

Bone Suckin' Sauce Shelf Talker  
Reorder Call 919-833-7647

Ford's Gourmet Foods  
1109 Agriculture Street,  
Raleigh, North Carolina USA

Place Bone Suckin' Sauce

Jar Here

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# Newsweek

The Taste Makers

#1 Barbecue  
Sauce In The  
USA.



**ARTISANS** They've devoted their lives to creating exquisite food with the best ingredients...



**BONE SUCKIN' SAUCE, RALEIGH, N.C.** There are a million barbecue sauces, but we fell for the Ford family's rambling saga, tied to a recipe devised by Uncle Phillip and / or Grandma Mae, who still works at the Angus Barn restaurant that inspired the name. Ford's employs four family members. The sauce rocks.  
[Bonesuckin.com](http://Bonesuckin.com)

**SENSATIONAL:** We tasted hundreds of products, eliminating the kinky—no wasabi/raspberry anything—from the ubiquitous Raleigh, N.C., Bone Suckin' Sauces...

As appeared in Newsweek Magazine September 2005.

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