

OUR STORY!

When I was 12 years old my parents went on vacation to St. Croix, U.S. Virgin Islands and never came home. My grandmother packed my brother and me up and shipped us off to join them in the islands. My parents opened a gift shop and my brother and I started our lobster diving business selling the lobsters we caught door to door.

So you can see the islands are in my blood. My favorite thing in life is finding the smallest hole in the wall island grille. It can consist of a Tiki Hut, fresh, local seafood smoking on a homemade grill, and last but not least a rum punch in hand.

I love to cook and am a barbeque nut. I've participated on a competition BBQ team and am a certified Memphis and Kansas City Barbeque judge. So I created my sauces from the inspiration of a tropical Caribbean Beach of pure white sand, brilliant turquoise waters and the aroma of native wood smoke searing meats and seafood on the grill.

Soggy Sandals™ Island Marinades & Grilling Sauces are made of the freshest, all natural ingredients including fruits and delicious Dark Rum. These grilling & marinade sauces are great on all seafood, meats and chicken.

In fact, my wife married me because I was a man who could cook and grill the best steak she ever had! We even married in the islands on St. Lucia.

I hope you'll give my sauces a try and they are nothing like you've ever had! So get a little "soggy" with a beverage of choice and start smoking & grilling!

Neal Pringle, Owner



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Get Your BBQ On with Our Premium All Natural Marinades and Grilling Sauces. Each sauce is handcrafted from Fresh Fruit, Tropical Ingredients, and REAL DARK RUM & will encourage an Island Spirit no matter where you are!

So Fire up the grill, play a little island music, slip into your flip flops, and get Soggy!



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GUAVA - JALAPENO - PINEAPPLE

An island flavor burst! - a combination of the tangy traditional guava fruit, the flavorful heat of the jalapeno pepper and the sweet smoothness of pineapple. This marinade is so enticing that it enhances any type of pork or beef and all types of seafood. The rich taste of rum makes this sauce a true Caribbean adventure!



3 CITRUS - RED PEPPER - GINGER

Mojo sauce on steroids! This is the ultimate Caribbean seafood and/or chicken marinade – tangy & flavorful. Apply the sauce during the last 10 minutes of smoking or grilling. You will feel like you are at a Caribbean beach grill with a kick of rum flavor.



MANGO - ADOBO CHIPOTLE - LIME

From the Caribbean coast of Mexico comes the rich flavors of this sweet, tart and spicy marinade – grilling sauce. This sauce was created for all types of grilling & smoking of pork and beef ribs, pulled pork, chicken, shrimp, fish and scallops.

NEW BEACH SHACK PAK!

GET A BURST OF ISLAND FLAVOR WITH ALL THREE SOGGY SANDALS RUM ISLAND MARINADES-GRILLING SAUCES!

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