

# Honey Y'all!

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We believe in top-quality products and are proud to share a tasty, local favorite with our readers: Cowboy BBQ, a family-owned and operated business that has developed award-winning BBQ sauce, relish, and gourmet seasoning.

John and Julie Bidegain have deep roots in the agricultural area around the Sutter Buttes. Julie Bidegain proudly declares herself to be a farmer's daughter, and grew up 5 miles from the Bidegain Ranch. Her dad grew just about everything, from row crops to fruit trees. John is Spanish Basque. His father came to California when he was 16, and John grew up on the ranch where they currently live.

Julie and John both love to cook. In 2002, Julie started selling her barbecue sauce in local gourmet stores. From the beginning, the demand was strong, and every store that she visited both bought the sauce and reordered it.

THERE'S NOTHING BETTER THIS TIME OF YEAR THAN AN OLD FASHIONED COWBOY BARBEQUE TO ADD A LITTLE BOOT SCOOTIN' FUN TO YOUR TRADITIONAL COOKOUT.



Her expansion into relishes came about because someone brought her some marinated jalapeño peppers from Texas. Julie had always made bread and butter pickles, and she combined the two to make her Sweet & Spicy Jalapeño Relish.

No matter what, family has always come first for the Bidegains. Their three children have always been hard workers. Now that they're grown and have established themselves, John and Julie are slowly cutting back on farming, and instead are focusing more on the products in the Cowboy BBQ line. They love bringing their family's traditions to other families.

This Memorial Day, let's do what we Americans do best—gather our friends around a fire, cook up some meat, and have a YEE-HAW good time! Try a barbecue party including heaps of spicy, sauce-drenched pulled pork, delicious sweet potato fries, and an impressive bonfire!

## Cowboy BBQ Pulled Pork Sandwich

Coat boneless pork roast with Cowboy BBQ Salty Bronc Sauce, then brown all sides in a frying pan.

Transfer to crockpot.

Add 1 cup of orange juice and cook for 8-10 hours on low heat.

Remove and tear apart with fork.

Remove all juice from crockpot, and return the roast to the crockpot after pulling apart. Then add Cowboy BBQ Smokey Jalapeno Meat Moppin Sauce, or Cowboy BBQ Sweet and Smokey Meat Moppin Sauce to taste. Leave to warm until serving.

### *Optional*

Cook sliced yellow onions with olive oil until caramelized, then add Salty Bronc sauce. Just before removing, splash with bourbon, and serve on pulled pork sandwich.



## Sweet Potato Fries

Peel sweet potatoes and slice into fries.

Melt 1 cube of butter in a pan, then add 2 teaspoons of Cowboy BBQ Smokey Salty Bronc seasoning. Mix well.

Toss fries with the sauce mixture, then spread out on two baking sheets.

Bake at 450 degrees for 15 to 17 minutes. Shake pans halfway through to prevent sticking.

Remove and let stand for 5 minutes.

Sprinkle with additional Smokey Salty Bronc to taste. **M**



### WHERE CAN YOU PURCHASE COWBOY BBQ?

#### SHOP LOCAL!

GRIDLEY  
Serendipity  
Manzanita Market

MARYSVILLE  
The Brick Coffee House  
Toodles

WILLIAMS  
Granzella's

YUBA CITY  
Sunsweet  
The Crave  
Raintree Car Wash  
New Earth Market