



NEWS RELEASE

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Smokin' Texas Gourmet wins five awards in world's largest professional competition for fiery foods and BBQ products

Keller, Texas (Oct. 18, 2012) – Smokin Texas Gourmet's popular line of artisanal seasonings, sauces and condiments has won five 2013 Scovie Awards, including honors for its gourmet products and website.

“Smokin' Texas Gourmet's mission is to provide consumers with healthy, delicious products to make homemade meals happen,” said Chef Peter Mollett, owner of Smokin' Texas Gourmet. “We're thrilled to win five prestigious Scovie Awards and thankful for the recognition they've given to Smokin' Texas Gourmet. We look forward to building on our success for years to come.”

Now in its 17th year, the Scovie Awards is the world's largest professional competition for fiery foods and BBQ products. Smokin' Texas Gourmet's awards include:

Texas Especial Steak Sauce, First Place, Meat Sauce Condiments

Smokin' Texas Gourmet won top honors for its Texas Especial Steak Sauce. The robust steak sauce enhances the flavor of beef and other meats without overpowering their taste. Texas Especial Steak Sauce has a very bold yet balanced umami taste without too much spice.

Jalapeno Honey Mustard, Second Place, Mustard Condiments

Smokin' Texas Gourmet's Jalapeno Honey Mustard took second place in the 2013 Scovie competition. A twist on traditional honey mustard, the Jalapeno Honey Mustard is tangy and sweet with a little heat. Rich and smooth, the Jalapeno Honey Mustard is an excellent condiment for burgers, hot dogs and brats. It can also be enjoyed as a base for sauces and dressings, or as a side condiment with pork and other meats.

Texas Gold BBQ Sauce, Third Place, Mild, Mustard-Based Barbecue Sauces

A fan favorite, Smokin' Texas Gourmet's Texas Gold Mustard BBQ Sauce won third place in its category. Our Texas Gold Mustard BBQ Sauce is perfect for those who like Carolina barbecue flavor. The flavor profile combines the great zesty sweetness of Smokin' Texas Gourmet's



regular BBQ Sauce and our Jalapeno Honey Mustard. It tastes great on pork ribs, butts and shoulders. The sauce also complements smoked beef.

Texas Dry Rub, Third Place, Dry Rub/All-Purpose Seasoning For Meat

Smokin' Texas Gourmet's popular MSG and gluten-free Texas Dry Rub won third place in its category. With its balance of spicy sweetness, the Texas Dry Rub is a carnivore favorite at cook outs and is perfect for poultry, heartier fish and seafood.

Smokin' Texas Gourmet Website, Third Place, Full Product Submissions

Completely redesigned and relaunched in 2012, Smokin' Texas Gourmet's website won third place. Smokin' Texas Gourmet's website provides customers an easy online shopping experience, with product recipe tips and updates on promotions and events through its integrated social media networks.

Competition for the 2013 Scovie Awards was stronger than ever, with a record-breaking 805 product entries. Dave DeWitt, founder of the Scovie Awards and National Fiery Foods and Barbecue Show, said entries came from 31 states and five countries including Australia, Bermuda, Canada, England and the United States.

"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.

Guests can sample and buy Smokin' Texas Gourmet products at the upcoming 2013 National Fiery Foods & Barbecue Show (March 1-3, 2013) at Sandia Resort and Casino in Albuquerque, N.M. For more information, please visit www.smokintexasgourmet.com or www.fieryfoodsshow.com.

About Scovie Awards

The Scovie Awards is an annual competition created by Dave DeWitt that recognizes the top fiery foods products in the world. The awards were named after the Scoville scale, a measurement of the spicy heat of a chile pepper. It is one of the most competitive blind tasted food competitions. Hundreds of products are entered and go through rigorous tastings to receive the top honors. The Scovie Awards take place annually in the month of October. For more information, visit www.scovieawards.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, or follow us at www.facebook.com/pages/Smokin-Texas-Gourmet/284876324926197 or at www.twitter.com/smokintxgourmet.



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