A close up of a sign

Description automatically generated

Fried Chicken Sprinkles

Hatch Chili BBQ

Smoked Habanero

Sweet Italian

Tangy Citrus Mango

Fiery Mango

Peppercorn, Lemon & Herb

Zesty Fajita

Hatch Green Chili

Nashville Hot

Buffalo Honey

Hot Honey BBQ

Spicy Orange Chipotle

Smokey Hibachi

Jerk

Texas Hot & Smokey

Sesame Ginger

Savory Dust

Chili Margarita

For additional ideas or work on specific flavor profiles, please contact Chef Cody Masters

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