

Old Mule

The "BBQ-Marinade-Dipping" Sauce



Based at the Modlin family farm in the Blue Ridge Mountains, Old Mule specializes in crafting a unique barbecue, marinade and dipping sauce. The secret family recipe got its start in the 1980s, when Farm Bureau members Steve and Cheryl Modlin began making jars of their special sauce to give away as gifts. Their friends and family loved it so much that they encouraged the couple to go into business. Today, you can find Old Mule at vendors across the country. The gourmet sauce is available in five flavors, which the Modlins continue to produce on their farm in Polk County. Customers love using the sauce for everything from grilling and barbecuing to marinating meats, dipping chips and french fries, spreading on sandwiches, and more.

