



ABOUT TOM DOUGLAS

With over 30 years in the business, James Beard Award-winning chef, author and restaurateur Tom Douglas helped put Seattle on the culinary map, and owns some of Seattle's most celebrated restaurants. The love he puts into making his spice rubs is the same as the care and effort he puts into the food he serves at his restaurants.

Each ingredient is thoughtfully sourced and combined in small batches at our facility in Seattle to create the perfect spice blend to enhance any meal at home!

Tom created his line of spice rubs to bring confidence in the kitchen to the home cook with restaurant tested flavors. Each easy to use rub has a suggested recipe on the jar, but each rub is highly versatile and can be used in many different applications.



Salmon Rub
3.5oz

Brown sugar, smoked paprika, flakesalt, blackpepper, thyme.

SRP: \$7.99



6 72361 00001 4



Steak Rub
3.5oz

Brown sugar, flake salt, smoked paprika, ground ancho chili pepper, granulated garlic, ground chipotle chili pepper, cracked rosemary, black pepper, cumin.

SRP: \$7.99



6 72361 00005 2



Chicken Rub
3.5oz

Brown sugar, smoked paprika, flake salt, ground ancho chili pepper, black pepper, coriander, granulated garlic, turmeric, cinnamon, star anise.

SRP: \$7.99



6 72361 00002 1



Pork Rub
3.5oz

Brown sugar, flake salt, ground ancho chili pepper, coriander, smoked paprika, black pepper, cumin, cayenne pepper.

SRP: \$7.99



6 72361 00003 8



Smoky Barbecue Rub
3.5oz

Brown sugar, flake salt, smoked paprika, ground ancho chili pepper, black pepper, mustard powder, cumin, coriander, granulated garlic, thyme, ground chipotle chili pepper, allspice, rosemary, cayenne pepper.

SRP: \$7.99



6 72361 00053 3



Veggie Rub
3.5oz

Flake salt, minced dried onion, fennel seed, coriander, coarse red pepper, lemon peel powder, mustard powder, granulated garlic, black pepper, marjoram.

SRP: \$7.99



6 72361 00061 8



Seafood Rub
3.5oz

Brown sugar, flake salt, cumin, coriander, cinnamon, ground ancho chili pepper, lemon peel powder, turmeric, ginger, mustard powder, black pepper, cracked rosemary, ground chipotle chili pepper, cloves, dried chives, granulated garlic, cayenne pepper.

SRP: \$7.99



6 72361 00004 5



African Peri Peri Rub
3.5oz

Flake salt, granulated garlic, lemon juice powder (corn syrup solids, lemon juice solids, natural flavors), ground ancho chili pepper, smoked paprika, black pepper, lemon peel powder, ground chipotle chili pepper, cayenne pepper, oregano.

SRP: \$7.99



6 72361 00031 1

***ALL RUBS ARE GLUTEN FREE AND VEGETARIAN**

****HACCP program/Outstanding 3rd party audits record/Stringent product quality specifications**



**Chinese
12 Spice Rub**
3.5oz

Brown sugar, flake salt, smoked paprika, black pepper, sumac berry, ground chipotle chili pepper, fennel seed, coriander, ginger, cumin, star anise, orange peel granules, cloves, cardamom, lemon juice powder (corn syrup solids, lemon juice solids, natural flavors).

SRP: \$7.99



Spicy Tokyo Rub
3.5oz

Coarse red pepper, flake salt, sesame seeds, smoked paprika, coriander, lemon juice powder (corn syrup solids, lemon juice solids, natural flavors), orange peel granules, roasted seaweed.

SRP: \$7.99



Bengal Masala Rub
3.5oz

Garam masala (cinnamon, cumin, coriander, black pepper, cloves, cardamom), brown sugar, kosher salt, garlic, chives, smoked paprika, chipotle.

SRP: \$7.99



**Exotic
Mushroom Rub**
3.5oz

Porcini mushroom powder, flake salt, granulated garlic, smoked paprika, black pepper, lemon juice powder (corn syrup solids, lemon juice solids, natural flavors), cracked rosemary, marjoram, tarragon, dill weed, chervil, thyme. Contains naturally occurring sulfites from mushrooms.

SRP: \$7.99



Smoked Paprika
3.5oz

Apple wood smoked paprika.

SRP: \$7.99



Crab Cake Mix
3.5oz

Smoked paprika, flake salt, mustard powder, black pepper, celery seed, dill seed, ground chipotle chili pepper, dried parsley, lemon juice powder (corn syrup solids, lemon juice solids, natural flavors), dried chives, cardamom, cloves.

SRP: \$7.99



Roast Rub
3.5oz

Sea salt, mustard seed, paprika, granulated garlic, aniseed, black pepper, dehydrated minced onion, fennel seed, coriander seed, sage, thyme, rosemary.

SRP: \$7.99



Turkey Rub
3.5oz

Brown sugar, flake salt, coriander, orange peel granules, black pepper, thyme, ground chipotle chili pepper.

SRP: \$7.99



SHELF LIFE	JAR WEIGHT	JAR SIZE	CASE SIZE	CASE WEIGHT	CASE DIMENSIONS
18 months	0.4lb	2"x3.5"	12 jars/case	5lb	3"x11"x15"

***ALL RUBS ARE GLUTEN FREE AND VEGETARIAN**

****HACCP program/Outstanding 3rd party audits record/Stringent product quality specifications**

For more information on these products or any others, please contact Carol Baush at (206) 448-1193 or via email at carol@tomdouglas.com.

5118 14th Ave. NW, Seattle, WA 98107 t: 206-448-1193 f: 206-448-1979 www.tomdouglas.com



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Ancho & Molasses BBQ Sauce (19oz) SRP: \$7.99

Ingredients: water, tomato paste, molasses, brown sugar, porter beer (water, malted barley, wheat, hops, yeasts), apple cider vinegar, sugar, Anaheim peppers, salt, distilled vinegar, ancho chili powder, onion, chipotle powder, black pepper, cumin, coriander, lemon puree (lemon juice concentrate, water, lemon pulp, lemon peel, lemon oil).



Kansas City Style BBQ Sauce (18.5oz) SRP: \$7.99

Ingredients: water, tomato paste, agave syrup, apple cider vinegar, spice rub (brown sugar, flake salt, smoked paprika, ground ancho chili pepper, granulated garlic, ground chipotle chili pepper, cracked rosemary, black pepper, cumin), molasses, spices, salt, ground coffee beans, all natural hickory seasonings (water, natural hickory smoke concentrate).



Ginger Pineapple Teriyaki Sauce (19oz) SRP: \$7.99

Ingredients: water, cane sugar, gluten-free tamari sauce (water, soybeans, salt, alcohol), brown sugar, rice vinegar, garlic, pineapple juice concentrate, non-GMO corn starch, sesame oil, ginger puree (ginger, water), sesame seeds, dried chives, star anise. Contains: soy.



Triple Garlic Teriyaki Sauce (19oz) SRP: \$7.99

Ingredients: water, cane sugar, gluten-free tamari sauce (water, soybeans, salt, alcohol), brown sugar, garlic, rice vinegar, ginger, pineapple juice concentrate, non-GMO cornstarch, sesame oil, ginger puree (ginger, water), sesame seeds, granulated garlic, dried chives, star anise. Contains: soy.



SHELF LIFE	JAR WEIGHT	JAR SIZE	CASE SIZE	CASE WEIGHT	CASE DIMENSIONS
18 months	1.8lb	5.5"x3"	12 jars/case	24lbs.	12.5"x9.25"x5.5"



Toasted Shallot Mustard (8oz) SRP: \$7.99

Ingredients: Mustard (Distilled Vinegar, Water, Mustard Seed, Salt, White Wine, Sugar, Spices, Turmeric), Fried Shallots (Shallots, Palm Oil) Natural Flavor.



SHELF LIFE	JAR WEIGHT	JAR SIZE	CASE SIZE	CASE WEIGHT	CASE DIMENSIONS
18 months	1.0lb	3"x2.5"	12 jars/case	13	12.5"x9.5"x4.125"

***All sauces are suitable for vegetarians.**

****Produced in a facility that handles peanuts, tree nuts, eggs, milk, wheat, soy, fish.**

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Introducing Our Rub with Love "Favorites" Three-Pack



We have gathered our top 3 sellers (Salmon, Chicken and Steak) in this colorful packaging perfect for gift giving any time of year!

Easily merchandised, this collection is ideal for retail, gourmet and specialty as well as corporate gifting, hostess gifts, and the home chef.

*All rubs are gluten free and vegetarian.

Salmon Rub

Featuring Rub with Love Smoked Paprika, thyme and brown sugar, this rub is the perfect blend of herbs and spices for the Northwest's favorite fish. It also adds a delicious smoky flavor to pork or chicken.

Chicken Rub

Use this fragrant blend of star anise, cinnamon, coriander and ancho chili for roasting or grilling chicken, turkey, rabbit or seafood.

Steak Rub

The deep, intense flavors of chilies, garlic and rosemary make this rub a hearty Southwestern complement to your steak. It's also great on chicken and roasted potatoes.

UPC	BOX WEIGHT	BOX SIZE	CASE SIZE	CASE WEIGHT	CASE DIMENSIONS
6-72361-00054-0	1.3lb	6.75" x 3.625" x 3.625"	6 boxes/case	8lbs.	11" x 9" x 9"

*All rubs are gluten free and vegetarian.

**HACCP program/Outstanding 3rd party audits record/Stringent product quality specifications

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