

Our Soul Sauce has deep roots in the state of Alabama. What began as a homemade concoction by our great-great grandfather, Soul Sauce is now a time-honored tradition amongst friends and family. But, it's not your typical sweet sauce; it has a bit of gusto added in for fun.

The first known maker of Soul Sauce was our ancestor Pappy, a farmer in rural Alabama. Pappy was a neighborly fellow who had a solid reputation as a BBQ pit master. When it was time to put fire to the local hog, Pappy was the man to call. He named his favorite meal addition "Soul Sauce" to honor the friends of all heritages who would gather around the BBQ pit.

Our Aunt Liz continued the legacy in her BBQ restaurant and boarding house in downtown Gadsden, Alabama. We learned about the family history of Soul Sauce from Aunt Liz, and some funny family stories along the way.

We savor the unique combination of ingredients on everything from turnip greens to Bologna sandwiches, but it's especially tasty on all types of bbq. Dip it, slather it, that's up to you, but the main thing is to enjoy it as we have for all these years.