



SEEK. EXPLORE. TASTE.



OLD DAUPHIN WAY, is bright with fresh green herbs, smoky citrus, coffee and chili, that attempts to match the early morning heat of Midtown sidewalks. This blend goes well with grilled meats, seafood and goes well in veggie sauté and pasta dishes. *Ingredients: Kosher Salt, Garlic, Onion, White Pepper, Smoked Paprika, Tangerine Peel, Chili Ancho Pepper, Crushed Red Pepper, Thyme, Coffee and Cayenne.*



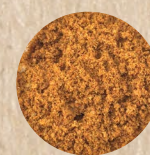
OAKLEIGH GARDEN, comprised of a mixture of dry herbs elicits memories of large live oaks, Spanish moss, coastal reeds and breath of Spring. Enliven any dish with this salt-free enhancement. Use with grilled, roasted and sauté dishes, as well as a flavor enhancer for stocks, stews and soups. *Ingredients: Parsley, Marjoram, Basil, Thyme, Savory, Rosemary, Oregano, Tarragon and Bay Leaf. ~NO SALT~*



DAUPHIN ISLAND, combines the colorful zest of the Caribbean with the most adored flavors enjoyed by Gulf residents. Bright and lively with an anchor dragging tradition along. Use this blend on panéed, oven roasted or grilled with fish, wings, pork, steak or vegetables. *Ingredients: Kosher Salt, Lime Zest, Orange Zest, Cumin, Chives, White Pepper, Onion, Garlic and Cayenne.*



GULF ISLAND, is a blend of all things that have drawn people to eat shore-side for centuries. Enjoy as a crust on a pan-seared seafood, a rub for grilled foods, and as great seasoning for pot of beans or addition to a dip. Searing is encouraged. *Ingredients: Pink Himalayan Salt, Ancho Chili Pepper, Urfa Biber, Tangerine Zest, Garlic, Cayenne, Green Pepper and Parsley.*



WEEKS BAY, hearkens back to the days of yesterday. Time stands still and Spanish Moss drips from large oaks. Bold flavor suitable for any meat. Use to blacken fresh caught fish or on slower grilled delights. Let the flavor do the work, and relax. *Ingredients: Pink Himalayan Salt, Turmeric, Coriander, Paprika, Ginger, Cumin, Cayenne and Garlic.*



EAST BAY, pays tribute to a horizon of colorful sunsets. Red sky at night, Sailor's delight. Enjoy a moment to experience the cardinal look of this blend and the familiar Coastal tastes that allow you to put a treasured bit of Baldwin County in your pocket. Use on any meat or add to black beans. *Ingredients: Garlic, Onion, Paprika, Pink Himalayan Salt, Thyme, White Pepper, Bay Leaf and Cayenne.*



SEEK. EXPLORE. TASTE.



DOG RIVER, is a mixture of dried herbs and citrus peels which provide a sweet citrus flavor balanced with savory elements. This seasoning is great as a dry rub on wings, pork butts or kabobs. Creates a great crust that seals in flavor while adding to the taste of any meat. *Ingredients: Tangerine Zest, Lemon Zest, Garlic, Green Peppercorn, Onion, Pink Himalayan Salt, Ginger and Bay Leaf.*



FISH RIVER, has a brightness of citrus flavor akin to the shimmer of sunlight on the waters which inspired it. This spice blend works well for seasoning seafood, vegetables, chicken, pork and pasta dishes. The lemon and dill create a wonderfully balanced blend with a sunny finish. *Ingredients: Lemon Zest, Kosher Salt, Green Peppercorn, Onion, Garlic, Dill, Cayenne, Bay Leaf and Paprika.*



BAYOU LA BATRE, Blend reminds us of warm red sunsets glittering on gentle murky waves, smells of salt air, aged docks, and views of boats heavy with today's catch. Use on any grilled or baked seafood, add to a fry-mix, gumbo, or enhance any creole dish. *Ingredients: Pink Himalayan Salt, Bay Leaf, Celery Seed, Garlic, White Pepper, Dry Mustard, Smoke Paprika, Ginger, Allspice, Nutmeg, Clove, Cayenne, Cardamom, Lemon and Cinnamon.*



JOE CAIN'S WIDOW MAKER BLEND, whether you are inspired by a spontaneous gathering or are the one in charge of bringing the hooch – Share in the spirit of Mobile's party master, Joe Cain. Enliven your Krewe with a new take on Merry. Add 2 Tablespoons to 16 oz tomato juice. Enhance with horseradish, favorite hot sauce or other peppers. *Ingredients: Tomato Powder, Garlic Powder, Onion Powder, Ancho Chili Powder, Smoked Paprika, Kosher Salt, Cayenne, Worcestershire, Coarse Black Pepper, Lemon, Cubeb Pepper, Ground Bay Leaf, Ground Celery Seed, Ground Coffee, Parsley and Dry Mustard.*



MOBILE BAY blend is inspired by the many battles to claim our city as a prize. With this unique blend know the backyard battle is won. No cannons required. Use on steaks, other grilled meats and seafood. *Ingredients: Minced Garlic, Pink Himalayan Salt, Orange Zest, Lemon Zest, Paprika, Celery Seed, Lime Juice, Ground Annatto and Ground Ginger.*