

Complex Flavor that's Simply Good!



Eastern &
Western
Spices

Georgia style BBQ
sauces and ketchup
from award-
winning, family
heirloom recipes
4 BBQ SAUCES & KETCHUP



Fresh
Zing of
Lime

Nothin' in it You Can't Pronouce



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GEORGIA'S SAUCE

Scott Galt, an award-winning BBQer by day & pipefitter by night,

can't recall a time in his life that didn't revolve around Georgia (GA) BBQ. Early on, he developed a passion for hickory-smoked meats, accentuated with GA style BBQ sauce—a melting pot of influences combining ketchup, mustard, vinegar, and spices. The commercial sauces he tried never quite matched the homemade versions of his youth, no matter how much he doctored them. After years of trial-and-error, he found the right tweaks to a family heirloom recipe: homemade ketchup, a blend of eastern and western spices, and the fresh zing of lime.



Georgia's Gourmet Tomato Ketchup *Thick, tangy, and sweet! We use tomato paste from ripe, red tomatoes, light brown sugar for a gentle sweetener, and a unique blend of eastern and western spices.*

Used In

Georgia's Gourmet BBQ Sauce

Scott's original recipe elevates any cut of meat, using 17 eastern & western spices and the fresh zing of lime. It's thick, rich, & deep red in color, layering flavors of sweet, sour, butter, and smoke.

Georgia's Spicy Hot BBQ Sauce

Everything our Gourmet flavor offers, plus a little red pepper and cayenne for a nice, slow kick of heat on the finish!

Tomato-Vinegar

Georgia's Vinegar BBQ Sauce

Just thick enough, it adds a surprising depth of flavor that's super tangy and lightly sweet, balanced with lime & our special spice blend.

Georgia's Vinegar Hot BBQ Sauce

2015 Award of Excellence, 3rd Place, National Barbecue Association. The heat's up-front on this one! It has all that our Vinegar flavor offers, plus red pepper and cayenne.