

# ASIAN

Grill up a taste of the Far East with OPEN PIT Barbecue Sauce and ingredients like soy sauce and ginger. American consumers are increasingly falling in love with exotic cuisines such as Thai and Korean.

# LATIN

Enhance braised shredded beef and more with zesty flavors from Mexico and South America. Simply add ingredients like chipotle and chili peppers, lime juice and cilantro to OPEN PIT.

START WITH 1 GALLON OF OPEN PIT

Discover  
a world of  
BBQ flavor.

**OPEN PIT**  
barbecue sauce

## Thai BBQ

3 cups Brown Sugar,  
1-1/2 cups Soy Sauce, 3/4  
cup Chopped Cilantro or Green  
Onions, 1 Tbsp Ground Cayenne  
Pepper, 2 Tbsp Ground Ginger,  
3 Tbsp Garlic Powder.

**Protein:**  
Chicken, Pork.

## Mexican BBQ

3/4 cup Chili Powder,  
1/4 cup Cumin,  
2 cups Chopped Jalapeño,  
1 cup Chopped Cilantro,  
1 cup Fresh Lime Juice.

**Protein:**  
Braised Beef,  
Chicken.

## Asian BBQ

3 Tbsp Sesame Oil, 3 cups  
Molasses, 2-1/2 Tbsp Toasted  
Sesame Seeds, 4 tsp Crushed  
Red Pepper, 2-1/2 Tbsp Fresh  
Grated Ginger, 1 cup Chopped  
Green Onions.

**Protein:**  
Shrimp, Pork.

## Mole BBQ

3 cups Brown Sugar,  
1 cup Cocoa Powder,  
1/2 cup Chili Powder,  
1 Tbsp Ground Black Pepper.

**Protein:**  
Pork.

## Mongolian BBQ

1 qt Hoisin Sauce,  
2 Tbsp Garlic Powder,  
2 Tbsp Ground Ginger.

**Protein:**  
Skirt Steak.

## Spicy Jalapeño BBQ

2 gal Prepared Demi-Glace,  
1-1/4 gal Mild Chunky Salsa,  
1 qt Diced Jalapeño Peppers.

**Protein:**  
Beef.

## Hawaiian BBQ

3 cups Crushed Pineapple,  
2/3 cup Soy Sauce,  
2 Tbsp Ground Ginger,  
3-1/2 cups Brown Sugar.

**Protein:**  
Fish, Shrimp,  
Chicken, Salmon.

## Carolina BBQ

1 qt Apple Cider Vinegar,  
3/4 cup Dry Mustard,  
4 tsp Red Pepper Flakes,  
1 cup Dijon Mustard.

**Protein:**  
Pork.

## Caribbean BBQ

3 cups Crushed Pineapple,  
1/4 cup Vanilla,  
1 Tbsp Allspice,  
3 cups Brown Sugar.

**Protein:**  
Chicken, Pork.

## Texas-Style BBQ

1-3/4 cups Brown Sugar,  
3/4 cup Chili Powder,  
1-1/2 cup Butter, 1 Tbsp + 1 tsp  
Ground Cayenne Pepper.

**Protein:**  
Chicken, Pulled Pork,  
Beef Brisket.

## Jerk BBQ

1/4 cup Allspice,  
2-1/2 Tbsp Dried Thyme Leaves,  
2-1/2 Tbsp Black Pepper.

**Protein:**  
Chicken, Pork.

## Kansas City BBQ

3 cups Dark Corn Syrup,  
3 cups Ketchup,  
3/4 cup Chili Powder,  
1/4 cup Hickory Smoke Flavor.

**Protein:**  
Pork.

Bring the tropical sweetness of fruits and sugar to grilled chicken and fish. Mix OPEN PIT with ingredients like pineapple, mango and allspice.

Every part of the nation has its own style of barbecue. With simple additions, you can take your customers on a cross-country tour of regional classics with OPEN PIT. See back for details.

# ISLAND

# AMERICAN

# The journey for you and your patrons starts with OPEN PIT.

With Asian, Latin American and Caribbean cuisine topping the charts, the name of the game is ethnic fusion cuisine. And with spicy food's appeal among **54% of consumers\***—and 1/3 of diners actively seeking regional favorites like Tex-Mex and Hawaiian\*—OPEN PIT is your winning sauce for bringing bold flavor across a world of applications.

## The OPEN PIT difference makes it easy to infuse your menu with regional and ethnic barbecue flavor.

### VERSATILE

A balanced blend of vinegar, sweetness and spices provides a clean platform for showcasing a wide range of additional ingredients.

### FLAVORFUL

OPEN PIT penetrates and tenderizes food to infuse it with more signature taste.

### RELIABLE

Our foodservice formula is specifically designed to withstand high cooking temperatures and deliver superior cling.

### TIME-SAVING

The consistent performance of OPEN PIT reduces prep time and waste.

## Create Regional Classics

### TEXAS

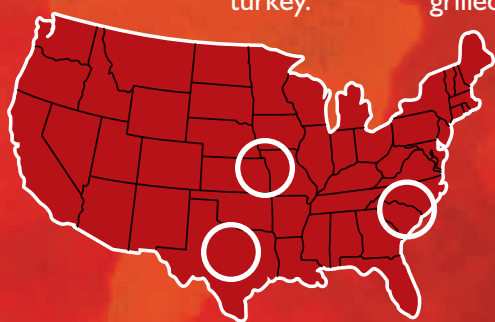
Smoky and spicy flavors, often paired with beef.

### KANSAS CITY

Thick, sweet and spicy flavors for basting pork, chicken and turkey.

### CAROLINAS

Tangy sauces with hints of mustard, for chicken and grilled pork.



## Two Varieties

### ORIGINAL

Tangy flavor that blends well with other ingredients and adds spice to chicken and pork dishes.



### HICKORY SMOKE

Delivers the authentic smoke flavor of an outdoor barbecue, and tastes great on chicken, pork or beef.



Product Name/Flavor	Pack	Package Format	Net Weight	Kraft Code
OPEN PIT Original	4/1 gal.	Jug	32 lbs.	43000-80603
OPEN PIT Original	5/1 gal.	Pail	40 lbs.	43000-80608
OPEN PIT Hickory Smoke	4/1 gal.	Jug	32 lbs.	43000-80641
OPEN PIT Hickory Smoke	5/1 gal.	Pail	40 lbs.	43000-80630

Also available in 55-gallon drums

\* Technomic, Inc., 2013, The Flavor Consumer Trend Report