

« Return to Gettin' Saucy: The South's Best Barbecue Sauce

Gettin' Saucy: The South's Best Barbecue Sauce

Armed with loaves of white bread, pulled pork, and antacids, our Food staff sampled nearly 100 bottles of barbecue sauce to distill the pack down to this sweet, smoky, vinegary baker's dozen



2012 'Cue Awards: Best Barbecue Sauce
Photo: Jennifer Davick



2012 'Cue Awards
Welcome to 'Cue Country. Down here, barbecue is a ritual, a celebration, a testament to all that's right. In our first-ever 'Cue Awards, we

salute the people, places, and recipes that keep our home fires burning

[more](#)

East Brewton, AL. Sweet and balanced; \$4. 800/865-2262

Abe's Bar-B-Q Sauce

Clarksdale, MS. Zippy with a punch of Worcestershire; \$23 for 3 pt. [abesbbq.com](#)

Night of the Living Bar-B-Q Sauce

Kansas City, KS. For chipotle fans: fiery yet sweet; \$4. [oklahomajoesbbq.com](#)

Lambert's Sweet Sauce O'Mine Original

Olive Branch, MS. Honeyed tomato with a touch of apricot; \$3.50. [ssomd.com](#)

King's Famous No. 2 Barbecue Sauce

Petersburg, VA. A tart, assertive blend of mustard, tomato, and vinegar; \$4. [kingsfamousbarbecue.com](#)

Okie Steak House Barbecue Sauce

Stroud, OK. Sweet and thick with a chili powder kick; \$5. [okiesteakhouse.com](#)

BBQ Fight Club Kickin' Chicken White Sauce

Nashville, TN. A peppery come-back sauce; \$9. 615/329-1234

Hillsdale Bank BAR B.Q. The Sauce (Hot)

Hillsdale, KS. Thick, sweet, and smoky; \$4. [hillsdalebankbarbq.com](#)

Saw's Sauce

Birmingham, AL. Just right: not too sweet, hot, or vinegary; \$5.50. [sawsbbq.com](#)

Whole Hog Cafe Sauce #2

Little Rock, AR. Lightly smoky tomato-vinegar with a warm finish; \$7. [wholehogcafe.com](#)

Hog Heaven Barbecue Sauce

Harold's Hog Wash

Fayetteville, TN. A clove-tinged, authoritative mustard; \$6. haroldshogwash.com

Jim's Own Mild Barbecue Sauce

Cary, NC. Sweet, peppery tomato with subtle floral notes; \$6. jimsownsauce.com

Wadmalaw Island Barbecue Sauce

Wadmalaw Island, SC. A bright and peppery twist on a classic mustard sauce; \$5. wadmalawislandbbq.com

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