



ITEM: Old Plantation Barbecue Seasoning and Rub
Blend 107

SIZE: 8 Oz.
Packed 24 Bags Per Case
UPC Code 78665 00107

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Sugar, Spices, Paprika, Monosodium Glutamate (3.12%), Onion Powder, Garlic Powder and Natural Hickory Smoke Flavor.

DESCRIPTION:

This is a blend of seasonings that can either be sprinkled on meat before or after it is cooked. Apply to taste.

DIRECTIONS FOR USE

Rub seasoning into surface of meat -- beef, pork, chicken, etc. may be used. This seasoning gives an excellent flavor to pork chops, pork ribs, and chicken grilled or cooked on a rotisserie. Some like to use about 1/3 Oz. of seasoning per pound of meat.

This seasoning may also be mixed with ketchup or commercial BBQ sauce to escalate flavors. For an enhanced BBQ flavor, hold the meat 4-6 hours at 40° F after seasoning before cooking. Add additional seasoning to taste.