Spices

Cookshack sauces, spice blends and rubs are original recipes

developed by Gene and Judy Ellis over 50 years ago. Use them

to create a true pit-smoked barbecue flavor profile. These products are blends of spices and herbs to enhance the flavor of the meat.

RibRub

Cookshack RibRub is a ready-to-use rub which may be applied to meat before

cooking. It is a blend of savory herbs and spices which enhance the flavor of the

product. Sprinkle or rub RibRub on meat for a real old-time pit barbecue glaze. Apply 1 - 2 oz. per slab of ribs. *Gluten Free.*

Brisket Rub

This rich blend of herbs and spices enhances any cut of beef. Rub or sprinkle onto

the surface of the meat and marinate from 15 minutes to overnight. *Gluten Free.*

Spicy Chicken Rub

Award-winning Cookshack Spicy Chicken Rub is a ready-to-use dry cooking spice

blend that is true to its name. Apply to meat before cooking. Sprinkle or rub on

product for just a little heat and deep red-brown color. Rub a small amount into the surface of the meat and marinate for a few minutes before smoking. *Gluten Free.*

Chili Mix

Authentic Southwest seasoning blend makes a hearty Tex-Mex chili when

mixed in chili. A traditional recipe is on the jar, but feel free to add it to your favorite chili ingredients.

Dry spice blends, complete with recipe, are available in shaker bottles, cases of 12/shaker bottles, 5 pound re-sealable bags and cases of 4/5 lb. re-sealable bags. *Shaker bottle sizes are as follows: RibRub-10 oz., Brisket Rub-10 oz., Spicy Chicken Rub-13 oz., Chili Mix-8 oz.*

Fast Eddy Championship Seasoning

When Fast Eddy started competing in BBQ Championships he developed an

All-purpose seasoning which has won him many competitions. Cookshack

now offers this rub in 2 lb. bags and 20 lb. cases. Great for all recipes, Fast Eddy’s Championship Seasoning is a favorite around Cookshack! *Contains MSG. Gluten Free, Kosher and Pareve Certified.*

Sauces

Use Cookshack Barbecue Sauces to create a true pit-smoked barbecue flavor profile. Our smoky, tomato-based sauces are not hot, but have flavorful, spicy tastes. Use them on everything from eggs to brisket.

Cookshack Signature Barbecue Sauce

Popular Signature Barbecue Sauce is tangy, smoky and has rich

red-brown color giving it visual appeal to match its complex tomato-based flavor. *Gluten Free.*

Mild Barbecue Sauce

Sweet, smoky, and smooth, Use it as a dipping sauce, a glaze when you grill, mix a little with softened butter for barbecue butte or even pour it over a block of room temperature cream cheese and serve with crackers. *Gluten Free.*

Cookshack Signature and Mild Barbecue sauces are packaged in individual 18 oz. bottles, cases of 12/18 oz. bottles, 1 gallon plastic jugs or 4/1 gallon plastic jugs.

Signature Barbecue Sauce Mix

Some folks prefer to mix up this great sauce themselves with our dry blend or they prefer to make it their own by adjusting the ingredients to suit their tastes. *Gluten Free.* Available in 10.4 oz. shaker bottles, cases of 12/10.4 oz. shaker bottles, 5 lb. re-sealable bags and cases of 4/5 lb. re-sealable bags.

RECIPE: Cookshack Spicy BBQ Sauce

INGREDIENTS (Makes 2 Quarts)

1 Quart Ketchup

5 tsp Louisiana Hot Sauce

10 Tbsp Tomato Sauce

2 ½ tsp Salt

6 Tbsp White Vinegar

1 ½ cup Water

10 Tbsp Unsulphured Molasses

2 Tbsp Cookshack Spicy Barbecue Sauce Mix

9 Tbsp Brown Sugar

5 Tbsp Worcestershire Sauce

10 tsp Liquid Smoke

*Mix all ingredients. Bring to 190°F and simmer 10 min.*

PRIVATE LABELING

Call 1-800-423-0698 and ask for a free, no-obligation price quote on private labeling.

Just provide your camera ready artwork or logo and we will take care of the rest.

Sauce will be bottled and labeled for you, at the time you order. The initial order will

take about two months. It will then be shipped to you fresh and ready to use or sell.