

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, flake salt, black pepper, thyme.

SRP: \$6.50



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: \$6.50



Chicken Rub
3.5oz

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

SRP: \$6.50



Pork Rub
3.5oz

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

SRP: \$6.50



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: \$6.50



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: \$6.50



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: \$6.50



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: \$6.50



***ALL RUBS ARE GLUTEN FREE AND VEGAN**

****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: \$6.50



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: \$6.50



Bengal Masala Rub
3.5oz

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

SRP: \$6.50



**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: \$8.99



Smoked Paprika
3.5oz

Apple wood smoked paprika.

SRP: \$6.50



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: \$6.50



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: \$6.50



Turkey Rub
3.5oz

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

SRP: \$6.50



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 VEGAN**

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

For more information on these products or any of our six sauces or three mustards, please contact our product manager, Carol Baush at (206) 448-1193 or via email at carolb@tomdouglas.com.

2030 5th Ave., Seattle, WA 98121 t: 206-448-1193 f: 206-448-1979 www.tomdouglas.com

Introducing Three Brand New Mustards!



We are excited to announce a new addition to our portfolio of products, the Tom Douglas Seattle Kitchen mustards! Mustards, similar to our 'Rub with Love' spice rubs and sauces, have become a "must-have" ingredient in home kitchens around the country and within our Seattle restaurants. Whether you're flavoring sauces or dressings, adding some punch to the perfect sandwich, or enjoying it straight out of the jar, mustards have many varied applications and are easy to use. Tom Douglas, Seattle-based chef, restaurateur and James Beard award winner, has been cooking up Pacific Northwest cuisine since 1984 and first introduced his 'Rub with Love' spice rubs in 1999. Make room on your shelves for our three unique mustard flavors: Spicy Chili, Toasted Shallot and NW Porter - all made in small batches in the Pacific Northwest.



Spicy Chili Mustard

8oz

Ingredients: Mustard (Distilled Vinegar, Water, Mustard Seed, Salt, White Wine, Sugar, Spices, Turmeric), Chipotle Puree, Crushed Red Chili Pepper, Hot Sauce (Distilled Vinegar, Red Pepper, Salt).

SRP: \$6.50



Toasted Shallot Mustard

8oz

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

SRP: \$6.50



NW Porter Mustard

8oz

Ingredients: Mustard (Distilled Vinegar, Water, Mustard Seed, Sea Salt, Spices), Blackstrap Molasses, Barley Malt Syrup, Porter Beer (Water, Malted Barley, Wheat, Hops, Yeasts), Malt Vinegar, Seasoning (Brown Sugar, Smoked Paprika, Flake Salt, Ground Ancho Chiles, Black Pepper, Coriander, Garlic, Turmeric, Cinnamon, Star Anise).

SRP: \$6.50



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 mustards are suitable for vegans.

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

For more information on this product or any of our sixteen spice rubs, barbecue or teriyaki sauces, please contact our product manager, Carol Baush at (206)448-1193 or via email at carolb@tomdouglas.com.

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Tom Douglas
rub
 with love

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Ancho & Molasses BBQ Sauce

19oz

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).

SRP: \$6.50



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Tamarind BBQ Sauce

18.5oz

Ingredients: water, tomato paste, agave syrup, apple cider vinegar, tamarind paste, 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).

SRP: \$6.50



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Kansas City Style BBQ Sauce

18.5oz

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).

SRP: \$6.50



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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"

*All sauces are suitable for vegans.

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



Ginger Pineapple Teriyaki Sauce
19oz

Ingredients: water, sugar, soy sauce (water, wheat, soybeans and salt), brown sugar, rice vinegar, garlic, pineapple juice concentrate, modified food starch, sesame oil, ginger puree (ginger, water, natural juices, citric acid), toasted sesame seeds, dried chives, star anise.

Contains wheat and soy.

SRP: \$6.50



Spicy Red Chili Teriyaki Sauce
19oz

Ingredients: water, sugar, soy sauce (water, wheat, soybeans and salt), brown sugar, rice vinegar, garlic, chili paste (chili, salt, distilled vinegar, potassium sorbate and sodium bisulfite as preservatives, xanthan gum), pineapple juice concentrate, modified food starch, sesame oil, ginger puree (ginger, water, natural juices, citric acid), toasted sesame seeds, dried chives, star anise.

Contains wheat and soy.

SRP: \$6.50



Triple Garlic Teriyaki Sauce
19oz

Ingredients: water, sugar, soy sauce (water, wheat, soybeans and salt), brown sugar, garlic, rice vinegar, ginger, pineapple juice concentrate, cornstarch, sesame oil, toasted sesame seeds, garlic powder, chives, star anise.

Contains wheat and soy.

SRP: \$6.50



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"

***All sauces are suitable for vegans.**

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

For more information on these products or any of our sixteen spice rubs or three mustards, please contact our product manager, Carol Baush at (206) 448-1193 or via email at carolb@tomdouglas.com.

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Each ingredient is thoughtfully sourced and combined to create the perfect spice blend to enhance any meal at home!

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 vegan.

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.

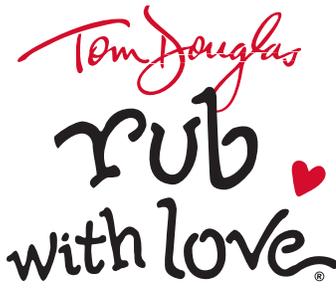
UPC	BOX WEIGHT	BOX SIZE	CASE SIZE	CASE WEIGHT	CASE DIMENSIONS
6-72361-00054-0	1.3lb	6.375" x 3.625" x 3.625"	6 boxes/case	8lbs.	11" x 8" x 8"

*All rubs are gluten free and vegan.

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

For more information on this product or any of our sixteen spice rubs, three mustards or six sauces, please contact our product manager, Carol Baush at (206) 448-1193 or via email at carolb@tomdouglas.com.

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Originally created for big box stores, these larger-sized jars have become popular with our avid fans.



Steak Rub
16oz

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

SRP: \$18.99



Salmon Rub
16oz

Brown sugar, smoked paprika, flake salt, black pepper, thyme.

SRP: \$18.99



Pork Rub
16oz

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

SRP: \$18.99



SHELF LIFE	JAR WEIGHT	JAR SIZE	CASE SIZE	CASE WEIGHT	CASE DIMENSIONS
18 months	1.3 lb	4" x 4¾"	12 jars/case	17lb	16" x 10" x 9"

***ALL RUBS ARE GLUTEN FREE AND VEGAN**

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

For more information on these products or any of our other sixteen 3.5oz rubs, six sauces or three mustards, please contact our product manager, Carol Baush at (206) 448-1193 or via email at carolb@tomdouglas.com.

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