

Sauce Goddess Biography

Sauce Goddess Gourmet LLC creates and markets gluten-free sauces, spices and snacks. This San Diego based and woman owned business began in 2001 with a secret family recipe for smoke-free barbeque sauce. The Sauce Goddess brand has successfully grown over the past 13 years to include lines of grilling and cooking sauces, spice rub blends and spicy snacks.

Visitors from as far away as Australia, Germany and England became hooked on Sauce Goddess and stuffed their suitcases with spice rubs and sauces to share with family and friends at home. Tourists and locals alike enjoy the unique tastes and figured out the versatility that a kitchen stocked with Sauce Goddess can provide. The uniquely non-smoky style of sauces and unique blends of spice rubs can turn any ordinary meal into a gourmet feast.

It's not just the Sauce Goddess customers that appreciate our flavors, but cooking and grilling sauce aficionados too. Many of our sauces and spices have been entered into spicy food competitions over the years and recognized with both judges and people choice awards in events such as Scovie Awards Competition, Fiery Food Challenge, Houston Hot Sauce Show, and Jungle Jim's Weekend of Fire. The competitive barbeque circuit is a class all its own and Sauce Goddess has earned recognition in several different categories there as well.

Not only has the owner of Sauce Goddess, Jennifer Reynolds, been busy grilling and cooking for competition, but also sharing recipe secrets in front of an audience. Jennifer has taught several cooking sessions in San Diego and is a frequent guest on morning show cooking and grilling segments. The unique Sauce Goddess label has even caught the eye of Hollywood and appeared on *The Big Bang Theory, 2 Broke Girls, Mike and Molly,* and *24*. In addition, Jennifer's story and the Sauce Goddess product lines have been featured in trade publications, blogs, food reviews and gluten-free magazines.

Sauce Goddess sauces, spices and caramel corn are all-natural and have no additives, preservatives or MSG. They have always been vegan-friendly and are now gluten-free to below 5ppm gluten, which meets the stringent Celiac Sprue Association's requirements. These products are perfect for people looking for a truly delicious and healthy way to add flavor and spice to any diet.

For more information:

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