



NEW

ALABAMA WHITE BBQ SAUCE

White BBQ Sauce ranks in the 95th percentile for future growth.*

GET AHEAD OF
THE TREND & EXPLORE
THIS RISING FLAVOR



Item Code	Size
901765930	4/0.5 gal

Cattlemen's® delivers authentic regional flavors that patrons love with quality and performance you can count on. This new sauce helps operators nationwide easily add a beloved Southern flavor profile to their menus. Built for back-of-house ease, its thicker-viscosity clings to proteins and performs consistently across applications, from brushing and glazing to dipping and drizzling.

A STANDOUT BBQ FLAVOR WITH ENDLESS VERSATILITY

Why you need it in your lineup:

- **Creamy, tangy, and perfectly balanced** with notes of apple cider vinegar, black pepper, and molasses.
- **Complements everything** from wings and chicken to burgers, sandwiches, and even pizza.
- **Sets the new foodservice standard** for this iconic, trending flavor.

SPEED- SCRATCH SAUCE

Mix 1 cup **Cattlemen's Alabama White BBQ Sauce** + 2 tbsp prepared horseradish for a zesty kick and smooth bite — perfect for roast beef or fried shrimp.



SPEED- SCRATCH SAUCE

Combine $\frac{3}{4}$ cup **Cattlemen's Alabama White BBQ Sauce** + $\frac{1}{4}$ cup **Frank's RedHot® Buffalo Wings Sauce** for a rich, creamy-tangy drizzle.



SMOKED ALABAMA WHITE WINGS



ALABAMA WHITE SOUTHWEST EGGROLLS

* Datassential Food Profile Report, 2024



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