

SAUCY MAMA CROWNS GRAND CHAMPION IN 2014 RECIPE CONTEST

Karen Harris' Chicken and Waffle Style Sandwich Wows Judges with Uniquely Delicious Flavors

Pendleton, Ore. (June 5, 2014) – What tastes better than some crispy fried chicken between two cheesy, savory waffles? Nothing. At least there was nothing better tasting in Saucy Mama's 2014 Recipe Contest, sponsored by Barhyte Specialty Foods. This is why Karen Harris, of the popular food blog [Savoury Table](#), was crowned the Grand Champion of this [World Food Championship](#) (WFC) Qualifying Event for her [Honey Dijon Fried Chicken and Bacon Wafflewich](#) recipe!

Karen will receive a \$1000 cash prize, "Golden Ticket" entry to compete at the WFC event in Las Vegas and a travel stipend to get there: a total prize valued at \$2200.



The contest judges – including Suzie "Saucy Mama" Barhyte and food blogger Christie Vanover of [Zestuous](#)- recreated each one of the 29 recipe submissions, which included many burgers, sandwiches and pastas, and evaluated them based on taste, ease and creativity. The scores narrowed down the submissions to a list of six finalists. At the end of the day, it was the exceptional "Wafflewich" that stole the judges' hearts. Says Vanover, "The sandwich was full of flavors. I LOVE the sauce she made with the wing sauce, mayo and chipotle. The waffles are also really good- light and fluffy." Karen used two Saucy Mama products in her dish: [Honey Dijon Dressing](#), which was used as a marinade for chicken, and [Honey Barbeque Wing Sauce](#), which was mixed with other ingredients to make a sweetly spicy sandwich spread.

Karen will head to Las Vegas this November to compete at the WFC in the sandwich category. If she makes it through to the finals, she will be battling to earn the grand title of "World Food Champion." Last year's event, which offered a \$300,000 prize purse, was televised and will be aired on A&E's new FYI network beginning July 2014 in a six show mini-series.

Please visit www.barhyte.com/news-room/contests for more information about this contest.

ABOUT BARHYTE SPECIALTY FOODS

Barhyte Specialty Foods, based out of Pendleton, Oregon, has roots dating back 200 years and 6,000 miles away in Germany, where Jacobus Barhyte first created a sweet-and-sour mustard that he brought to the US. Many generations later, Jan and Suzie Barhyte began selling mustard from the original recipe, as well as other signature creations, through their Swift and Martin Station Deli in Pendleton. Thanks to overwhelming demand, the family launched their own manufacturing operation in 1977. Today, the company offers more than 65 award-winning mustards, marinades, salad dressings and other condiments through multiple premium brands, such as the signature Saucy Mama name, as well as through co-branded and private label relationships.

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