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Class Up Your Cookout! 9 Condiments to Elevate your BBQ

 by Winnie McCroy
 EDGE Editor
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(Source:Slawsa)

Summertime was made to sizzle, but maybe you're running out of steam as summer's end approaches. Ditch the boring ketchup and mustard and take your backyard BBQ up a notch with some classy condiments.

Satisfy your foodie friends with fancy toppers like stone-ground mustard, gourmet bacon jam, and sun-dried tomato ketchup. Please your fussy pals with gluten-free slaws, raw probiotic krauts, and low-cal vegan aiolis. And keep everyone happy by seasoning with zesty marinades and spicy BBQ sauces before you grill.

Here's everything you need to make your cookout a real knockout!

1. Slawsa

For a truly unique topper for your hot dogs (or as a stir-in for delicious deviled eggs), try Slawsa, a gluten-free slaw/salsa hybrid that works as a spicy, cabbage-based relish. This woman-owned business puts out these healthy toppers in the flavors of Original, Garlic, and Fire. They are truly slaw-some!



(Source:Cleveland Kraut)

2. Cleveland Kraut

Sometimes, only the crunch of sauerkraut will do the trick. Luckily, this raw kraut with natural live cultures and probiotics comes in a range of tasty flavors, including Classic Caraway, Whiskey Dill, Curry Kraut, Roasted Garlic, and Beet Red, plus hybrids Cabbage & Cukes and their new Spicy Gnar Gnar, their take on kimchi. Top dog!

3. McClure's Pickles

Relish the opportunity to bite into a better brat, topped with Brooklyn/Detroit pickle magnate McClure's assortment of excellent relishes, including a Spicy version, and a Garlic & Dill.

Their full-sized spears are the ideal accompaniment to your cookout, and the Bread & Butter slices top a burger or pulled pork sandwich like nobody's business. The lid even includes a recipe for Bloody Marys, using the leftover brine. Extend the

crunch by serving up McClure's Potato Chips on the side, in flavors like Garlic & Dill Pickle and Bloody Mary. Yum!

4. TBJ Gourmet Bacon Jam

Take your bacon cheeseburger to the next level with TBJ Classic or Black Peppercorn Bacon Jam. The combination of tender pork belly, sugar, and caramelized onions makes a savory spreadable for your bun. Finish your burger right with a dash of their Maple Bacon Sugar or Himalayan Bacon Blend finishing salt. They're all gluten-free, and work great on wings, too!

5. Nature's Kitchen BBQ Sauces

Almost nothing benefits from flame grilling more than chicken, but this season, impress your guests even more by topping your poultry with rich and fruity Smokin' Jerk BBQ Saucinaide or robust, aromatic Tangy Coffee BBQ Saucinaide. All gluten-free with no high-fructose corn syrup, these sauces will get them talking!

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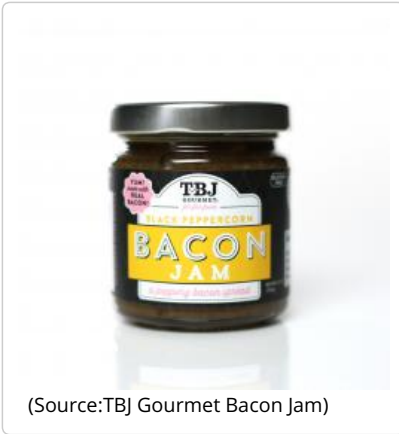

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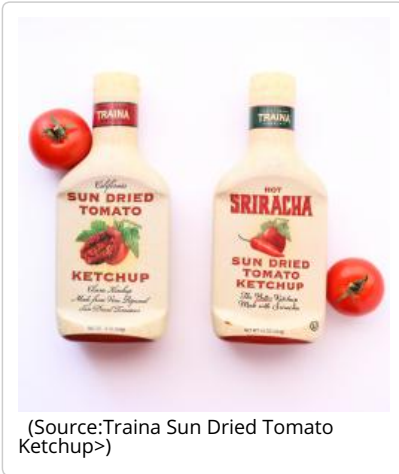

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(Source:TBJ Gourmet Bacon Jam)



(Source:Zesty Z)



(Source:Traina Sun Dried Tomato Ketchup>)

6. Zesty Z.

Want to cut calories by serving turkey burgers, but tired of their bland, dry taste? Zest them up with this za'atar-based sauce loaded with Middle Eastern thyme, olive oil, and sesame seeds. It also adds an amazing zip to sandwiches, hummus, crudité, roasted veggies and more!

7.**Inglehoffer Mustards**

There are a lot of condiments out there, but none cut the mustard quite like Inglehoffer. For dogs or burgers, their Original Stone Ground Mustard is loaded with spicy mustard seeds. And their Sweet Hot Mustard goes great on grilled sausage and chicken breast. Available in most grocery stores, Inglehoffer offers 37 spreads to totally rock your 'cue.

8. Holi Aioli

Crafted by an NYC chef looking for a healthier alternative to mayo, Holi Aioli is a low-calorie vegan sauce for veggie burgers, sammies, pasta salad, and more. It's available in Lemon Basil, Holi Habanero, Roasted Garlic and Holi Truffle to use as a spread or as a dip. Go ahead and try it on your hamburger; we won't tell!

9. Traina Sun Dried Tomato Ketchup

Traina Foods brings some class to ketchup with their award-winning California Sun-Dried Tomato Ketchup and Hot Sriracha Ketchup. It's a savory, kosher, gluten-free alternative to grocery store brands that's packed with four pounds of Roma tomatoes and loaded with healthy lycopene.

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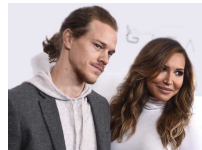
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