

**Jakobs  
sauces**  
of  
COPENHAGEN



A WORLD OF

**delicate sauces**

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simply perfect with everything

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## TOMATO KETCHUP

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Try our Tomato ketchup made to perfection with the best ingredients.

Handmade in small batches flavored with black pepper, fennel seeds and other spices.

Goes well with sausages, burgers and all kinds of fries.

The ketchup can also be used in caseroles, meat sauces and other kinds of stew, to add extra flavour.





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## CHIPOTLE KETCHUP

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Try our Chipotle Ketchup made to perfection with the best ingredients.

Handmade in small batches flavored with Chipotle chili, smoke and other spices.

Smoked and spicy ketchup, that goes well with chicken, mexican food and burgers.

The Chipotle Ketchup can also be used in meat sauces and other kinds of stews, to add some taste of smoke and extra flavor.





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## SHERIF KETCHUP

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Try our hot Sherif Ketchup made to perfection with the best ingredients.

Handmade in small batches flavored with habanero chili, garlic and other spices.

Hot ketchup, that goes well with sausages, burgers and all kinds of fries.

The Sherif ketchup can also be used in meat sauces and other kinds of stews, to spice it up and add extra flavor.





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## SMOKEY BBQ

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Try our Smokey BBQ made to perfection with the best ingredients.

Handmade in small batches flavored with chipotle chili, brown sugar and smoke.

Goes well with beef, chicken and all BBQ.

Use the BBQ as it is to all grilled meats. You can also use it to marinate chicken, pork and beef or even brush it onto your almost-ready-grilled meat.







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## MUSTARD BBQ

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Try our Mustard BBQ, made to perfection with the best ingredients.

Handmade in small batches, flavored with chipotle, garlic and herbs like coriander and thyme.

Goes well with sausages, pulled pork and pork chops.

Jakobs Mustard BBQ can be used as a cold sauce, for dipping but also when you prepare your food. Try it in a pastrami- or a Ham & Cheese-sandwich. Use it as a dressing for pulled pork or try it on either grilled or ovenbaked salmon.





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## WHISKY BBQ

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Try our Whisky BBQ, made to perfection with the best ingredients.

Handmade in small batches, flavored with a generous splash of Scottish whisky and a little smoke which really does something great for the whisky flavor.

Goes well with steak, spareribs and pulled beef.

Jakob's Whisky BBQ can be used as a cold sauce, for dipping but also when you prepare your food. Serve it cold with your steak or chicken. Toss it in pulled beef or butter up your ribs with the sauce. It will soon be a household favorite.





## PIRATE BBQ WITH RUM



Try our Pirate BBQ with rum, made to perfection with the best ingredients.

Handmade in small batches, flavored with a generous splash of the Pirates dark rum and smoke from the canon fire from the many battles on the 7 seas of the world.

Goes well with steak, spareribs and pulled beef.

Jakob's Pirate BBQ with rum, can be used as a cold sauce, for dipping but also when you prepare your food. Serve it cold with your steak or chicken. Toss it in pulled beef or butter up your ribs with the sauce. Made with love for Jakob's beautiful wife who appreciate the taste of dark rum.





## APPLE & ROSEMARY BBQ



Try our Apple & Rosemary BBQ made to perfection with the best ingredients.

Handmade in small batches, flavored with Rosemary, Danish apples and a pinch of Chipotle Chilli.

Jakob's Apple & Rosemary BBQ can be used as a cold sauce, for dipping but also when you prepare your food.

Try it as a marinade for pork chops, toss it in pulled pork or butter up your ribs with the sauce or simply just serve it as a cold sauce for the finished meal. Its also quite exciting and tasty with most of the falls game.







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## EVERYDAY MARINADE

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Try our award winning everyday marinade, made especially for chicken and made to perfection with the best ingredients.

Handmade in small batches, flavored with all my secret ingredients. In this marinade all 5 flavors come together, salt, sweet, sour, spicy and umami, in an awesome combination.

Goes well with chicken and can be used as a cold sauce or for dipping and when you prepare your food.

Marinate your chicken breast or butter up your chicken before you put it in the oven. Its created especially for chicken, but you can also use it as a marinade for pork.





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## JALAPEÑO & LIME

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Try our Jalapeño & Lime hot sauce made to perfection with the best ingredients.

Handmade in small batches flavored with fresh lime juice and a pinch of garlic.

Goes well with chicken, fish and Salad Niçoise.

Pour the sauce directly onto a shell fish salad, cooked fish or oysters. The sauce can also be used as a side dip to shrimps and squid rings, or you can use it in dressings.





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## SCOTCH BONNET

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Try our Scotch Bonnet sauce made to perfection with the best ingredients. Simplicity is the keyword in this hot sauce and it's spicy enough for both chili lovers and novices. Everybody can join in.

Handmade in small batches.

Goes well with slow cooked food, pizza, eggs and vodka shots.

Pour the sauce directly onto all kind of eggs. You can also use it in sauces, stews and dressings or try it in vodka shots.





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## SMOKEY NAGA

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Try our Smokey Naga sauce made to perfection with the best ingredients. For Chiliholics and foodies who can't get it hot enough.

Handmade in small batches flavored with fresh garlic and smoke.

Goes well with chili con carne/sin carne, pastasauce and hotwings.

Use carefully the sauce on all dishes to add extra flavour and spice. Fantastic in stews that needs to be spiced up, and an essential in Mexican cooking. Be aware that it is VERY spicy.









Jakob's Sauces  
**SCOTCH BONNET**

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Jakob's Sauces  
**EVERYDAY MARINADE**

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**SHERIF KETCHUP**

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**SMOKEY NAGA**

Jakob's Sauces  
**PIRATE BBQ WITH RUM**

Jakob's Sauces  
**JALAPEÑO & LIME**

Jakob's Sauces  
**MUSTARD BBQ**

Jakob's Sauces  
**APPLE & ROSEMARY BBQ**

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## Om Jakob's Sauces

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At Jakob's Sauces we only use natural ingredients in the highest quality, because we believe that it gives the best taste.

We look exclusively at the ingredients with the most flavour when developing our sauces. We prefer using organic ingredients, but if the better taste is found in a non-organic ingredient, we do not settle.

We never compromise with the taste. Our sauce labelled with "Smokey Naga" must taste of smoke and naga. However we always add our secret ingredients, love and passion for great taste.

So why trust Jakob to bring you the sauces of your choice? Jakob has been in the world of gourmet food as the Owner & Founder of Christiansen & Partners and BRODERS.dk since 2007.

This has allowed him to be surrounded by food and beverages from all over the world, choosing the best of the lot for import and distribution in Denmark.

This knowledge has now been put into creating Jakob's Sauces where the focus is on great taste, the best ingredients, and fair prices. As well as sustainability and reuse of resources.

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## About Jakob's Sauces

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There are a thousand ways to spice up your life – for us it's love, food and (hot)sauces. In short, we enjoy life and want it full of flavor, which is why we have created Jakob's Sauces.

A full range of Ketchups, BBQ, Mustard and Hot Sauces made from the best ingredients and cooked to perfection. Jakob's Sauces are simply perfect with everything and there is most certainly a favorite one for you too.



**JAKOB'S SAUCES**  
is hand made and  
produced in small  
batches



**JAKOB'S SAUCES**  
is produced locally  
in Denmark