



Frontera products are created by Rick Bayless, award-winning chef of legendary Chicago restaurants Frontera Grill, Topolobampo and Xoco, cookbook author and host of Public Television's *MEXICO—One Plate at a Time*.

After logging 35,000 delicious miles through Mexico researching their first cookbook, Rick and his wife Deann resolved to bring Mexico's satisfying flavors to friends north of the border. They opened Frontera Grill in Chicago in 1987 to rave reviews. Enthusiasm for true Mexican flavors spawned the dressy Topolobampo, and in 1996 Frontera Foods was hatched with partner Manny Valdes. Today Frontera Foods is run by a small, dedicated group of salsa lovers. Frontera fire-roasted salsas are not your typical Mexican salsas, because they introduce for the first time the gamut of robust and spirited regional flavors that represent the very soul of Mexican cuisine.



Chipotle Seasoning & Rub

6/26 oz

SUPC 8516407

Recipe developed by chef Rick Bayless. Massage the rub into anything destined for the grill or oven or spoon it into a simmering pot of chili. Made with sea salt, spices, garlic, red bell pepper, sugar and chipotle chiles.



**Frontera Foods ships via FedEx Ground Mon-Fri
NO REFUSALS / NO RETURNS
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**

