

# Char Crust® Seals In The Juices!

Char Crust, Inc. • Makers of Fine Dry-Rub Seasonings & Seasoned Sea Salts & More!



- Easy to Use!**  
**Kosher -Certified**
- Dry-Rub Seasonings
  - Seasoned Sea Salts
  - Plain Fine-Grained Sea Salt
  - Pink Curing Salt

We created our first Char Crust® at our family's Chicago steakhouse in 1957. We served only the best prime meat, aged

in our coolers. And every juicy steak was seared with our Char Crust®.

Now you can create the magic of those times and those flavors, just by using our rubs. Simply dredge or rub on any protein, then broil, bake, grill, or sauté. It's easy!

**Remember, only Char Crust® Seals in the Juices!**



All natural • Wonderfully complex blends • Use on any protein

# Dry-Rub Seasonings Foodservice Jugs

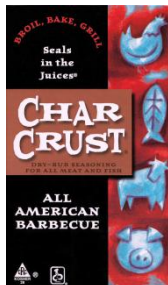
- One-gallon clear plastic jugs
- Packed one per case
- Easy-grip handles

## All American Barbecue

1/7 lb jug

*SUPC 5885997*

Everything you love about barbecue is here: molasses, brown sugar, tomato, mustard, black pepper, apple cider vinegar, plus smoke and a bit of chipotle for some heat.

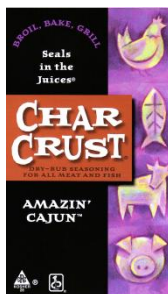


## Amazin' Cajun

1/7 lb jug

*SUPC 5026129*

Spicy, sweet, seductive... like Louisiana herself. A jazzy flavorful blend of onion, garlic, oregano, cayenne pepper, and other Mardi Gras flavors. Makes great "blackened fish".

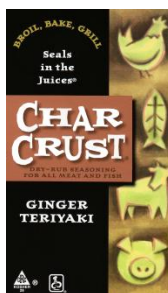


## Ginger Teriyaki

1/7 lb jug

*SUPC 5026137*

Savor the harmony and balance of sweet teriyaki and fragrant ginger. Soy, garlic and onion complete this modern teriyaki interpretation. Terrific on fresh tuna, chicken, beef.

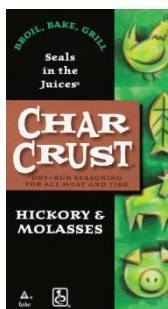


## Hickory & Molasses

1/7 lb jug

*SUPC 5026145*

Deep, rich molasses with a wisp of natural hickory smoke. No other sugar, so it's not overly sweet. Excellent on pork (chops, roasts, ribs) and makes the best hamburgers.



## Best Seller!

### Original Hickory Grilled

1/7 lb jug

*SUPC 5026154*

Our original! The rich flavor is a bit smoky, sweet, and salty. Makes steaks fabulous without overwhelming them.



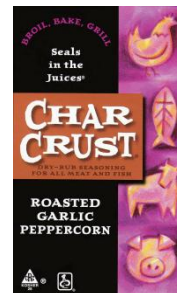
## Best Seller!

### Roasted Garlic Peppercorn

1/7 lb jug

*SUPC 5025145*

Savory roasted garlic, onion, fresh cracked peppercorns, plus a touch of Worcestershire and lavender. A winner!

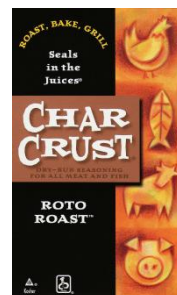


## Roto Roast

1/7 lb jug

*SUPC 5025582*

European-style roasting and rotisserie rub. Lots of rich flavorful paprika and herbs. Helps meat brown faster for juicy results. Use on roast beef, pork, or poultry.

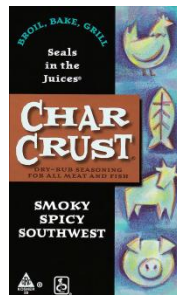


## Smoky Spicy Southwest

1/7 lb jug

*SUPC 5025659*

Smoky, rich, almost sweet... then BANG! The kick of ancho and chipotle chiles leaves no doubt that this is the taste of the southwest!

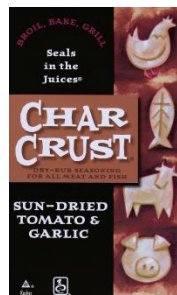


## Sun-Dried Tomato & Garlic

1/7 lb jug

*SUPC 5026102*

Enjoy the luscious flavor of sun-dried tomatoes, roasted garlic, rosemary, and just a hint of lemon. Perfect on fish.



*Char Crust, Inc. ships via FedEx Ground Monday-Friday  
NO REFUSALS / NO RETURNS  
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS*



# Dry-Rub Seasonings Retail Packages

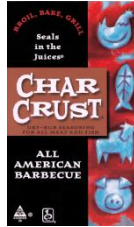
- 4 oz Paperboard cartons
- Packed 12 per case

## All American Barbecue

12/4 oz

*SUPC 6638033*

Everything you love about regional American barbecue is in here.

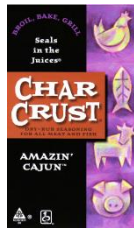


## Amazin' Cajun

12/4 oz

*SUPC 6638045*

Spicy, sweet, seductive...  
A jazzy flavorful blend of Mardi Gras flavors.

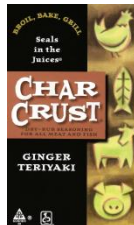


## Ginger Teriyaki

12/4 oz

*SUPC 6638080*

Savor the harmony of sweet teriyaki, ginger, soy, garlic and onion.

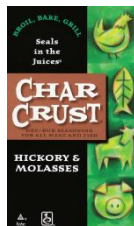


## Hickory & Molasses

12/4 oz

*SUPC 6638254*

Deep, rich molasses with a wisp of natural hickory smoke. No other sugar.

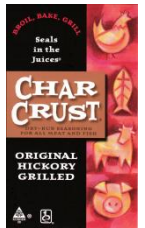


## Original Hickory Grilled

12/4 oz

*SUPC 6638185*

The rich flavor is a little bit smoky, little bit sweet, little bit salty. Our original!

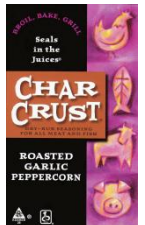


## Roasted Garlic Peppercorn

12/4 oz

*SUPC 6638120*

Roasted garlic, black pepper, plus a bit of Worcestershire and lavender. Best seller!

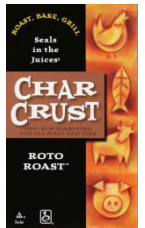


## Roto Roast

12/4 oz

*SUPC 6638286*

All-purpose roasting and rotisserie rub. Lots of rich paprika and herbs.

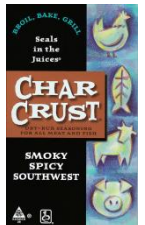


## Smoky Spicy Southwest

12/4 oz

*SUPC 6638314*

Smoky, rich, almost sweet... then BANG! The kick of Ancho and chipotle.

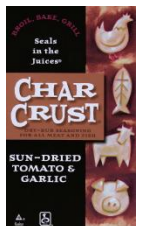


## Sun-Dried Tomato & Garlic

12/4 oz

*SUPC 6638338*

Finely-ground sun-dried tomatoes, roasted garlic, rosemary, and lemon peel.



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# Salts

- Fine-Grained Sea Salts
  - Pink Curing Salt
- One-gallon plastic jugs

## Classic Seasoned Sea Salt

1/10 lb

*SUPC 7367416*

Classic European blend of sea salt, white pepper, garlic, onion, and celery, with a dash of spices. A delightful gourmet twist on familiar seasoned salt.



## Shallot Seasoned Sea Salt

1/10 lb

*SUPC 7367368*

No garlic, no onions, just real shallots, freeze-dried to preserve and concentrate their flavor. They are freshly ground and blended with fine sea salt and spices.

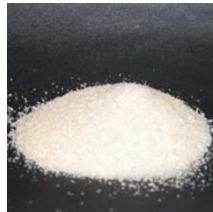


## Smoky Seasoned Sea Salt

1/10 lb

*SUPC 7367388*

Our Classic Seasoned Salt with real hickory smoke. The light touch of smoke allows our salt to retain its clean, pure appearance. Just a sprinkle adds a wisp of smokiness to anything.



## Plain Sea Salt

1/10 lb

*SUPC 7367404*

Just plain, clean sea salt. Our salt is finely grained, so simply use it in place of regular salt. Gives a pure salt flavor without any bitter mineral aftertaste. Great on French fries or house-made chips.



## Lavender Seasoned Sea Salt

1/10 lb

*SUPC 7367398*

Ahhh! The warm flavors of a Provence bistrot. Garlic and onion are accented by the piney-floral aroma of lavender. Adds a subtle mysterious "secret ingredient" essence to foods.



## Pink Curing Salt (salt and sodium nitrite 6.25%)

1/10 lb

*SUPC 7659747*

This is the classic bright pink curing salt compound used in making charcuterie. For processing use only. Do not taste straight or eat on its own. Use about 4 oz per 100 lbs of meat.

