



## *Meet the Grower* *Hoosier Daddy BBQ* *Dyer, IN*

Hoosier Daddy BBQ Sauce was started by Kim Foy as a tribute to her father, William Marshall, the mastermind of this culinary treat following his loss to cancer. Hoosier Daddy BBQ sauce is being produced the same way her dad did in his kitchen, all-natural and with lots of love. The name honors her dad, “Hoosier” their home Indiana and “Daddy” speaks for itself. The sauces are a unique fusion base of tomato and mustard for a well-rounded profile sure to delight your tastebuds. Having just the right balance to please the whole family. Made with premium ingredients including brown sugar (no high fructose corn syrup), no GMO’s and our sauces are Gluten Free. Certified Indiana Grown and a Woman Owned Small Business.

The Original, Sweet & Sassy, has the sweetness most competition judges prefer, proven by the National BBQ Association’s Award of Excellence in which it has won numerous awards, including first place in Kansas City and Texas in 2019 & 2022. It was also named the Sleeping Giant by the National Barbecue News Magazine. The sauce is thick enough to be used as a glaze and has the sweetness to hold its own. The real kicker with this dual based sauce is it also contains cider vinegar for tartness and a touch of hot sauce that gives a very faint kick of heat. The ending kiss of this sauce, a touch of peach nectar, makes it beyond different from any other sauce.

Our Ghost Roast sauce is for fans of heat and the spice world. This bad boy will get the sweat rolling in a hurry as the heat comes from ghost peppers. The heat is high, but the sauce is not without flavor as it has also proven itself to be a first-place winner at the Award of Excellence. A tomato-mustard based sauce with a smooth consistency and an assorted flavor profile with sweet heat and fierce flavor. It’s a winner on wings for any tastebuds.

Obey your taste buds and join our journey.

