



Let the culinary journey begin!





Hey there,



My name is Christian from Fire in the Kitchen. I've developed some of the best specialty seasonings and sauces on the Canadian market. I'm always creating and testing new spice blends for all your indoor and outdoor cooking needs. You'll be amazed at the versatility and taste. My spice blends have been developed, tested, and perfected by me. My products are MSG, allergen, gluten free, and lower in sodium than the leading blends. Say goodbye to your salt and pepper and clear your spice cupboard, making room for Fire in the Kitchen's specialty seasonings and sauces.

Your friends and family will thank you!



A handwritten signature in white ink, reading "Christian Horner".

Christian Horner



OUR PRODUCT LINE UP



You're not really cooking unless there's fire in the kitchen!



Probably the best spice company in Canada!



- Started in 2009
- Locally Made
- Solid National Distribution
- Major Brand Traction
- Superior Customer Loyalty
- Top Quality Ingredients
- Product Innovation
- Premium Re-Sealable Packaging Design
- 545 Day Shelf Life
- Beautiful POS displays
- No Canadian Spice CO. like us
- Ideal for Indoor/ Outdoor Cooking
- Utilized Year Round
- Grilling, Oven Roasting, Pan Frying, Air Frying
Smoking, Steaming
- Versatility, Flavour Depth, Simple Application

ONE SEASONING

The new salt and pepper. An all-purpose seasoning not only for chicken, beef and pork; season your pasta, soups, salads, sandwiches, vegetables and eggs. One Seasoning is the most versatile seasoning on the market today!



Case Pack 6/
80g Net Wt.
2.82oz Per Unit



Flavours: Lemon, garlic, onion, dill

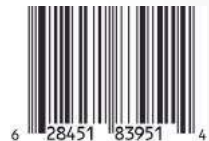
FIRE SEASONING

This fiery spice blend is as versatile as One Seasoning with the perfect amount of heat. Fire Seasoning is ideal for steak, roasts, chicken and pork. Also great in your soups, sauces, dips and eggs.



Ingredients:
Dehydrated vegetables (garlic, onion), Sea salt, Cane sugar, Citric acid, Chipotle pepper, Canola oil, Spices.

Case Pack 6/
80g Net Wt.
2.82oz Per Unit



Flavours: Pepper, onion, cayenne, chipotle

SMOKE EATER

A real garlic, onion and hickory dry rub marinade. Use on roasts, steaks, ribs, pork, fish, chicken, shrimp and pizza. Combine Smoke Eater with One Seasoning or Fire Seasoning for a great blend for meat and potatoes!



Ingredients:
Dehydrated vegetables (garlic, onion, chives), Sea salt, Smoked sea salt, Chipotle pepper powder, Vegetable oil, Spices.

Case Pack 6/
80g Net Wt.
2.82oz Per Unit



Flavours: Garlic, onion, pepper, hickory, chipotle

VEGGIE BLAZE

The perfect seasoning for all your favourite vegetables; asparagus, peppers, onions, broccoli, potatoes, carrots, corn and more. Veggie Blaze makes a great salad dressing and corn butter (simply add butter), nothing short of amazing!



Ingredients: Onion powder, Dehydrated garlic, Sea salt, Lime, Cane sugar, Citric acid, Lime juice powder, Canola oil, Spices.

Case Pack 6/
80g Net Wt.
2.82oz Per Unit



Flavours: Citrus, garlic, onion, pepper, sweet chili

BURGER BATTER

The evolution of the homemade burger! Use in ground beef, turkey, chicken, pork, veal and lamb. This will change the way you make homemade burgers forever. Kids love it! Great for meatloaf, meatballs and shepherd's pie!



Ingredients: Dehydrated onion, Dehydrated garlic, Spices, Sea salt, Cane sugar, Citric acid, Lemon juice powder, Dextrose, Canola oil.

Case Pack 6/
80g Net Wt.
2.82oz Per Unit



Flavours: Garlic, onion, pepper

RIB RUB

This sweet and spicy seasoning was made for ribs; however, as good as it is on all your favourite rib and pork dishes, it's just as good on chicken. Rib Rub is the #1 rib seasoning on the market today!



Ingredients: Sea salt, Cane sugar, Spices, Dehydrated garlic, Dehydrated onion, Citric acid, Lemon juice powder, Dextrose, Caramel colour, Smoke, Canola oil.

Case Pack 6/
80g Net Wt.
2.82oz Per Unit



Flavours: Brown sugar, onion, chipotle, hickory, garlic, pepper, thyme

JERK SEASONING

A beautifully blended seasoning, making the best Jerk chicken you've had outside the Caribbean. This dry rub marinade captures the flavours of the Islands and works best with chicken, pork, beef and shrimp. Makes a fantastic Jerk burger.



Ingredients: Sea salt, Spices, Cane sugar, Dehydrated garlic, Dehydrated onion.

Case Pack 6/
80g Net Wt.
2.82oz Per Unit



Flavours: All spice, nutmeg, cinnamon, peppers, onion, garlic

JUST STEAK

The best steak spice going! The perfect compliment to a premium cut of steak! Half the sodium of the leading blend!



Ingredients:
Dehydrated vegetables (garlic, onion), Sea salt, Cane sugar, Citric acid, Canola oil, Spices.

Case Pack 6/
80g Net Wt.
2.82oz Per Unit



Flavours: Toasted onion, garlic, pepper

PIRI PIRI

This Portuguese spice blend explodes with flavour created for chicken, beef, fish and pork. Great to spice soups and dips!



Ingredients:

Sea salt, Dehydrated vegetables, (garlic, green and red bell peppers), Chili powder, Onion powder, Canola oil, Lemon juice powder, Citric acid, Spice.

Case Pack 6/
80g Net Wt.
2.82oz Per Unit



Flavours: Hot peppers, garlic, onion, chilis, citrus



Signature Sauces



SWEET HEAT GRILL SAUCE & MARINADE

Three years in the making, Sweet Heat rivals any BBQ sauce & marinade on the shelf. In a saturated market, we had to produce a sauce that reigned supreme over all others, we've done just that. This is the perfect combination of sweet and heat. Try not to drink it straight from the jar!



Flavours: BBQ, garlic, honey, pepper



Ingredients:

Cane sugar, Water, Tomato paste (vine ripened fresh tomatoes and naturally derived citric acid), Cayenne pepper sauce (vinegar, water, salt, garlic powder), Spices, Citric acid, Vegetable oil.

Case Pack / 12
360ml Per Unit





CARIBBEAN PEACH HEAT

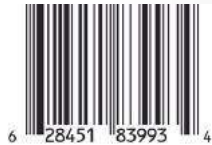
This is our first hot sauce and newest product on the market. Stewed peaches and our signature Jerk Seasoning are the key ingredients, making this a fantastic sauce!



Ingredients:

Peaches, Apple cider vinegar, White vinegar, Water, Cane sugar, Jerk spice blend (sea salt, spices, cane sugar, dehydrated garlic, dehydrated onion), Habanero peppers, Garlic powder, Chili powder.

Case Pack / 12
150ml Per Unit



Flavours: Peaches, Caribbean spices, pepper



FOOD
SERVICE



Fire in the Kitchen & Food Service.

We cater to restaurants, butchers and specialty gourmet food shops. We have a unique selection of dry rub marinades and specialty seasonings for the Food Service Industry. Whether you're preparing food for take-out or dine in, our products will enhance your customer's food experience, guaranteed.

Our blends are extremely versatile with easy application, perfect for beef, chicken, turkey, pork, lamb, fish, and wild game. Also great for soups, salads, pastas, sandwiches, veggies, and dips. Think outside the box and be inspired; our products will change the way you prepare food forever. Your customers and guests will thank you!

All FITK blends are available in 2KG re-sealable pouches.

For food service pricing, inquiries and any other questions please e-mail us at christian@fireinthekitchen.ca.

Packaging
& Merchandising

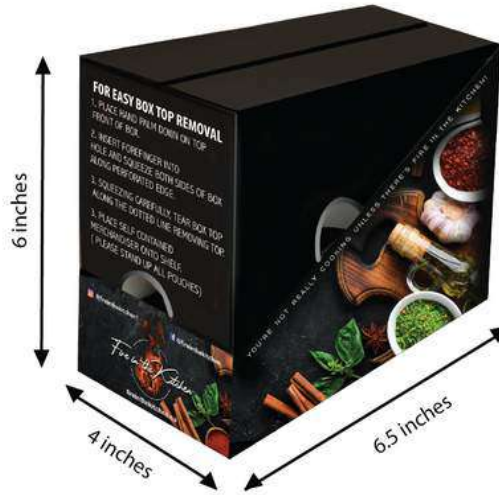
that

WOWS



6-Pack Shelf Ready Master Packs & Beautiful Custom Quality Display Merchandisers

The perfect addition to any gourmet food shop, butcher or independent grocer. Puts the focus on the products, guaranteed to increase sales! Our custom display is double sided and holds 18 cases of seasonings and 1 case of each of the sauces!



The Early Beginnings of Fire In the Kitchen

Variety is the *the Spice of Life* for one Entrepreneur

Christian Horner was influenced from childhood by two seemingly diverse interests: food and firefighting. "Every single morning, we woke up to that buzz of the coffee beans," Horner said, remembering his mother. "And then we knew that's when the ovens were going on, and that's when she was going to start cooking." Kristina Goodwin was a self-taught cook and fine food caterer, and her son helped her with food prep from the age of seven. But Horner was also enamored by the fire hall across the street. He grew up dreaming about becoming a firefighter and eventually saw this as a viable job. The 24-hour shifts would allow him to pursue one passion while keeping up with the other on the side. "I started a career with Toronto Fire in 2008, and I was catering at the time as well," said Horner.

Fire in the Kitchen was launched in February 2009. When catering a birthday party for a friend, guests were blown away by the rub he used on chicken wings. His friend asked for the recipe and Horner said, "You know what? I'm going to market this. I'm going to start a spice company."



That was the entrepreneurial spark that's led to an entire line of specialty seasonings and two signature sauces. Horner left the fire department in September and is dedicating his undivided attention to growing his company. He told us, "the key to success, is building a relationship, not just a service contract."

From the early days in his mother's kitchen to listing products with major grocery retailers, Horner has relied on a love of food and confidence in his product. His enthusiasm and dedication, not to mention lessons learned over the years, make Horner a small business success story.

*Article detail courtesy of GS1 Canada (Excerpts only)

GS1 Podcast available here.

Scan the QR code and scroll down until you see Christian's image, then press play on the podcast.

Follow on  fireinthekitchen1





GRILLING SMOKING OVEN ROASTING STEAMING INDOOR OUTDOOR *Pan Frying* AIR FRYING

The Ultimate Spice Box

Created for the at home chefs, cooks and restaurateurs


THIS GIFT *is on Fire!*

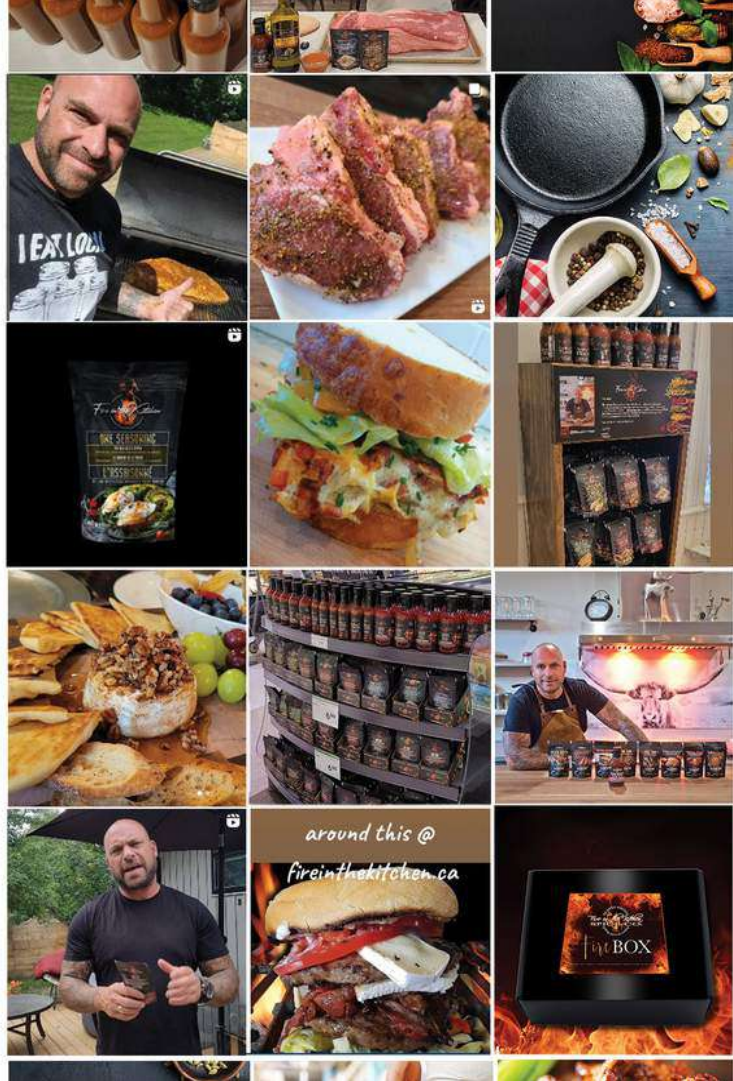


The Fire Box includes one of each of our product offerings
Order at fireinthekitchen.ca



Join the culinary journey!

Up your cooking game, indoor and outdoor all year round. For seasoning instructions, recipe sharing and video demonstrations follow us  [fireinthekitchen1](https://www.instagram.com/fireinthekitchen1)





Proudly Canadian
Changing the way you do things in the kitchen forever!

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