

# MEXICAN SPECIALTY SEASONINGS



## TEX-MEX DRY RUB WITH JALAPEÑO

Recommended for beef brisket, tri-tip, beef or pork ribs, chicken breast and shrimp. Natural juices mix with dry rub to form an attractive glaze. Allow to marinate 6 to 8 hours.

Ingredients: Chili Powder, Dehydrated Jalapeño, Red Pepper, Natural Mesquite Smoke Flavor, Brown Sugar, Dehydrated Onion, Salt, Mustard Flour, Chipotle Chili, Garlic, Cumin

TEXMEX10 ..... 10 lb. carton  
TEXMEX25 ..... 25 lb. carton



## CARNE ASADA DRY MARINADE

Sprinkle liberally on both sides of thinly sliced beef or pork. Allow to marinate a few hours and display in retail case. Layer in pan or wrap for self-service case. Garnish with onion rings and freshly chopped cilantro.

Ingredients: Salt, Dextrose, Black Pepper, flavorings, Citric Acid, Onion, Garlic, Red Pepper, tenderizer (Papain)

CASA10 ..... 10 lb. carton  
CASA25 ..... 25 lb. carton



## AJO CON LIMÓN LEMON-GARLIC DRY SEASONING

Excellent for Tri-Tip! Great for marinating thinly sliced beef ball tips and flap meat. Garnish with lemon wedges or slices.

Ingredients: Salt, Dextrose, Garlic, Citric Acid, Black Pepper, Onion, Celery

DLG10 ..... 10 lb. carton  
DLG25 ..... 25 lb. carton



## PIMIENTA CON LIMÓN LEMON-PEPPER DRY SEASONING

Sprinkle generously on both sides of meat. Display in retail meat case. Garnish with lemon wedges or slices. Works especially well on beef ball tips and flap meat.

Ingredients: Salt, Dextrose, Black Pepper, Citric Acid, Onion, Celery, Garlic and other herbs, spices

DLP10 ..... 10 lb. carton  
DLP25 ..... 25 lb. carton



## BAJA POLLO DRY SEASONING

Great as a marinade, cooking or BBQ seasoning. Sprinkle liberally on chicken legs, thighs or breasts and display in case. Garnish with fresh lemon slices and parsley or cilantro. Best when seasoned the night before cooking.

Ingredients: Salt, Garlic, Onion, Spices, Pepper, Paprika, Citric Acid, Calcium Stearate to prevent caking

BPS10 ..... 10 lb. carton  
BPS25 ..... 25 lb. carton



## MESQUITE CHIPOTLE SEASONING AND RUB

Give chicken, turkey and pork a flavorful bite! Great in ground beef as a specialty burger with crumbled cheddar, hot pepper or your favorite cheese. Also, makes a great rub for chicken, pork and beef.

Ingredients: Salt, Chili Powder, Jalapeno, Red Pepper, Natural Mesquite Smoke Flavor, Brown Sugar, Onion, Mustard, Chipotle, Garlic, Cumin

MECHIP10 ..... 10 lb. carton  
MECHIP25 ..... 25 lb. carton



## CARNE ADOBO AL PASTOR SEASONING

Use as a dry rub or flavor base for sauce. Marinate thin cuts of beef, pork or chicken and layer in deep pan.

Ingredients: Chili Pepper, Paprika, Salt, Cumin, Flavorings, Onion, Garlic, Oregano, Bell Pepper

CADO10 ..... 10 lb. carton  
CADO25 ..... 25 lb. carton



## PRIMERO TACO SEASONING

A unique blend of authentic flavors to complement all varieties of meat. 12 oz. seasons 10 lbs. of meat.

Ingredients: Chili Powder, Salt, Onion, Paprika, Cumin, Oregano, Garlic  
PTS10 ..... 10 lb. carton