

Our Sauces

STRUGGLETOWN ORIGINAL

Our original secret recipe classic Kansas City style sauce. Thick, sweet with just a hint of spice.

CAROLINA GOLD

The sauce they use in South Carolina. A zesty mustard and honey based bbq sauce.

CAROLINA RED

This is a western North Carolina style sauce. Apple cider vinegar with a hint of ketchup, brown sugar, and red pepper flakes.

RED VALLEY HEAT

Our spicy bbq sauce. Traditional sauce with the addition of cayenne, black pepper and red pepper flakes.

ALABAMA WHITE

First made at Big Bob Gibson's BBQ joint in Decatur, Alabama. This is a slightly sweet and zesty mayonnaise based sauce that goes great on chicken.

SHED SAUCE

During a long, cold winter in our food truck set up on the parking lot belonging to our friends at the Snow Shed, we came up with this sauce. Think of it as a CaroBama sauce... a blend of Carolina Gold and Alabama White.