Ingredients:

Dried vegatable seasoning blend (salt free), Kosher salt, brown sugar(sugar,molassas), cane sugar, ground coffee, paprika, smoked paprika, citric acid, gluten free tamari powder.
Allergen: Contains-SOY

Made in a facility that also processes: wheat, milk, eggs, soy, peanuts, tree nuts and shellfish

Produced in Colorado for:
5280 Culinary, LLC
Littleton, CO 80120
MFG. by Plant #1340

Island Boys Coffee

The boys and I agree that the islands are our happy place. We created a rub that started off with our morning coffee and takes us on a trip around the flavors we love. Enjoy this Island Inspired rub that will rock your taste buds.

Great For:

- *Beef*
- *Chicken*
- *Vegetables*
- *Pork*
- *Fish/Seafood*
- *All low and slow meats*

Net Wt: 7oz (198g.)

BBQ PROVISIONS
5280 CULINARY

Ingredients:

Salt, tomato Powder, Honey Powder (Cane Refinery Syrups and Honey), Garlic, Onion, Paprika and Spices.

Made in a facility that also processes: wheat, milk, eggs, soy, peanuts, tree nuts and shellfish

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Littleton, CO 80120
MFG. by Plant #1340

Rub-A-Dub

This rub is the "One Stop Shop" perfect on beef, great on chicken, wonderful in eggs and excellent on veggies or potatoes.

Great For:

- *Beef*
- *Pork*
- *Vegetables*
- *Recipes*
- *All Purpose Rub*

Net Wt: 8oz (226g.)

BBQ PROVISIONS
5280 CULINARY

Ingredients:

Garlic, rosemary, earth salt, onion, black pepper, worcestershire sauce powder (french's worcestershire sauce (distilled vinegar, molasses, corn syrup, salt, caramel color, garlic powder, sugar, spices, tamarind, natural flavor and sulfating agents), maltodextrin), and spices.

Made in a facility that also processes: wheat, milk, eggs, soy, peanuts, tree nuts and shellfish

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Littleton, CO 80120
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Prime Rib Rub-A-Dub

Looking for a great rub to make Prime Rib the standout at your next party? Need a rub to really making roasted items shine? Try this rub on your next menu, your guests will thank you.

Great For:

- *Beef*
- *Pork*
- *Chicken*
- *Turkey*

Net Wt: 7oz (198g.)

BBQ PROVISIONS
5280 CULINARY

Ingredients:

Earth salt, garlic, paprika, onion, black pepper, brown sugar, hickory smoke powder (maltodextrin powder, natural hickory smoke flavor), rice concentrate and spices.

Made in a facility that also processes: wheat, milk, eggs, soy, peanuts, tree nuts and shellfish

Produced in Colorado for:
5280 Culinary, LLC
Littleton, CO 80120
MFG. by Plant #1340

Bayou Dust

A Cajun Rub that is packed with flavor, not heat. Enjoy this wonderful rub on any dish that needs a touch of the Bayou.

Great For:

- *Shrimp/Seafood/Fish*
- *Chicken*
- *Beef*
- *Pork,*
- *All Purpose Cajun Rub*

Net Wt: 7oz (198g.)

BBQ PROVISIONS
5280 CULINARY

Ingredients:

Brown sugar, chilies, earth salt, garlic, smoked paprika, bacon cheese powder (bacon type flavor), hickory smoke powder (maltodextrin powder, natural hickory smoke flavor), rice concentrate and spices.

Made in a facility that also processes: wheat, milk, eggs, soy, peanuts, tree nuts and shellfish

Produced in Colorado for:
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Littleton, CO 80120
MFG. by Plant #1340

Oink

Maple, Bacon and Brown sugar profile make this rub a great selection for the grill or smoker. Designed to bring out those natural flavors of grilling.

Great For:

- *Pork*
- *Chicken*
- *Fish or Seafood*
- *BBQ or Smoked Foods*
- *All Purpose BBQ Rub*

Net Wt: 7oz (198g.)

BBQ PROVISIONS
5280 CULINARY

Ingredients:

Clover Honey, apple cider vinegar,chili Pepper powder, Chimayo chili powder, alderwood smoked sea salt, Kosher Salt, lime juice powder, tangerine peel, citric acid.

Made in a facility that also processes: wheat, milk, eggs, soy, peanuts, tree nuts and shellfish

Produced in Colorado for:
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Littleton, CO 80120
MFG. by Plant #1340

FIRE HONEY

FIRE HONEY, how does that sound? Could anything BEE more fun than that? This stuff is all the BUZZ around town. In an effort to create jobs we thought, how many Bees can we employ with this crazy **FIRE HONEY** idea? We did some math, then did some more math, then asked someone to help with the math and came up with a staggering jobs creation report. This **FIRE HONEY** will keep 4,800,000 bees working here in Colorado. Big thanks to our friends at CLARKS for working on this project with us. It's a total collaborative effort. These Colorado Bees are ready for you to enjoy their honey, Clark is ready too, and me....?
I'm not walking out to the hives again in shorts.

We hope you enjoy our **FIRE HONEY**. We let the Bees handle the honey and we added the Vinegar and Fire Salt to finish it off.

BBQ PROVISIONS
5280 CULINARY

Net Wt: 12 oz (340g)

Nutrition Facts

Serving Size 2 Tbsp (32g)
Servings Per Container 14

Amount Per Serving	
Calories 40	Calories from Fat 5
	% Daily Values*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 210mg	9%
Total Carbohydrate 9g	3%
Dietary Fiber 0g	0%
Sugars 8g	
Protein 0g	0%
Vitamin A 4% •	Vitamin C 0%
Calcium 0% •	Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS:

Yellow Mustard, Water, Light Brown Sugar, Ketchup, Apple Cider Vinegar, Sugar, Worcestershire Sauce (vinegar, molasses, water, sugar, onions, anchovies, salt, garlic, cloves, tamarind, natural flavors, chili pepper extract), Smoked Salt, Cayenne Pepper Sauce, Onion, Garlic, Black Pepper, Citric Acid.

Contains Fish.

5280Culinary.com

Chef's Signature Series
SAUCED:
Low Country

5280 CULINARY SPICES

Back in 1993 I went off to Chef school in Charleston, SC. It was there I discovered the Low Country Cuisine that is the pride of the South. Embracing my inner BBQ Geek while cooking at a local hotel, I decided to surprise the Chef with my interpretation of Low Country BBQ Sauce. It was an instant hit and we added a bbq element to our existing low country buffets. This sauce holds a special place in my culinary history and I'm happy to now share it with you. Bring on that mustardy-vinegar-toasted onion-sassy sauce that will make your next meal rock!
Happy BBQ, Chef Jason

Net Wt: 16oz (454g.)

Made in a facility that also processes: wheat, milk, eggs, soy, peanuts, tree nuts, shell fish.

Produced in Colorado for
5280 Culinary, LLC
Highlands Ranch, CO
MFG by Plant #1340

Nutrition Facts

Serving Size 2 Tbsp (34g)
Servings Per Container 14

Amount Per Serving	
Calories 50	
	% Daily Values*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 120mg	5%
Total Carbohydrate 12g	4%
Dietary Fiber 0g	0%
Sugars 11g	
Protein 0g	0%
Vitamin A 2% •	Vitamin C 4%
Calcium 2% •	Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS:

Water, Tomato Paste (tomatoes), Brown Sugar, Vinegar, Cane Syrup (sugar, water), Worchestershire Sauce (vinegar, molasses, water, sugar, onions, anchovies, salt, garlic, cloves, tamarind, natural flavors, chili pepper extract), Cider Vinegar, Molasses, Less than 2% of: Spices, Liquid Smoke (water, natural hickory smoke concentrate), Hot Sauce, (cayenne pepper, vinegar, water, salt, garlic powder), Kosher Salt, Dried Onion, Citric Acid, Natural Flavor.

Contains fish.

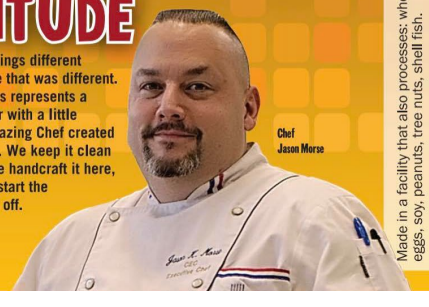
5280Culinary.com

Chef's Signature Series
SAUCED:
High Altitude

5280 CULINARY SPICES

Welcome to High Altitude BBQ. We do things different around here, so we created a BBQ Sauce that was different. Better. Defining. Colorado Style BBQ to us represents a taste of the Wild West, a touch of hipster with a little giddy-up for the finishing touch. This amazing Chef created sauce is smoky, sweet and wicked good. We keep it clean by using only natural ingredients, and we handcraft it here, in the Mile High City. So, let our spices start the flavor layering and let the sauce finish it off.
Happy BBQ, Chef Jason

Net Wt: 16oz (454g.)



Made in a facility that also processes: wheat, milk, eggs, soy, peanuts, tree nuts, shell fish.

Produced in Colorado for
5280 Culinary, LLC
Highlands Ranch, CO
MFG by Plant #1340