

SPECIALTY SEASONINGS & DRY MARINADES



Give added service to your customers by seasoning their favorite cuts of meat, chicken and seafood with a variety of flavorful dry rubs. All are blended with only top quality ingredients.

All fresh cuts can either be pre-seasoned and displayed in your retail case as "Marinated" or seasoned at time of purchase. Keep any variety of seasonings in shaker jars on hand and season at customer's request. It provides additional customer service minimal expense.



LEMON PEPPER MARINADE SEASONING

- Great taste for all beef cuts
- Excellent choice for a "Peppered Beef" look

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

DLP10 10 lb. carton
DLP25 25 lb. carton



CAJUN STYLE MARINADE SEASONING

For a Cajun style pan-blackened entrée, generously sprinkle both sides of filleted fish, shrimp, beef, chicken or ribs. Display in your retail case.

All natural ingredients: Salt, Garlic, Paprika, Black And Red Pepper, flavorings, Onion, White Pepper

CMS10 10 lb. carton
CMS25 25 lb. carton



LEMON GARLIC MARINADE SEASONING

- Adds flavor to any beef cut
- Excellent for Tri-Tip

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

DLG10 10 lb. carton
DLG25 25 lb. carton



ROAST BEEF DRY SEASONING

Especially good for Prime Rib and Boneless Rolled Roasts.

Ingredients: Salt, Garlic, Paprika, Herbs, Onion, Black Pepper, spices, Parsley, Calcium Stearate to prevent caking

DRB10 10 lb. carton
DRB25 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