



## NEWS RELEASE

### Contact:

Talia Moffitt

Smokin' Texas Gourmet, a Company of Red Kitchen Foods

404-409-5137

[tmoffitt@smokintexasgourmet.com](mailto:tmoffitt@smokintexasgourmet.com)

[www.smokintexasgourmet.com/news](http://www.smokintexasgourmet.com/news)

### Smokin' Texas Gourmet to attend 25th annual National Fiery Foods & Barbecue Show

**Albuquerque, N.M.** (Feb. 25, 2013) – Smokin Texas Gourmet will join more than 200 exhibitors for the 25th annual National Fiery Foods & Barbecue Show March 1-3 at Sandia Resort and Casino in Albuquerque, N.M.

“We’re looking forward to a sizzling weekend at the National Fiery Foods & Barbecue Show,” said Chef Peter Mollett, owner of Smokin’ Texas Gourmet. “I’m particularly excited to be participating in the Great Grill-Off. I’ve been busy in the Red Kitchen preparing for the competition.”

Returning to the show after a multi-year hiatus, the Great Grill-Off will feature four outstanding barbecue chefs battling to create a delicious meal using mystery ingredients. It’ll be a Texas-style shoot out when Mollett faces off against Bill Milroy of the Texas Rib Rangers in the first round of competition March 2 at 4 p.m. in the Cooking Tent at Sandia Resort and Casino. Earlier in the day, Chef Ray Lampe will put his cooking skills to the test against ‘Mastering Barbecue’ author Mike Stines. The two winners of each round will compete in the final contest on March 3.

As part of the 25th anniversary, the National Fiery Foods & Barbecue Show will feature several cooking demonstrations by nationally-recognized chefs, including acclaimed author Chef Jennifer Trainer Thompson. More than 200 exhibitors will pack the Sandia Resort and Casino with thousands of spicy products for the show.

Dave DeWitt founded the National Fiery Foods & Barbecue Show and Scovie Awards, the world’s largest professional competition for fiery foods and BBQ products, to spotlight the spicy foods industry.

Smokin’ Texas Gourmet won five 2013 Scovie Awards, including honors for its gourmet products and website. Competition for the 2013 Scovie Awards was stronger than ever, with a record-breaking 805 product entries.



“We’re thrilled that participation in the Scovie Awards continues to skyrocket. Companies recognize our awards as the most competitive blind taste tested event in the world,” DeWitt said.

To read more about Smokin’ Texas Gourmet’s Scovie Awards, go to <http://bit.ly/VeeTPz>.

### **About the National Fiery Foods & Barbecue Show**

The 2013 National Fiery Foods & Barbecue Show will take place March 1-3, 2013 at Sandia Resort and Casino in Albuquerque, New Mexico. Vendors from across the country will be in attendance. The show is open to the general public and trade (wholesale) buyers. For more information, visit [www.fieryyfoodsshow.com](http://www.fieryyfoodsshow.com).

### **About Smokin’ Texas Gourmet, a Company of Red Kitchen Foods, Inc.**

Smokin’ Texas Gourmet is an artisanal line of seasonings, sauces and condiments that can be used to create delicious, healthy homemade meals. Sensitive to nutrition, Smokin’ Texas Gourmet products contain no MSG, are gluten-free and vegetarian. For more information, please visit [www.redkitchenfoods.com](http://www.redkitchenfoods.com), or follow us at [www.facebook.com/pages/Smokin-Texas-Gourmet/284876324926197](https://www.facebook.com/pages/Smokin-Texas-Gourmet/284876324926197) or at [www.twitter.com/smokintxgourmet](https://www.twitter.com/smokintxgourmet).

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