



COMPETITION BARBECUE CO.



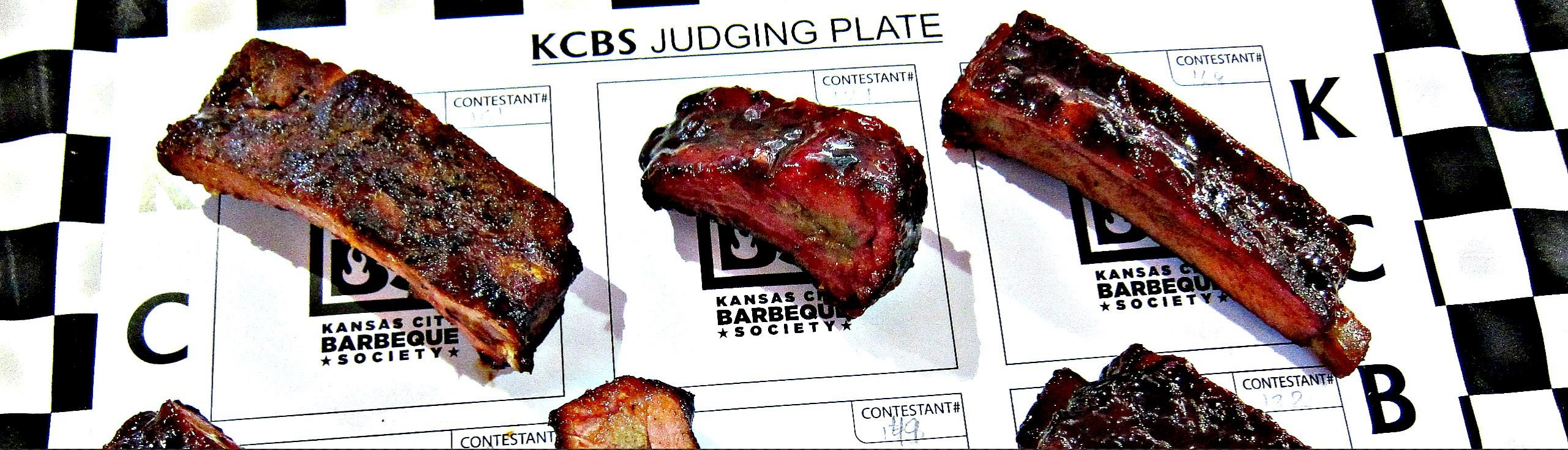


# INSPIRED BY HIS FAMILY'S SUCCESS

DEVELOPED BY CHEF DUCE RAYMOND, THE SON AND NEPHEW OF THE FOUNDERS OF "SWEET BABY RAY'S" BARBECUE SAUCE.

THE BEST SELLING BARBECUE SAUCE IN THE HISTORY OF RETAIL.





## TESTED ON THE BATTLEFIELD OF COMPETITION AND REFINED WITH THE INPUT OF BBQ LEGENDS

CHEF DUCE RAYMOND HAS LED THE DUCES WILD COMPETITION BARBECUE TEAM TO OVER 80 LOCAL, REGIONAL, AND NATIONAL AWARDS SINCE 2010.

IN 2015 CHEF DUCE STARTED INTRODUCING HIS SAUCE TO THE BARBECUE AND GRILLING WORLD AND HAS WON EIGHT TOP AWARDS IN THREE SAUCE SPECIFIC COMPETITIONS WITH MORE ON THE WAY.



# MEAT SELECTION

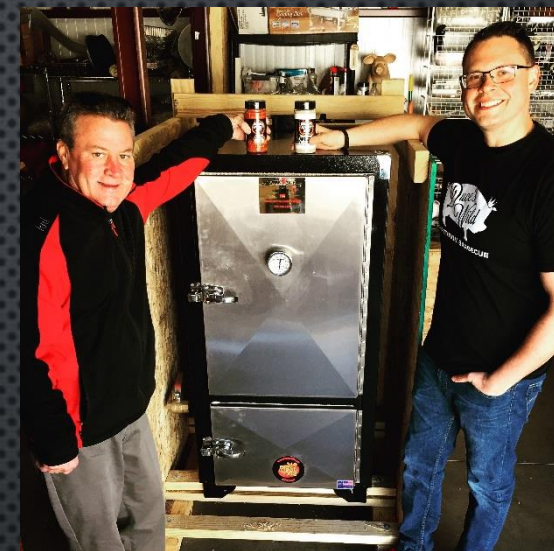
- **BABY BACK VS. ST. LOUIS**
  - **RIB TIPS**
  - **COMMODITY**
  - **HERITAGE BREAD**
    - **SIZE**
  - **WHERE TO BUY**





# SMOKERS

- OFF SET SMOKERS
- WATER CABINET SMOKER
  - PELLET SMOKERS
- ELECTRIC SMOKER
- WEBER SMOKEY MOUNTAIN
- DRUM SMOKERS





# SEASONING

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- COMBINATION OF SALT AND SUGAR FOR THE BASE
- ADD OTHER FLAVORS YOU ENJOY
- GARLIC AND CUMIN ARE POPULAR
- THERE ARE MANY COMMERCIAL RUBS THAT ARE QUALITY





# COOKING METHOD

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- PREPARE SMOKER TO 250 DEGREES AND MAINTAIN CONSISTENT TEMP.
  - SEASON YOUR MEAT 1 HOUR BEFORE COOKING
    - SMOKE FOR 2 HOURS
    - WRAP WITH FLAVORING
    - COOK IN THE WRAP FOR 1 HOUR
  - FINAL INTERNAL TEMP. SHOULD BE 205 DEGREES
- GLAZE THE RIBS WITH SAUCE AND COOK FOR 10 -15 MINUTES
  - SERVE AND ENJOY





# FINAL PRODUCT

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- MEAT SHOULD NOT FALL OFF THE BONE
  - THE MEAT SHOULD BE TENDER
  - THE RIBS SHOULD LOOK BEAUTIFUL
- YOU WILL TASTE SMOKE, SWEETNESS, SALTINESS AND TOUCH OF HEAT







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