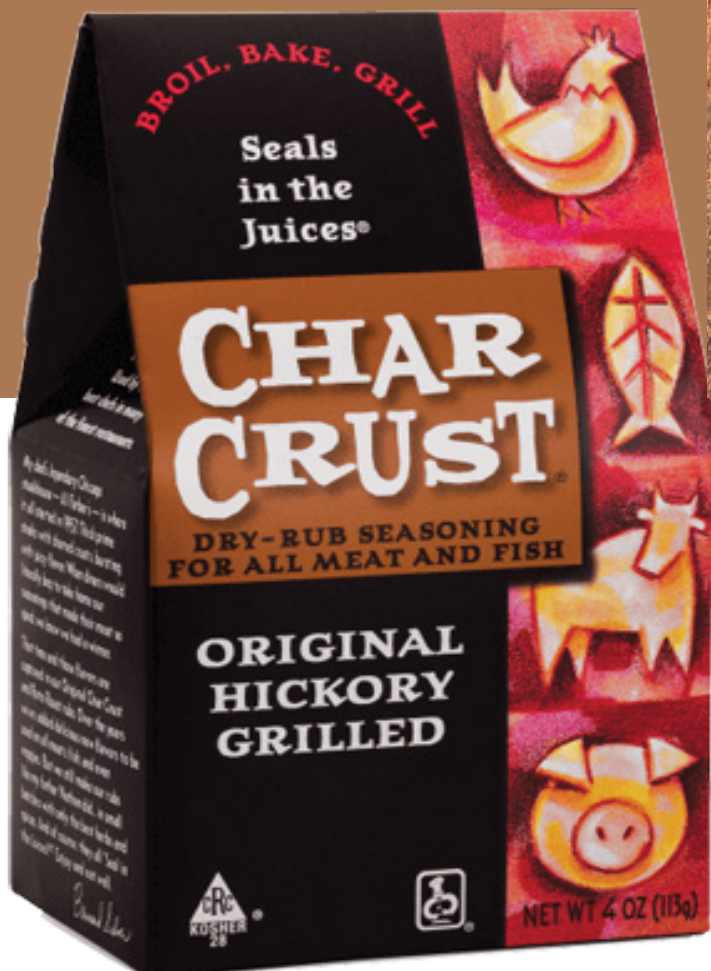


# CHAR CRUST®

DRY-RUB SEASONINGS

## Since 1957, Family-Made

We created our first Char Crust® rub at our family's fine Chicago steakhouse. Every steak was USDA prime, dry-aged in our coolers, and seared to juicy perfection with our signature Char Crust®. Today, cooks of all kinds count on Char Crust to supply the foolproof dry-rub seasoning that turns everyday meals into meals that get rave reviews.



## Five-Time National Award Winner



## Five Star Reviews from Coast to Coast

*"I love this rub! I've been buying it for years and we never ever tire of it! Crispy & juicy results every time."*

*"We don't eat meat in our house without loading it up with Char Crust, it's the BEST! My family has been using it for years and all of the flavors are amazing. It's great on chicken, steak, fish, shrimp, you name it. I highly recommend!!"*

*"This is the Best! Makes whatever meat you are cooking taste fantastic and seals in the juices."*

*"Once you taste this, you will never use another seasoning on any meat!"*

Order through:



Order from UNFI

Visit [CharCrust.com](http://CharCrust.com) and follow on  

773.528.0600



### Versatile

Use on many proteins with multiple cooking methods!



### Clean Label & Kosher

Premium Ingredients, Non-GMO, Certified Kosher



### Award-Winning

National BBQ Association Gold & Bronze Medal Winners

1. Coat 2. Cook



### Foolproof

Just 2 easy steps for foolproof, flavorful meat



## Original Hickory Grilled

Pack: 6/4 oz, UNFI Item# 034733

**Description:** Rich, hickory grilled flavor. This is the original created at our family's legendary Chicago steakhouse in 1957. A bit smoky-salty-sweet, it enhances the natural flavor without overwhelming.

Delicious on steak, boneless/skinless chicken breasts, tuna steaks, and your favorite vegetables.



## Roasted Garlic Peppercorn

Pack: 6/4 oz, UNFI Item# 034735

**Description:** Now our best seller! Savory roasted garlic from California and fresh cracked peppercorns make music in your mouth. With added lilt of other spices and a whisper of herbal lavender.

This rub creates a crescendo of flavor with steak, lamb, fish (especially salmon), chicken and roasted potatoes.

