

Five Minnesota BBQ Sauces

by **Jason Walker** on February 15, 2010



Scott Theisen / Heavy Table

Not exactly barbecue central, Minnesota still boasts a solid number of local, high-quality barbecue sauces. Good news, because nothing ruins a night of grilling faster than the crummy, glorified ketchup of most mass-marketed sauces (a notable exception being Sweet Baby Ray's). A trip to Linden Hills Co-op and Lunds turned up the following five sauces, all locally produced.

Demon Pig (\$6 for 13 oz.) – Made in Breezy Point, MN, the mild version won second place in the **National Barbecue Association's 2009 competition** in the "Tomato Mild" category. This sauce, much sweeter and with a strong vinegar taste, wasn't peppery and was chock full of tiny onion and green pepper chunks. This sauce would be great on poultry or pork and, with Wee Willy's, was the best among the five.