

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, Black Pepper, Coriander, Onion, Citric Acid, Celery, 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

Available for retail. See page 17.



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