

This case study is about Lynn Cox she has been making city chick BBQ sauces for over 27 years. She started off by producing the sauce for her friends and family as gifts as well as special additions to potluck meals. When she lost her job she thought that it was the best time to bottle her sauces. Lynn originally made two sauces hot and mild. Now she serves 4 variations: Hot, Mild, XX hot and Lo-carb. Chick BBQ sauces are unique in their own right and have a distinctive flavour and fresh, quality ingredients. She states that the sauces are sure to give whoever tries them their “bragging rights” at their next family gathering

If you would like to find out more please follow this link: citychickbbqsauces.com