



CAROLINA STYLE SWEET RUB

A Southern Tradition of Full Flavor

This classic rub is the perfect choice when making traditional Carolina style Pulled Pork, Ribs, Brisket or Chicken. It's sweet, and each bite will explode with flavor!

Liberally rub on all sides of your choice of meat. Allow to sit in refrigerator for 2 - 24 hours prior to cooking for best flavor.

Ingredients: Salt, Paprika, Pure Cane Sugar, Brown Sugar, Black Pepper, Cumin, Chili Powder, Cayenne Pepper



- SCSSR12 1 case (12/3.5 oz. shaker)
- SCSSR24 1 case (24/3.5 oz. shaker)
- CSSR5 1 box (5 lb. bulk)



TOLL-FREE PHONE: (800) 852-2806 | FAX: (800) 774-8884 | WEB: www.southbayabrams.com
SHOWROOM: 15662 Producer Lane Huntington Beach, CA 92649 | SHOWROOM HOURS: 7:30 A.M. - 3:30 P.M.