*...if you don't lick your fingers, someone else will!*

## HERE'S WHAT THEY ARE SAYING ABOUT SAUCE GODDESS SAUCES AND SPICE RUBS

### Retailers

*The Sweet & Spicy Grill Glaze is my personal favorite. It sells very well in our store and so does the Moroccan Twist Spice Rub. - Erika D., retailer in San Diego, CA*

*We can't keep the caramel corn on our shelves. People that shop at our store love the hot stuff and the Devil's Bite is super popular! - Amy B, retailer in Houston TX*

*Hey, BTW – I am now officially addicted to the Moroccan Rub. I put it on EVERYTHING. Not only is it delicious for chicken/lamb/beef – it is fabulous on tiny red potatoes. It makes a dynamite egg-salad, and a seasoning for roasted vegetables. I am almost out and I am getting nervous. Next time you receive a store order, will you add a case of it and let me know who's getting it? - Candace M, buyer for retailer in Seattle, WA*

### Consumers

*That Sweet Heat rub is so awesome, I'd buy it by the coffee can full if you sold it that way. I use it mostly for peel & eat shrimp and recently did a test for beer can chicken. I used Emeril's Rustic Rub on one half and Sweet Heat on the other. You win hands down, I will never use up the rustic rub I have made in my pantry, in fact I might as well toss it. There is NO comparison!!!! I've also tried it on salmon & scallops, but shrimp is the best. - Kathy J, Escondido, CA*

*My family loves the Sweet & Spicy Glaze on our turkey burgers. The kids say it's way better than ketchup. - Vera H, Arroyo Grande, CA*

*When are you going to have your product in stores in Texas? Texas needs Sauce Goddess. - Tom C, Abilene, TX*

*That recipe for the Latin Heat Fajita bars is awesome. I made it for a party and everyone gobbled them up. - Valerie F, Fredonia, NY*

*I am out of both Latin Heat and Sweet & Spicy sauce, now I can't make my pulled pork. What's up with that? I need to head to Major Market-can't smoke without it. - Pete P, Escondido, CA*