



SLAP YO' DADDY BBQ

Award Winning Competition BBQ Team Championship Rubs & Sauces

www.slapyodaddybbq.com

Born in the fire, heat, and smoke of competition barbecue, Harry brings you award winning products to up your game and bring smiles to family and friends to spread BBQ love in the world!

Slap Yo Daddy Suggested Competition Rub & Sauce Combos

SCA Steak Comp Pack = SCA Competition Steak + Texas Brisket Magic Lone Star (for pepper hit) + Flavor Bomb Umami (for natural MSG hit) + after cooking to 137F, brush on very lightly All American + Hot Burn mixed to your taste preference

Pork Butt and Pork Ribs Comp Pack = Honeylicious Honey Peach + Cherrylicious Ribs Cherry + Porkilicious Pecan + Flavor Bomb Umami + after cooking, brush on KC Cheeky Sweet + Carolina Tangy + Hot Burn mix to your taste preference (for 3rd place KCBS Pork Team of the Year)

Chicken Comp Pack = Jailbird Chicken v2.0 + Flavor Bomb Umami + after cooking, brush on KC Cheeky Sweet 50% + Carolina Tangy 50% mixed to your taste preference (for 1st place KCBS Chicken Team of the Year)



Brisket Comp Pack = Moola Beef v2.0 + Texas Brisket Magic Lone Star + Flavor Bomb Umami + after cooking, brush on lightly Original 80% + Hot Burn 20% mixed to your taste preference (for 1st Place KCBS Ranchers Reserve National Brisket Cup)

Rib Comp Pack = "Love Meat Tender" All Purpose v2.0 + Jailbird Chicken v2.0 + Flavor Bomb Umami + after cooking, brush on KC Cheeky Sweet 50% + Carolina Tangy 50% mixed to your taste preference (for 1st Place in All Four KCBS Categories & Grand Champion at Way Out West BBQ Championships)



Slap Yo Daddy Suggested Recipes

An amazing combination with meatballs and sausages = 1/2 foil pan of meat seasoned w/ 2 cups brown sugar & 1/3 cup of your fav rub! + Original 50%, KC Cheeky Sweet 30%, Hot Burn 20% mixed to your taste preference

Ribs = Love Meat Tender v2.0 on bone-side and Jailbird Chicken v2.0 on meat side. Dust w/ Flavor Bomb Umami. Sit in fridge 1 hour, smoke 275F w/ apple and cherry wood chunks under your charcoal until crust sets, about 2 to 3 hours. Foil wrap w/ brown sugar, Agave, Peach nectar, dust of Cayenne and Flavor Bomb Umami. Into 275F oven until bamboo skewer probe tender between bones. Brush on KC Cheeky Sweet 50% & Carolina Tangy 50% mixed to your taste preference

Ribs = Porkilicious Pecan on the bone side and Honeylicious Honey Peach and Cherrylicious Ribs Cherry on the meat side + after cooking, brush on lightly KC Cheeky Sweet 50% & Carolina Tangy 50% mixed to your taste preference

Brisket = Texas Brisket Magic Lone Star (for black pepper hit) 50% + SCA Comp Steak 40% + Flavor Bomb Umami 10% + after cooking, brush on lightly Original 90% + Hot Burn 10% mixed to your taste preference



Green Beans = Flavor Bomb Umami on the green beans (blanched and chilled) w/ tomato coulis

BBQ Spaghetti = All American 60% + KC Cheeky Sweet 30% + Hot Burn 10% mixed to your taste preference

Bacon Candy = Mix 50% brown sugar + 50% of your favorite rub + Cayenne to taste. Cook @ 350F until done, Crispy or Limpy, as you like. Drizzle honey and dust w/ Cayenne before serving

Slap Yo Daddy Rub & Sauce Suggested Pairings

“Love Meat Tender” All Purpose v2.0 = Original SYD BBQ

Jailbird Chicken v2.0 = KC Cheeky Sweet 50% & Carolina Tangy 50%

Moola Beef v2.0 = All American 90% & Hot Burn 10%

SCA Competition Steak = Original SYD BBQ 90% & Hot Burn 10%



Texas Brisket Magic Lone Star = All American 90% & Hot Burn 10%
 Honeylicious Honey Peach = KC Cheeky Sweet 60% & Carolina Tangy 40%
 Cherrylicious Ribs Cherry = Carolina Tangy 60% & KC Cheeky Sweet 40%
 Porkilicious Pecan = KC Cheeky Sweet 50% & All American 50%
 California Style Santa Maria (SPG) = Original SYD BBQ
 Flavor Bomb Umami = Original SYD BBQ

Slap Yo Daddy BBQ Championship Rubs and Sauces

Harry's rubs are artisan products that are not commercially produced but hand-mixed in small batches. Only the finest and freshest ingredients that meet Harry's strict specifications are used and guarantees a Championship BBQ taste you'll remember.

All products are lab certified gluten-free and MSG free, except for product options containing MSG preferred by competition teams. Harry brings his championship products to you in numerous award winning flavors!

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