



# TREAT YOUR MEAT

*Not just another Sauce!*

Cajun sauce has been used to spice up food for centuries. Long before the Louisiana Hot Sauce we see on today's shelves, indigenous peoples used a combination of ground peppers and water to give their food extra flavor. Since then, Cajun sauce has evolved into a household favorite.



## THE HOTTEST HOT SAUCE

*Names like "Death" and "Insanity" adorn labels of sauces claiming to be the hottest of the hot. More hot sauces exist now than ever before and there doesn't seem to be any sign that the love for the condiment is slowing.*

Made with some of the same ingredients traditionally used in hot sauce, Pit Boss's Gator Bait hot sauce is a perfect blend of heat and taste. Comparable to Louisiana hot sauce, Gator Bait has earned its way into the pantry of many Americans. Known as one of the hottest hot sauces on the market, Gator bait continues to delight the taste buds of those around the world, just like its ancestor made of chile peppers and water.



Pit Boss Sauces makes the best sauces from Cajun Country!



### Cajun Dipping Sauce

Made with quality ingredients, this creamy dipping is a pantry shelf staple.

### Cajun Jalapeno Mustard

A spicy spin on an American favorite, this Cajun Jalapeno Mustard is a perfect mixture of traditional cuisine and that well-known Cajun heat.

### Cajun Spaghetti Sauce

A household favorite for a fast week night dinner, just heat up this Pit Boss Sauce and serve over some al dente pasta.

### Gatorbait Hot Sauce

Arguably the best Cajun sauce ever, this hot sauce is delicious and won't end in heartburn regret.

A hot sauce where one doesn't need to get a gallon of water ready for one's mouth to not catch on fire afterwards. It gives a delicious kick on the tongue and is so addictive that people are carrying it around to add to their meals.

**Call:**  
**337 532 5075**