

Savory Beef Rub

“Savory” is a unique blend of kosher salt, garlic, spices, onion, mustard, natural hickory smoke flavor, and Worcestershire powder; it contains no MSG or nasty fillers.

A little goes a long way to enhance the flavor of beef, lamb, venison, buffalo, elk and veggies.

Uses

- ❖ Grilling, use only $\frac{1}{4}$ teaspoon per side for an 8-ounce portion. For best results, allow the rub to be absorbed by the meat for at least 30 minutes at room temperature before cooking. For very lean meat, we recommend lightly oiling the meat first with Extra Virgin Olive Oil
- ❖ Jazz up your favorite hamburger or meat loaf recipes by adding $\frac{1}{2}$ teaspoon per pound of meat
- ❖ Savory added to your casserole and soups recipes will give them a fresh new flavor, but you might want to consider reducing the amount of salt in the recipe
- ❖ Mushrooms are great as appetizers, side dishes or as a replacement for meat dishes. Adding Savory will give your dish a unique flavor and intensify the mushroom flavor. Our favorite is grilled Portobello, which have been marinated in oil, butter and Savory