



# Lo & Slo

Ambient Fresh

## Background

After more than a decade of experience, we've immersed ourselves in a journey of flavours. Countless hours have been dedicated to tasting, experimenting, and relishing in the creation of extraordinary recipes.

With the invaluable insights gleaned from our cherished customers, we are delighted to present our exquisite range of sauces and rubs, available for purchase. Now, you can bring the same culinary delight into your own home, embracing the passion and expertise that have shaped our delectable offerings.

### Our DNA

What we live for. People are unacceptably overstressed and undernourished and we are doing something about that in our own unique way through food and celebration!

### Values:

All-in - Nothing halfhearted!

Balance - In life & food

Grit - Tenacity & Humility

Harmony - Connection & peace

Generosity - Giving unselfishly

### We Believe:

People are important

Life is too busy

Community is key - food unites

Healthy rest & rhythms heal

People are unacceptably over-stressed & undernourished

## Product Range

### SAUCES:

Chilli Mop Sauce 250ml - Experience the award-winning Chilli Mop Sauce by Lo & Slo, a culinary masterpiece designed to elevate pulled pork. Its sticky, tangy vinegar base and perfect blend of sweetness, sourness, and subtle chilli create a delightful balance. This versatile sauce enhances a wide range of dishes, from marinades to dressings, promising a remarkable gastronomic adventure. Unleash your creativity and savour the wonders it brings to your table.

Original BBQ Sauce 250ml - Experience the extraordinary flavour of Lo & Slo's award-winning Original BBQ Sauce. Its surprising blend of warm spices, velvety molasses, and enticing smoky undertones creates a symphony of taste on your tongue. With a gentle chilli kick, it elevates your culinary adventures. Use it generously as a topping, a glaze, or a delightful accompaniment for a mouth-watering experience.

Screaming Banshee Hot Sauce 250ml - Prepare for an unforgettable taste experience with our meticulously crafted hot sauce, featuring caramelised ginger and ghost chillies. Add a tantalising kick to your favourite dishes, from grilled meats to stir-fries, and let the complex flavours and fiery heat elevate your culinary creations.

100% Satisfaction Guaranteed. Zero nasties, Vegan + Coeliac Friendly.

### SEASONINGS & RUBS:

Smoky Paprika Dry Rub 240g - Elevate your culinary creations with our versatile smoky blend. Whether you're grilling succulent pork chops, smoking tender chicken, or preparing hearty potatoes, this blend adds a delightful smokiness that enhances natural flavours without overpowering.

Ghost Chilli & Seaweed Blend 300g - Embark on a taste adventure like no other with our sensational blend of seaweed, ghost chilli, and lime. This vibrant combination adds a fun and punchy twist to any dish, elevating your culinary creations to new heights. From quality meats to seafood and vegetables, this versatile blend is your go-to companion in the kitchen.

Mighty Mustard Dry Rub (Beef) 240g - Experience the delightful and slightly sweet mustard blend designed to elevate your culinary creations. Perfect for beef, chicken, and potatoes, this versatile condiment adds a harmonious balance of flavours.

Lo & Slo BBQ Rubs Gift Set - Two incredible dry rubs and our award winning Ghost Chilli & Seaweed Blend to transform both your kitchen creations and your outdoor cooking adventures - Screaming Banshee Ghost Chilli & Seaweed Seasoning Blend - 300g; Smoky Paprika Dry Rub - 240g and Mighty Mustard Dry Rub - 240g.

Mighty Mustard Dry Rub Bag 500g - perfect for regular users, wanting better value.

Smoky Paprika Dry Rub Bag 500g - perfect for regular users, wanting better value.

## Customers

Speciality & Fine Food Stores

## Contact this supplier

- **Emily McCorkill**

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## Image Gallery







