

KOUNTRY BOY'S SMOKED MEATS-MY NEWEST SPONSOR FOR WFC FINAL TABLE

Meet my newest Sponsor for the *World Food Championships*
100,000 *FINAL TABLE* cook-off, *KOUNTRY BOY'S SMOKED MEATS.*



Photo by Kountry Boy's

I was so blessed to receive this email from Carl Riley a few weeks ago.

Good afternoon Rebecka. I just read the article in today's Journal/Pearland section of the *Houston Chronicle* about your recent contest win with your Dutch Crunch Baby Pancakes! CONGRATULATIONS!! That is very exciting! I am contacting you because I am a food broker in the Houston Market and represent Kountry

Boy's Smoked Meats, which is a family owned business based in Brenham, TX. They produce, BAR NONE-HANDS DOWN, the BEST bacon that money can buy!!

Well Carl, I have to agree! After taste testing several other companies smoked bacon products, Kountry Boy's hickory smoked bacon was "hands down" the best of the bunch! The bacon has the perfect blend of smoky-sweetness and is just the right bacon for my 100,000 Final Table recipe. I also love the fact that we share the home State of Texas.

Thank you, Carl and Todd! Final Table with Kountry Boy's Bacon is going to be a great and delicious bacon adventure!

THEIR STORY

KOUNTRY BOYS SAUSAGE Company was established in 1998 in Brenham, Texas. It all started with a delicious family recipe, rich with our German, Polish, and Czech Heritage.

All of our products begin with lean-cuts of meat and the freshest herbs and spices. It is then stuffed into natural casings and hickory smoked to perfection. So it is ready to eat and full of bold, gourmet flavor.

KOUNTRY BOYS SAUSAGE does not use any fillers, dyed casings, or additives, Just wholesome country goodness.

What started out as a small family business has expanded and can be found in over 500 stores statewide and beyond. Since our specialty sausage products were proudly introduced in 1998, we have been edging our way to the top of many stores in which our sausage is sold. But, of

course, there is no better judge for our fine tasting products than your very own taste buds. We encourage you to try our time-honored tradition for yourself.

Look for KOUNTRY BOYS products at your favorite grocery store. As our demonstrator Gene says, “that is KOUNTRY BOYS with a ‘K’, they can’t spell worth a darn, but they make a delicious product!” Please give it a try. Find Country Boy’s on [Facebook](#) Source: [KOUNTRY BOY’S SMOKED MEATS](#)



Photo by Kountry Boy's

FINAL TABLE DETAILS:

I'm in the process of finalizing my recipe for Final Table using delicious Country Boy's Hickory Smoked Bacon. You

won't want to miss a thing as we get closer to the main event. Please subscribe to [At Home with Rebecka](#), and follow me on [Facebook](#) and [Instagram](#). This years Final Table will be LIVE streamed so you can watch all the Top Ten winners in action.

Here's a little taste of what's to come:

The ten champions who won their respective WFC categories in November will meet at Brightwater, a world-class culinary center in Bentonville for the study of food. Brightwater will be the host for a special VIP event on Saturday, April 21st, and then WFC's Final Table on **Sunday, April 22nd**, to see who wins the ultimate \$100,000 prize purse.

To learn more about Brightwater and its food mission or beautiful facility, visit www.brightwater.org.

Source: [World Food Championships](#)