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SAUCE GODDESS HEADS TO OUR NATION'S CAPITAL!

*Meet the Sauce Goddess and sample her AWARD WINNING sauces and spice rubs at **Metropolitan Cooking and Entertaining Show in Booth 1303 – November 13,14 at Walter E. Washington Convention Center, Washington DC.***

San Diego, CA- Sauce Goddess Gourmet, LLC hits the road to debut its sauces and spices to Easterners who love gourmet food. "We are expecting a huge welcome. People are cooking and entertaining at home more frequently these days. A good sauce or spice can make all the difference" says Jennifer Reynolds, owner of the foods company and resident Sauce Goddess. "It's been a long 10 year journey, and we're ready for the jump to national exposure."

The offerings include all natural, preservative free spice rubs in unique flavors like **Moroccan Twist Spice Rub** and **BBQ Sweet Heat Spice Rub**. Reynolds wants everyone to know "there are no additives at all in anything we make. We use only the ingredients, no fillers. It's easy to do and consumers are scrutinizing labels more closely than ever."

Sauce Goddess started in 2001 with two grilling and dipping sauces: **Sticky Sweet and Sweet & Spicy Grill Glaze**. They are based on a family recipe from Jennifer's childhood- using brown sugar, sherry and no smoky flavor to create a delicious BBQ Sauces for ribs. Recently released products include two completely different sauces: **Big & Tangy Sauce - Gluten Free** is loaded with black pepper, garlic and apple cider vinegar. It is all natural, preservative-free, low sugar and gluten free. It has been used in everything from bloody marys to eggplant Parmesan and rib-eye steaks. **Sweet Red Devil Sauce**, which has a sweet start and plenty of heat from the red savina habanero, is really "a terrific way to wake up your tastebuds" laughs the Sauce Goddess. "We love having folks drink 'shooters' of them at shows and watching their faces change as the heat hits."

Last there is the new **4 pack spice rub gift box**. "Gift packaging and food are always popular for the holidays" "The best way to try every spice rub we make is the sampler. It gives you one tin of each of our delicious rubs in a cute little gift box. What could be easier than that?"

"We are very excited to release our products to the gourmet food consumer nationally. It's an enormous undertaking to make it this big." Reynolds reflects, "We've come so far but have a long way to go to get our little sauces and spices in everyone's kitchen. That is our goal: every mouth in America smiling from the goodness of Sauce Goddess."

ABOUT SAUCE GODDESS GOURMET, LLC: Sauce Goddess Gourmet is a privately owned company headquartered in San Diego, CA. The Sauce Goddess is dedicated to providing all natural sauces, spices and other gourmet products that people can use frequently for grilling, marinating and creating their favorite recipes. Many of Sauce Goddess products are based on secret family recipes. For information, recipe ideas, and ordering visit www.saucegoddess.com.