

MEXICAN SEASONINGS



Genuine Flavor



CHORIZO SEASONING

1 lb. properly seasons 10 lbs. of meat

Add salt and vinegar for genuine homemade chorizo.

Ingredients: spices, Salt, Paprika, Mustard (9.79%), Garlic Powder, Silicon Dioxide added to prevent caking

CCC10 10 lb. box
CCC25 25 lb. box



LA MEXICANA ESPECIAS PARA CHORIZO

1 lb. of seasoning and 8 oz. cider vinegar seasons 10 lbs. of meat.

A bolder, more intense flavor.

Ingredients: spices, Salt, Paprika, Mustard (7.35%), Dehydrated Garlic, Garlic Powder, Silicon Dioxide added to prevent caking

LMC10 10 lb. box
LMC25 25 lb. box



FAJITAS SEASONING

Marinate overnight for maximum flavor.

Ingredients: Salt, Dextrose, Garlic, Pepper, Coriander, Onion, Celery, Citric Acid, Calcium Stearate (to prevent caking)

CCF10 10 lb. box
CCF25 25 lb. box

Available for retail. See page 17.



NATURAL FAJITAS SEASONING

Marinate overnight for maximum flavor.

Ingredients: Salt, Evaporated Cane Juice, Garlic, Black Pepper, Coriander, Onion, Citric Acid, Celery

CCNF10 10 lb. box



CARNE ASADA DRY MARINADE

Ingredients: Salt, Dextrose, spices, Citric Acid, Onion, Chili Powder, Garlic, Calcium Stearate to prevent caking

CASA10 10 lb. box
CASA25 25 lb. box



CARNE ADOBO AL PASTOR SEASONING

Use as a dry rub or flavor base for sauce.

Ingredients: Chili Pepper, Paprika, Salt, Corn Meal, Crushed Red Pepper, spices, Garlic, Dehydrated Onion, Dehydrated Red and Green Bell Pepper, Citric Acid

CADO10 10 lb. box
CADO25 25 lb. box