

901571585 - CATTLEMEN'S COWBOY RUB 27.25 OZ

-Cattlemen's Cowboy Rub is made with a smoky, savory blend of premium ingredients including hickory smoke, molasses and coffee for next level robust flavor, optimal performance and flexibility. -Ready-to-use Cattlemen's Cowboy Rub is a versatile blend with a finer grind that perfectly penetrates proteins, offering chefs an ideal solution for a variety of cooking methods including applications when a low 'n slow cooking process is desired. -Built exclusively for foodservice, Cattlemen's Rubs deliver back-of- house convenience with menu versatility, working well as stand-alone rubs or when creating signature sauces by blending with Cattlemen's BBQ sauce varieties. -Cattlemen's Cowboy Rub is kosher, non-GMO Project Verified with no MSG added. -Cattlemen's Cowboy Rub is ready to use as a dry rub on brisket, chicken or beef and can be mixed with Cattlemen's BBQ sauces for a thick, rich marinade. -Our 27.25 oz. size is a perfect addition to any back-of-house seasoning collection.



Brand: Cattlemen's®

Nutrition Facts

1,103 servings per container

Serving size 0.7g(0.7g)

Amount per serving

Calories

0

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 120mg	5%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	-
Includes 0g Added Sugars	0%
Protein 0g	

Vitamin D 0mcg 0%	•	Calcium mg 0%
Iron mg 0%	•	Potassium 0mg 0%

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Nutritional Claims: Kosher

Ingredients

Ingredients: Sea Salt, Sugar, Spices, Onion, Garlic, Tomato, Paprika, Molasses, Corn Maltodextrin, Coffee, Caramel Color, Modified Corn Starch And Natural Flavor (Including Hickory Smoke).

Case Specifications

GTIN	10041500010592	Case Gross Weight	11.32 LB
Pack Size	6 / 27.25OZ	Case Net Weight	10.22 LB
Shelf Life	720 Days	Case L,W,H	8.44 IN, 8 IN, 8.31 IN
Tie x High	26 x 5	Cube	0.33 CF

Preparation and Cooking

No preparation necessary. Cattlemen's Cowboy Rub is ready to use dry or in a wet format to season and prepare proteins and vegetables prior to cooking. Use the top to dispense as little or as much as you desire with our convenient shaker or spoon dispensing options. For wet applications, mix 1 Tbsp. Cattlemen's Cowboy Rub with 1 cup of your favorite Cattlemen's BBQ sauce to create quick and deliciously flavorful house made signature sauces. Mix well before using.

Serving Suggestions

Cattleman's Cowboy Rub gives robust, mesquite flavor when used as a rub on: -Steak taco bowls with grilled tomatillo salsa and corn tortillas -Candied bacon with a mix of sugar and Cattleman's Memphis Sweet BBQ sauce -Macaroni and cheese and mustard greens in a BBQ and cola sauce -Smoked beef brisket with jalapeno cornbread and grilled corn on the cob -Southern style BBQ chopped salad with spring greens, romaine, corn and red onions -Pulled BBQ chicken sandwiches with crunchy slaw and baked beans

Packaging and Storage

Cattlemen's Cowboy Rub has a shelf life of 720 days when stored tightly closed in a cool, dry place to protect against flavor loss and moisture. Avoid exposure to heat, humidity, direct sunlight and fluorescent light to maintain flavor and color. Always use dry measuring spoons and cups to ensure optimal product integrity.

Allergens

FREE FROM:

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesameseeds or Sesameseed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives