



Cattlemen's Catt Smokehouse Rub



-Cattlemen's Smokehouse BBQ Rub blends craveable, savory ingredients like sea salt and garlic with the boldness of ancho chilies for a versatile blend delivering a fusion of flavor. -Cattlemen's Smokehouse BBQ is coarse ground with large, eye-catching particulates that hold up during open flame cooking, adding enhanced visual...



Nutrition Facts

Servings per Container 708
Serving size 1g (1g)

Amount per serving
Calories 0

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 190mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%

Protein 0g	
Vitamin D 0µg	0%
Calcium	0%
Iron	0%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

Ingredients

INGREDIENTS: SEA SALT, SPICES (INCLUDING ANCHO CHILI PEPPER AND BLACK PEPPER), SUGAR, GARLIC, ONION & NATURAL FLAVOR (INCLUDING HICKORY SMOKE).

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- dairy
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

Cattlemen's Smokehouse Rub has a shelf life of 720 days when stored tightly closed in a cool, dry place to protect against flavor loss and moisture. Avoid exposure to heat, humidity, direct sunlight and fluorescent light to maintain flavor and color. Always use dry measuring spoons and cups to ensure optimal product integrity.

Serving Suggestions

Cattlemen's Smokehouse Rub brings a tantalizing, peppery zest when used to season: -Charbroiled top sirloin steak with baked potato and sautéed mushrooms -Grilled salmon with balsamic onion glaze made with Cattlemen's Kentucky Bourbon BBQ sauce -Southwestern succotash with corn, poblano pepper, baby lima beans, onion, cherry tomatoes, chopped cilantro and lime juice -Tomahawk pork chops topped with Cattlemen's Carolina Tangy Gold BBQ sauce blended with apricot puree -Roasted tomatillo rubbed chicken tacos with avocado crema on corn tortillas -BBQ chicken pizza with Cattlemen's Chipotle BBQ sauce, grated

Prep & Cooking Suggestions

No preparation necessary. Cattlemen's Smokehouse Rub is ready to use dry or in a wet format to season and prepare meat, seafood and vegetables prior to cooking. Use the top to dispense as little or as much as you desire with our convenient shaker or spoon dispensing options. For wet applications, mix 1 Tbsp. Cattlemen's Smokehouse Rub with 1 cup of your favorite Cattlemen's BBQ sauce to create quick and deliciously flavorful house made signature sauces. Mix well before using.

✍ Product Specifications

Brand	Manufacturer	Product Category
Cattlemen's	Mc Cormick &	Seasonings

MFG #	SPC #	GTIN	Pack	Pack Desc.
901572604		10041500010646		6/25 oz

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.48lb	9.38lb	USA	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
8.44in	8in	8.31in	0.33ft3	26x5	720DAYS	71°F / 100°F



Cattlemen's Catt Smokehouse Rub

-Cattlemen's Smokehouse BBQ Rub blends craveable, savory ingredients like sea salt and garlic with the boldness of ancho chilies for a versatile blend delivering a fusion of flavor. -Cattlemen's Smokehouse BBQ is coarse ground with large, eye-catching particulates that hold up during open flame cooking, adding enhanced visual...



Nutrition Analysis

Calories	0kcal	Total Fat	0g	Sodium	190mg
Protein	0g	Trans Fats	0g	Calcium	
Total Carbohydrates...	0g	Saturated Fat	0g	Iron	
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0µg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

