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Aunt Fossie's Chicken Barbeque Sauce Adds Spice to Chicken Dinners

Locally Created Delicacy Designed Especially For Chicken

Many homemakers are tired of the “what do I have for dinner” dilemma? AUNT FOSSIE'S CHICKEN BARBEQUE SAUCE to the rescue! A Richmond entrepreneur is introducing a new twist on an old kitchen staple: a BBQ sauce designed to transform chicken into great meals. According to creator Frances Daniel— owner of the revered Mrs. Marshall's Carytown Café— there are many ways to use her zesty and flavorful sauce; whether you're grilling, making tacos, stir-frying or faced with leftovers, AUNT FOSSIE'S can transform the mundane into the fantastic!

What's so different about her sauce?

“I call it a Tennessee-style because it's a marvelous blending of styles from all around the south – a little bit vinegar & mustard, a little bit spicy tomato, a little bit sugar – coming together in smooth satisfaction,” Frances says. “Most sauces were designed primarily for pork and beef, which affected the taste when served on chicken. These overwhelmed the chicken instead of complimenting it.” Frances experimented with recipes until she found one that suited her and her customers at Mrs. Marshall's Carytown Café where the Chicken BBQ sandwich has been on the menu for months. She has found many creative uses for the sauce, including:

Baking or grilling – pour it on! (Great as a marinate too)

Tacos and Nachos – add sauce to diced chicken and used as substitute for beef

Stir-fry - a tablespoon or two added to wok oil

Sandwiches –dice meat (excellent with thigh meat), add sauce and serve on a bun

Dip – great with chicken nuggets (kids may want a bit of honey added)

Salad – marinate cooked chicken with sauce and serve on lettuce salad

Salad #2 – add sauce to diced cooked chicken, chill, and then make your regular chicken salad

Shrimp (OK, it's not chicken!) - marinate raw shrimp then skewer and grill

So who is Aunt Fossie?

When Frances Daniel was two years old, she called herself Fossie. She did learn how to pronounce it correctly, but that cute moniker was always in the background. Now her nephew, Will, calls her Aunt Fossie and the name has been revived! Ah, the tradition of family names!

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Bottled in Richmond, this new Virginia product is positioned be a big hit as a holiday gift, or for any special occasion when families or entertainers want something new and different; or, perfect as a hospitality gift for the host and hostess.

AUNT FOSSIE'S CHICKEN BARBEQUE SAUCE is available for \$3.89/bottle at Mrs. Marshall's Carytown Café (3125 W. Cary St. 804-355-1305), Richmond Metro Conventions & Visitors Center gift shop, Jermie's on Grove Ave. & Mills Market in Mechanicsville (with more retailers on the way) or on line at www.mrsmarshalls.com or www.flynnsfoods.com.

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