

**Rotisserie Chicken Sprinkles**

**"Savory"**

Balanced blend of Salt, Pepper, Onion, Garlic, Parsley, Soy Sauce, Paprika

**"Fall" / Harvest Blend**

Beautiful vegetable particulates and visual. Contains a bit of ginger to showcase seasonal flavor profile

**Hatch Green Chili**

Bright Hatch Green Chili notes, mild-medium spice level, beautiful particulate size and color

**Honey Buffalo**

Traditional "Buffalo" flavor profile, slightly sweetened with by the addition of Honey

**Fajita**

Balanced notes of Chili, Garlic, Onion - but also larger particulate sizes for better visual

**Smokey Hibachi**

Beautiful visuals, mild Smokey flavor - complimented by notes of traditional Sweet and Spicy

Asian BBQ

**Red Mediterranean [Israeli Schug]**

On-trend flavor profile of Red Hot Peppers, paired with Garlic, Coriander, Cumin and Fresh Herbs.

**Vegetable Pepper Medley**

Beautiful visual on vegetable particulates, balanced with simple seasoning of Salt and Pepper

**Essence Sprinkle**

Balanced blend of Cajun and Blackened seasonings

**Peppercorn, Lemon & Herb**

Fresh take on traditional Lemon Pepper, using crushed Pink Peppercorns for visual

**Seasoned Lemon Pepper**

Traditional Lemon Pepper seasoned - slightly boosted by more lively notes of Fresh Lemon

**Mango Habanero**

Can be made in to a glaze of used as dry rub - apply liberally and enjoy the perfect balance of Sweet and Tart Mango, with Spicy Habanero

**Italian Olio**

Updated take on traditional Italian seasoning - seasoned and paired with crushed Chili Flakes to drive flavor

**BBQ Pepper Medley**

Traditional BBQ flavor paired with additional notes of ground Peppercorn

**Supreme Pepper Seasoning**

Seasoned Peppercorn blend, paired with additions of Mustard, Paprika and Garlic

**Honey BBQ Seasoning**

Fresh BBQ flavor, slightly sweetened with addition of Honey

**Sesame Ginger**

High notes of fresh ground Ginger, paired with Sesame, Soy, Garlic and Onion. The more you add the better it will taste

**Texas Hot & Smokey Rub**

Traditional smokey Texas BBQ, with balanced spice to brighten overall flavor

**Blackening Magic**

Smokey Blackened flavor profile, paired with Garlic, Onion, Fresh Herbs and spiked with a hint of orange peel

**Apple Bourbon Marinade**

Can be made in to a glaze or used as a dry rub - this blend drives bright notes of Fresh Apple with balanced flavors of Smokey Bourbon

**Spicy Orange Chipotle BBQ**

Can be made in to a glaze or used as a dry rub - bright orange flavors, perfectly paired with Smokey Chipotle and traditional BBQ flavors

**Lemon Rosemary**

Bright citrusy Lemon, paired with beautiful Rosemary particulates, Garlic and Onion

**Jerk**

Traditional Jerk flavor profile, driving just right amount of sweet, herbaceous heat

**Coconut Ginger Garlic**

Bold flavors and beautiful visuals of Coconut and Garlic, paired with the aroma of Fresh Ginger

**Smokey Hibachi**

“Catch All” Asian flavor profile. Smokey notes of soy, sesame and garlic. Beautiful visuals and flavor

**Citrus Pepper**

New take on Lemon Pepper – contains bright notes of lemon orange, with subtle hints of smoked honey & habanero

**Asado Blend**

Brighter colors and flavors, then your traditional pollo asado – also contains hints of lemon and green chili

**Korean**

Traditional notes of onion, garlic and soy – complimented with brown sugar and beautiful vegetable visuals, including crushed gochugaru chili flake

**Zesty Lemon & Ginger**

Bright notes of lemon and ginger, balanced with savory blend of garlic and onion

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

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