

Chicago Pig Roast Company Seeks National BBQ Sauce Honor

/EINPresswire.com/ (NAPERVILLE, IL)-- With their fans behind them, [pig roast catering](#) company DD Pig Roasts LLC in Naperville, IL is seeking the top prize in the National Barbecue News "2013 Sauces of Honor" competition with their private label barbecue sauce. DD's entry will compete nationally with other amateur and professional barbecue sauces to be named one of the top 10 in both the chicken and pork divisions. Winners receive recognition in the National Barbecue News and a clay model of the sauce bottle.

"After watching the sauce increase in local popularity, we wanted to see how it ranked against the other unique styles and flavors from the rest of the country," said Marty Bender, owner of DD Pig Roasts. "We believe the sauce is deserving of national recognition."



Chicago pig roast company DD Pig Roasts has entered its locally successful, signature sauce in the National Barbecue News competition.

The full-service pig roast catering company began selling their signature sauce in area retailers last year, performing on-site demonstrations, giving out samples and soon stocking bottles on the supermarket shelves at \$4.99 for an 18 oz. bottle. The sauce was very well received. "It's slightly sweet with a mild kick, so it's a favorite with children as well as adults," said Bender. Since the inception of their pig roasting business in 2004, the Company has served over 82,000 people at more than 700 [Chicago pig roasts](#).

The secret sauce recipe is well guarded by its creator, Don Bender, Marty's son and partner in the business. From trial, error and the input of friends and family, Don perfected the sauce about seven years ago and has been serving it to satisfied customers at DD events ever since.

While they await the decision of the judges, DD is booking special events for the season including corporate and neighborhood parties and events, weddings, family reunions, fundraisers and church picnics from 60 - 1,000 people. DD Pig Roasts is one of the few [pig roast caterers](#) in the area that cooks over charcoal on the site of the special event. "Not only is a pig roast a very cost-effective way to feed a crowd, but guests love to watch the cooking in progress. It's dinner and a show all in one spot!" said Bender.

The sauce is available on the shelves of Illinois retailers like City Meat Market, Havmore Foods,

Twisted Olive, Keller's Farmstand and Casey's Foods in Naperville; the Irish Pig Restaurant in New Lenox; Mulligan's Pub in Monee; T & J Meats in Chicago Heights; Whitmore Ace Hardware in Manhattan; and the Will county Farm Bureau in Joliet.

About DD Pig Roasts:

DD Pig Roasts provides Chicago pig roast catering for corporate and special events in Chicagoland, Northern Indiana and Wisconsin. Meat is grilled on-site over a charcoal fire for 60 - 1,000 people. For more information visit www.ddpigroast.com.

MEDIA CONTACT INFO:

Marty Bender

Owner

DD Pig Roasts, LLC

mpbender@wowway.com

Naperville, IL & Frankfort, IL

708-473-5373

<http://www.ddpigroast.com>

Press Release Courtesy of Online PR Media (<http://bit.ly/12AQVNU>)

This press release can be viewed online at: <https://www.einpresswire.com/article/149913741>

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.

© 1995-2024 Newsmatics Inc. All Right Reserved.