



It all started 15 years ago when David and Erica met in a small Carolina town and quickly realized their mutual love for a great BBQ. Together, they would make it a point to try their local BBQ restaurants as often as they possibly could. David, already having a passion for cooking, made it a personal challenge to master the art of great BBQ. From the flavors of smoke he could get from different types of wood to the myriad of spice combinations he would add to his dry rubs, David spent years working on his recipe until he finally got it down to a science. As he proudly watched his family and friends enjoy the bbq he spent years perfecting, he noticed there was always a bottle of big name brand sauce sitting on the dinner table and thought to himself "All my hard work was for nothing if *this* was the sauce being used on my BBQ." David looked at Erica with a smile and said "Now, to make a sauce!"



SMHS Original

The sauce that started it all! This combination of smokey and sweet flavors is a perfect addition to any burger, brisket or rack of ribs!



SMHS Spicy

The classic smokey and sweet, but with a little more heat! Fair warning, it'll creep up on you.



SMHS Honey

Smokey and sweet with an emphasis on the sweet!