



# Nashville

AUTHENTIC HOT SPICY SAUCE

## CHEF'S SUGGESTIONS:



**Fried Chicken:** Drizzle Nashville sauce on your favorite fried or grilled chicken, tenders and nuggets towards end of cooking, simply delicious! For an incredible taste bud experience, add sauce in chicken sandwiches before serving.

**Tennessee Style Burger:** Use fresh lean ground meat, add finely chopped onions into burger patties, then grill or cook in frying pan. Brush Nashville sauce on patties towards end of cooking. You can also brush some Nashville sauce on buns, simply succulent!

**Nashville Pork Ribs:** Tennessee style ribs are some of the best in the world. The key to obtaining perfect ribs is to cook them slowly on low heat setting, preferably for at least 3 hours. Baste sauce towards end of cooking to avoid burning the ribs. Fresh sauce can also be brushed on ribs before serving.

**Tangy Sweet Potato Fries:** Perfect complement for sweet potatoes. Add a drizzle of sauce on sweet potatoes before cooking in oven or in a frying pan. Cook at medium heat setting in frying pan or in oven at 350° until fries are golden and crispy.

A full range of flavorful seasonings and other products is available in various packaging sizes and weights. For more information about our products, contact your local distributor or **Rose Hill Foods Inc.**

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