



LYNN'S FOODS

# 2021 SUMMER IDEATION

## Flavor Profiles



### BBQ

101-354 Coffee Rub

A Complex jolt of real Coffee balanced with Brown Sugar and Spices.

300-056 Southern BBQ & Beer

Bold Tangy BBQ Spices perfectly paired with real Beer flavor.

T555-577 Honey Apple BBQ

A Sweet yet Complex blend of real Honey and Apple lead the way in this Elevated spice blend.

301-002 Beer Can Chicken

Real Beer balanced with Onion, Garlic, and Peppers and a hint of Lemon.

T552-594 Bootylicious BBQ

Over 10 Herbs and Spices create the Perfect rub for your pork butts and BBQ meats.

### Regional BBQ

T552-739 Santa Maria BBQ

Perfectly seasoned tri-tips and grilled meats explode with flavor from this beautiful Medley of Peppercorns, Spices, and Herbs.

T552-453 North Atlantic Honey & Maple BBQ

Real Maple Syrup and Honey strike a flavorful balance with Bold Spices and Mesquite.

T552-233 Kansas City Sweet BBQ

Sweet Molasses, Tangy Tomato, and Smokey Hickory layered with Spices and Chiles including Chipotle and Ancho.

T552-701 Texas Hot & Smokey BBQ

Smokey Texas BBQ with a twist of Molasses, Tomato, and unexpected Aromatic Spices.

T559-806 Carolina Tangy Mustard BBQ

Complex Tangy Mustard, Vinegar, and Worcestershire layered with some unexpected Spices deliver an Elevated Carolina BBQ experience.

### International BBQ

T552-430 Tangy Hawaiian Mango BBQ

Tropical Mango and Pineapple lead the way in this Sweet yet Tangy blend enhanced with Brown Sugar and Fruity Chiles, including a hint of Habanero.

300-353 Chinese BBQ

Classic Chinese spices with a Sweet and Salty balance of Soy Sauce.

T552-427 Jamaican Jerk BBQ

Traditional Jerk seasonings including Allspice and Thyme layered with Onion, Chiles, and Pineapple.

T552-428 Korean BBQ

An abundance of different Fruity and Spicy Chiles and Brown Sugar deliver a Complex Heat meets Sweet.

T552-429 Argentinean Chimichurri BBQ

Driving notes of Parsley, Oregano, Garlic, and Onion lead the way to Zesty Citrus and Red and Black Peppers.

### Lynn's Sauces

L555-300 Lynn's Red Hot

Familiar balance of Heat and Vinegar deliver a Bold yet Complex splash to your wings, meats, eggs, pizza, and vegetables.

900-425: Chimichurri Marinade

Traditional take on Argentinian BBQ, driving flavors of Fresh Parsley, Oregano, Garlic and Olive Oil, balanced with Zesty notes of Red Wine Vinegar and Red Pepper Flakes.

900-301 Guava Chili Glaze

Bright Tropical Guava and Chiles strike a perfect Balance of Sweet, Sour, and Spicy

900-428: Thai Sweet Chili

Simultaneously a Sweet, Savory, Tangy and Spicy sauce incorporating red Chilies, Garlic, Ginger, Pineapple and Vinegar.

L555-501 Apricot Chili Glaze

Tart Juicy Apricot and Chiles strike a perfect Balance of Sweet, Sour, and Spicy.



## Seasonings

### T552-714 Sweet Grilled Peach

Tart Sweet Peaches are caramelized on the grill and deepened with Brown Sugar and Tangy Tomato.

### T556-877 Charred Lemon pepper

Charred Lemons combine with over 15 Herbs and Spices to deliver an incredibly Complex blast of flavor to your meats and vegetables.

### T552-716 Smokey Blueberry Balsamic

Deep Fruity Balsamic and Smokey Peppery Chiles help drive the Complex Vinous Blueberry flavors in this Intoxicating blend.

### T556-815 Fire Roasted Pineapple & Green Chili

A Modern Classic combination of Sweet Tropical Pineapple balanced with Charred Spicy Hatch Green Chiles.

### T552-718 Citrus Mojito

Lemon and Lime with Fragrant Mint take lead in this Classic cocktail flavor combination which here also includes Oregano, Cilantro, Onion, Garlic, and Jalapeno.

### T552-752 Mango Mojito

Fruity Ripe Mango and Mint unexpectedly combine along with Red Bell Pepper and Garlic to drive this Complex cocktail of flavor.

### T552-740 BBQ Bourbon

The Toffee, Caramel, Spice, and Charred Oak flavors of Bourbon harmoniously layer with Hickory, Maple Syrup, and a Savory blend of Onion, Peppers, Herbs, and Spices.

### T552-624 Sriracha Honey

Complex layers of Chiles with Garlic and Soy Sauce are sweetened with real Honey.

### T552-498 Sweet Heat BBQ

Complex layers of Mild and Spicy Chiles, along with Cumin and Coriander, are sweetened with Dark Brown Sugar.

### 301-006 Citrus Hatch Chili

A Zesty combination of Lemon and Orange with Hatch Green Chiles is supported by Jalapeno, Green Bell Pepper, Garlic, and Complex Toasted Onion.

### T552-611 Orange & Honey

Bright and Fragrant freshly squeezed Orange Juice and Honey awaken the senses with an additional aromatic assault of Ginger, Sesame, Soy sauce, Garlic, and Peppers.

### Misc Assorted Smoker Rubs

BBQ Smoker Rubs to accompany various specific proteins, alongside Brines for both Seafood and Poultry.

## Marinades - Dry

### 600-157 Mesquite Lime BBQ

Mesquite Smoke with complex Herbs and Spices are brightened with Lime to deliver deeply Savory Mouthwatering results.

### 800-220 Ranch Peppercorn

Cheddar, Parmesan, and Romano add complex layers of Cheese to this Classic Ranch combination of Buttermilk, Herbs, and Spices.

### 550-220 Bourbon & Bacon

Sweet Smokey Bacon and Charred Caramelly Bourbon deliver a Rich unforgettable marriage of Sweet and Savory.

### T550-278 Peppery Fajita

Regional flavors built upon Onion, Garlic, and Chiles bring an authentic Peppery kick to transform your meat and vegetables into deeply Flavorful fajitas.

### T552-794 Santa Maria Marinade

Perfectly seasoned tri-tips and grilled meats explode with flavor from this Beautiful Medley of Peppercorns, Spices, and Herbs.

## Sauces/Glazes -Dry

### T559-806 Carolina Mustard BBQ Sauce - *Same as Regional*

Complex Tangy Mustard, Vinegar, and Worcestershire layered with some unexpected Spices deliver an elevated Carolina BBQ experience.

### 400-225 Texas BBQ Glaze

Smokey Texas BBQ with a twist of Molasses, Tomato, and unexpected Aromatic Spices.

### T559-233 Peach Mango Glaze

Juicy Ripe Peach and Tropical Mango bring a Sweet yet Complex Bright Fruitiness to your grilled meats.

### T550-170 Cilantro Lime Glaze

Cilantro and Lime drive this Zesty combination of Onion, Garlic, Bell Pepper, Herbs, and Citrus.

### T557-909 Smokey Honey & Habanero

Real Honey is infused with Spicy yet Fruity Habaneros and Smoked Chiles to elevate your grilled meats and vegetables.



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