

**Only Char Crust®
Seals In The Juices®!**

**CHAR
CRUST®**

DRY-RUB SEASONINGS FOR ALL MEAT & FISH

Created at renowned Chicago steakhouse

The first Char Crust® was created in 1957 at the fine Chicago steakhouse: Al Farber's. Every steak served there was the best prime meat, aged in their coolers. And every steak was seared with Char Crust®.

Only Char Crust® Seals in the Juices®

Today Char Crust® rubs remain unique among dry-rubs because of the way they seal juices into meat or fish. Whether you broil, bake, grill, or sauté, they sear outside and keep the protein juicy inside.

SEE NEXT PAGE FOR DETAILS!

5885997	1 / 7 lb	All American Barbecue Char Crust® Dry Rub Seasoning
5026129	1 / 6.5 lb	Amazin' Cajun Char Crust® Dry Rub Seasoning
5026137	1 / 7 lb	Ginger Teriyaki Char Crust® Dry Rub Seasoning
5026145	1 / 7 lb	Hickory & Molasses Char Crust® Dry Rub Seasoning
5026154	1 / 7 lb	Original Hickory Grilled Char Crust® Dry Rub Seasoning
5025145	1 / 7 lb	Roasted Garlic Peppercorn Char Crust® Dry Rub Seasoning
5025582	1 / 7 lb	Roto Roast Char Crust® Dry Rub Seasoning
5025659	1 / 6.5 lb	Smoky Spicy Southwest Char Crust® Dry Rub Seasoning
5026102	1 / 7 lb	Sun-Dried Tomato & Garlic Char Crust® Dry Rub Seasoning

6638033	12 / 4 oz	All American Barbecue Char Crust® Dry Rub Seasoning
6638045	12 / 4 oz	Amazin' Cajun Char Crust® Dry Rub Seasoning
6638080	12 / 4 oz	Ginger Teriyaki Char Crust® Dry Rub Seasoning
6638254	12 / 4 oz	Hickory & Molasses Char Crust® Dry Rub Seasoning
6638185	12 / 4 oz	Original Hickory Grilled Char Crust® Dry Rub Seasoning
6638120	12 / 4 oz	Roasted Garlic Peppercorn Char Crust® Dry Rub Seasoning
6638286	12 / 4 oz	Roto Roast Char Crust® Dry Rub Seasoning
6638314	12 / 4 oz	Smoky Spicy Southwest Char Crust® Dry Rub Seasoning
6638338	12 / 4 oz	Sun-Dried Tomato & Garlic Char Crust® Dry Rub Seasoning

Char Crust Ships FedEx Ground Mon-Fri

**NO REFUSALS / NO RETURNS
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**





**Only Char Crust®
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DRY-RUB SEASONINGS FOR ALL MEAT & FISH

7367368	1 / 10 lb	Salt Sea Shallot Seasoned
7367388	1 / 10 lb	Salt Sea Hickory Smoked
7367398	1 / 10 lb	Salt Sea Lavender Seasoned
7367404	1 / 10 lb	Salt Sea Seasoned White
7367416	1 / 10 lb	Salt Sea Seasoned
7659747	1 / 10 lb	Salt Pink Curing



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SEASONED SEA SALTS

Pure salt.

Just pure sea salt with no iodine or bitter minerals.

Pure spice.

Highest quality, freshly ground spices ensure peak flavor

Pure simplicity.

Just substitute our sea salt for regular salt and taste the "wow" in your food.

Pure ease.

We blend so you don't have to.

Pure consistency.

We measure precisely, so you have one less thing to worry about in the kitchen.

Pure American.

Made in the USA. Period. We use domestic sea salt. Our garlic, onion, and lavender are from California. And while some spices simply have to come from other countries, we do not use ingredients from China.



Create layers of flavor... in one step!

Simply use our all-natural seasoned sea salt blends.

- **Finely ground** • **Light-colored**
- **Creates complex flavor... instantly!**

CLASSIC

Classic blend of sea salt, white pepper, garlic, onion, and celery with a dash of spices. A delightful twist on the familiar.

SMOKE

Our Classic Seasoned Sea Salt with a wisp of hickory smoke. The light smoke allows our salt to retain its pure, clean appearance and does not overpower food flavors.

LAVENDER

Ahhh! Experience the warm flavors of a Provence bistro. Garlic and onion are accented by the piney-floral aroma of lavender.

SHALLOT

No garlic, no onion, just real shallots freeze-dried to preserve and concentrate their delicious flavor, then ground and blended with fine sea salt and spices.

PLAIN

Just plain, clean sea salt Use in place of regular salt.

All salts come packed in 10# plastic jugs with handles and widemouth screwtop lids.



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CHAR CRUST®

FAQ sheet

Frequently Asked Questions

What is Char Crust®?

Char Crust® is the brand name of our line of dry-rub seasonings that sear and form a beautiful charred crust that seals in the delicious juices.

What is the history of the product?

The Original Hickory Grilled Char Crust® was created in 1957 by Nathan Silver at his famous Chicago steakhouse: Al Farber's. Every steak served there was the best prime meat, aged in Nathan's coolers. And every steak was seared with Char Crust®. Today the family continues Nathan's tradition of using only the finest ingredients and making the rubs in small batches.

How do I use it?

Dredge. Drizzle. Sear. Serve. It's that easy!

Place Char Crust® into a restaurant pan, then dredge your portion of meat, poultry, or fish. Be generous with it! If you wish, you can drizzle a little oil on the seasoned surface of the meat or fish. Then broil, bake, grill, or sauté. Sear both sides. The Char Crust® will darken and sizzle, trapping the delicious juices inside. If you wish, you can finish it off in the oven after searing.



How are the rubs packaged?

Our rubs are packaged in rectangular plastic jugs with easy-grip handles and screwtop lids.

What flavors do you have?

Eight flavors: Original Hickory Grilled, Roasted Garlic Peppercorn, Smoky Spicy Southwest, Ginger Teriyaki, Sun-Dried Tomato & Garlic, Hickory & Molasses, Roto Roast, and Amazin' Cajun.

