

CHAMPION SHIP RUB

SLAP YO' DADDY BBQ

Award Winning Competition BBQ Team Championship Rubs & Sauces www.slapyodaddybba.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!

Moola Beef V2.0 Championship Rub

Yes; Harry did it! This competition rub helped Harry win 1st Place in 2 prestigious national titles 2 years in a row in Kansas City and a standing ovation. This award-winning rub is now supercharged with Umami flavors without MSG along with powdered Shitake mushrooms and Worcestershire powder!

Recommended on: Brisket, Steaks, Hamburgers, Tri Tip, Sausages

Love Meat Tender V2.0 All Purpose Championship Rub

Harry's most popular rub just got better with added Umami flavors with no MSG! The new recipe is so versatile it can be used on any dish or even spice up your popcorn in addition to being awesome on anything including beef, pork, chicken, fruits & vegetables, and tofu. Some folks have even replaced salt & pepper shakers in their kitchen with this seasoning!

Recommended on: Beef, Pork, Chicken, Greens, Tofu

Jailbird Chicken V2.0 Championship Rub

Could one of Harry's most popular rubs actually get better? Yes; now with super Umami flavors without MSG! This competition rub helped Harry win the 1st Place USA KCBS Chicken Champion 2012 Team of the Year chicken category. Harry had placed 3rd in chicken in 2010 and continued to refine his chicken rub until he hit the top spot in 2012!

Recommended on: Chicken, Turkey, Duck, Seafood

SCA Competition Steak Championship Rub

When you're up against over 100 fierce competition teams trying to win a steak contest, what do you use? This Steak Cookoff Association (SCA) inspired steak rub is used by numerous teams to win a Golden Ticket spot at the annual SCA World Championships. Be a Steak Hero to your family and friends!

Recommended on: Steaks, Prime Rib, Roasts, Hamburgers, Tri Tip, Sausages

Texas Brisket Magic Championship Rub

Blended by Harry, a Texas Tech Red Raider alumni, this rub helped Harry win multiple brisket awards in Texas with its unique secret formulation that's more than just Salt and Pepper!

Recommended on: Brisket, Steaks, Hamburgers, Tri Tip, Sausages

Flavor Bomb Umami Championship Rub

Supercharge your barbecue with this rub that is the 5th Sense of Taste after sweet, sour, salty, and bitter. No added MSG and only all natural ingredients to make you grin from ear-to-ear for your grilled and barbecued foods!

Recommended on: Meats, Poultry, Seafood, Vegetables, Sauces, Marinades

(Special Order Only) Moola Beef Championship Rub

Born on the competition circuit and winner of the prestigious National Kansas City
Barbecue Society Ranchers Reserve Beef Cup, this rub will take Moo in your beef to Moola!

Recommended on: Brisket, Steaks, Hamburgers, Tri Tip, Sausages

(Special Order Only) Love Meat Tender All Purpose Championship Rub

Bring out the flavors of your barbecue and grilled foods from the land, sea, and air. So versatile, you will replace the salt and pepper shaker in your kitchen!

Recommended on: Beef, Pork, Chicken, Greens, Tofu

(Special Order Only) Jailbird Chicken Championship Rub

Elevate your bird game with this 1st place USA Kansas City Barbecue Society Chicken Team of the Year winner. Perfect blend of flavors that will take your bird beyond Finger Lick-in Good!

Recommended on: Chicken, Turkey, Duck, Seafood









California Style Santa Maria Championship Rub

Santa Maria is the tri tip capital of America and this rub won 1st place in the KCBS sanctioned Santa Maria Tri Tip Championship against stiff local experts and professional competitors. Its secret winning formula contains more that SPG (salt, pepper, garlic) and will bring championship flavors to your tri tip and beef!

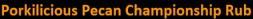
Recommended on: Tri Tip, Steaks, Hamburgers, Sausages



It may not always be cherry season but this cherry inspired rub will bring a perfect hint of fruity sweetness to your ribs, chicken, and pork.

Recommended on: Ribs, Pork, Chicken, Seafood, Vegetables





Pork Rulez. Nutty, savory, sweet flavors will bring smiles to your guests and make them go "Oink" when they enjoy your grill creations with this rub.

Recommended on: Pork, Ribs, Chicken, Seafood, Vegetables, Tofu



Honeylicious Peach Championship Rub

Bring the summer vibe of honey and peaches to your barbecue. After a day of hunting for Droids on the hot dunes of Tatooine, dust this rub on any white meat and enjoy the refreshing flavor of Georgia peaches!

Recommended on: Pork, Ribs, Chicken, Seafood, Vegetables, Tofu

Slap Yo Daddy Original Championship Sauce

Blended to perfectly bring out the flavor with your barbecued meats, it has a mild heat with complex sweetness and hint of tanginess. It has been winning BBQ competitions for Harry, other teams, and backyard heroes and is an excellent all-around BBQ sauce. Baste on the last few minutes to form a glaze or pour on just before serving. It also makes a great dipping sauce!

Recommended on: Chicken, Ribs, Steaks, Pork, Seafood



Slap Yo Daddy KC Cheeky Sweet Championship Sauce

For those who prefer sweeter sauces, this has fruity floral notes and mild heat. Baste on the last few minutes to form a glaze or pour on just before serving. It also makes a great dipping sauce!

Recommended on: Chicken, Ribs, Steaks, Pork, Seafood



Winner 2nd overall 2023 prestigious SCOVIE award for Hot American BBQ Sauce. Experience 4-seconds of flavor, then 4-seconds of burn, 4-seconds of tingle, and 4-seconds to fade. Use it alone or mixed with Harry's other sauces to add heat!

Recommended on: Chicken, Ribs, Steaks, Pork, Seafood



Slap Yo Daddy Carolina Tangy Championship Sauce

For fans of tangy sauces, this vinegar-based sauce will pucker up your lips and is awesome itself or mixed 50-50 with Harry's KC Cheeky Sweet Sauce which won him 1st place USA KCBS Chicken!

Recommended on: Chicken, Ribs, Steaks, Pork, Seafood



Specially blended to be enjoyed by all BBQ regions around the USA with its fruity floral notes and mild heat. I incorporated an exotic blend of delicious Southern molasses, Carolina vinegar, and tart tamarind chutneys I love. Baste on the last few minutes to form a glaze or pour on just before serving. It also makes a great dipping sauce!

Recommended on: Chicken, Ribs, Steaks, Pork, Vegetables, Seafood



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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