



# TOMATO HISTORY

## THE HISTORY OF BBQ SAUCE



### DID YOU KNOW?

The word "Barbecue" derives from the Caribbean word "Barbecoa" which was used to describe cooking meats over an open-flame. British colonists introduced the idea of adding sauce to cooked meats with basting to preserve the juices within the meat

### NORTH CAROLINA BBQ

This vinegar-based sauce appeared first and was inspired by sauces from the Caribbean.

### SOUTH CAROLINA BBQ

This mustard-based sauce first appeared in the 18th century when German settlers arrived.

### MEMPHIS BBQ

This thin, tomato-based sauce is known for being sweet and tangy due to the use of molasses.

### KANSAS CITY BBQ

In the early 1900's, Memphis-born Henry Perry put a twist on BBQ by making this thick, tomato-based sauce sweet and spicy.

SOURCE: SMITHSONIANMAG.COM



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