

Chicken & Ribs Flavoured with Cattle Boyz Smokey Southwest Seasoning Rub and Sweet Chili BBQ Sauce « Wilfred Reinke

Back in December I did a review for this blog [Review of Cattle Boyz Gourmet Seasoning and Original BBQ Sauce on Chicken](#)

But that review only zeroed in on two of the products that [Cattle Boyz](#) out of Calgary, Alberta Canada had sent me in the box of samples that they were nice enough to send me to try out.



All 5 of the products sent to me by Cattle Boyz

In this test I will be using the [Smokey Southwest Seasoning & Rub](#) along with the [Sweet Chili BBQ Sauce](#)







I was very impressed by the Original BBQ sauce and the Gourmet Seasoning from my first review I found it had a great bold taste and it did not take long for our family to finish of that bottle of sauce. One thing I should mention is that the terrific swing top glass bottles are very cool and I have heard that people sell the empty bottles on eBay and they sometimes sell for more than the full bottles sell for retail, Collectors seem to love these bottles.



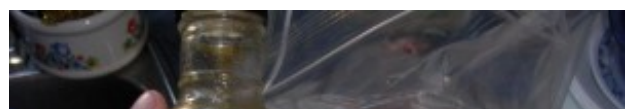
I poured a bit of the seasoning and the rub on to a plate to show you how great the texture of these products are.

The Smokey Southwest Seasoning & Rub is course and packs a punch while the Sweet Chili BBQ Sauce has body and chunks of it's ingredients visible in the sauce which by the way is not ketchup or tomato based. This sauce instead uses honey as a sweetness base and adds the heat of the chili for its kick.

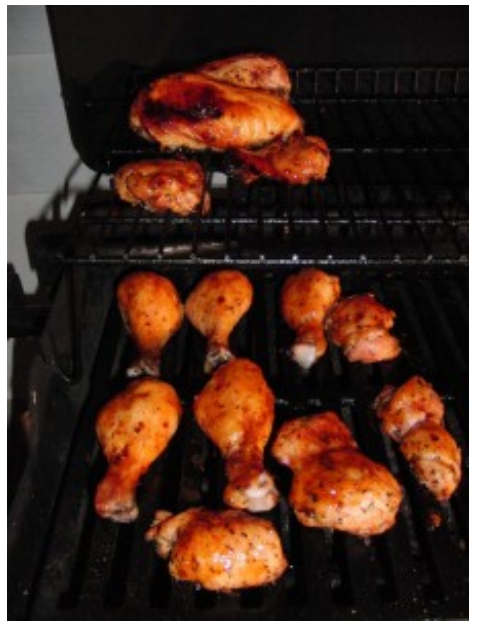
On to cooking some dinner with these products.

As I am always one that looks for value and saving a buck here and there I found some meat that was on clearance at my local grocer, finding some various chicken parts and also some Pork Back ribs that were 30% off since the best before date was fast approaching.

For the Chicken I used a Balsamic and Rosemary Presidents Choice marinade letting the chicken sit in that for a couple of hours in the fridge (thinking back I could of used the Sweet Chili sauce as a marinade as well but I was not that swift)











I then seasoned the Chicken with the Smokey Southwest Seasoning & Rub and then on to the grill for some indirect cooking on my gas BBQ for about 2 hours with sauce.

As for the Pork Back Rib offcuts I first spread on some mustard on to the ribs to give the seasoning something to stick too (the mustard does not add any flavour doing this) then some seasoning (with this seasoning keep in mind it has some kick so you do not need to over do it.







I first cooked the ribs indirect along with some chunks of cherry wood in a foil packet on my gas BBQ and after a couple of hours wrapped them in foil for an additional hour and then for the final hour sauced the ribs and kept them going with indirect heat.

As you can see for yourself the food all looked great but you have to taste it all to appreciate the melody of flavours that are produced using the combination of the Smokey Southwest Seasoning and the Sweet Chili BBQ Sauce. I really enjoyed the Sweetness from the Honey and the kick from the Chili. Really impressive!

A few days later I had some left over Pork and onion that was from a crock-pot dinner so I decided to heat some up in a cast iron pan on the stove. On a whim I heated it up along with some of the Sweet Chili BBQ Sauce just to see how that would taste and that was fantastic as well, this sauce is perfect for adding flavour and a sweet heat to even the blandest of meats.

I have been testing Sauces and rubs from all over Canada and the US and I love that you can get so many different textures and flavours and it can change the way that you enjoy your food.

Cattle Boyz to me ranks up there with the best of the best, they have been selling sauces for over 15 years and have hit a home run with this combination.

I used to be just a ketchup and mustard type of guy for most of my life but the last couple of years that I have been into BBQ and Low & Slow cooking has opened my eyes and tickled my taste buds like I never could of imagined.

I strongly suggest that you consider Cattle Boyz the next time you considering buying Seasoning and Sauces.

Where can you find the Cattle Boyz



products? ...

You can find more information by visiting their website here, cattleboyzsauce.com

They can be followed on twitter [@Cattleboyzsauce](https://twitter.com/Cattleboyzsauce) and have a [facebook page here](#).

You can purchase directly from Cattle Boyz online through their order page [Canadians here](#) and [Americans can go here](#).

It should be noted that it appears the selection is not as available as in Canada.

Or there are also retailers selling the products, [Here is a list for Canadian outlets](#) and another [page here for American retailers](#).

Listed ingredients for **Smokey Southwest Seasoning**....

Sugar, Dextrose, Hot Chili Peppers, Garlic, Onion, Paprika, Red Bell Pepper, Spices, Chipotle, Citric Acid, Caramel Colour, Corn Starch, Tricalcium Phosphate, Hydrogenated Soy Bean Oil, Disodium Inosinate and Disodium Guanylate.

Ingredients for the **Original BBQ Sauce** as follows...

Sugar and or Glucose-Fructose, Water, Chili, Vinegar, Salt, Modified Corn Starch, Honey, Hydrolyzed Soy Proteins, Garlic, Spices, Citric Acid, Potassium Sorbate, Sodium Bisulfate.

I received the products from Cattle Boyz as samples in the mail for reviewing purposes, All thoughts and impressions of those products are my honest and unbiased opinions.

