



# Third's BBQ

## Rubs & Seasonings

Website: [www.ThirdsBBQ.com](http://www.ThirdsBBQ.com)

### Flavor Profiles / Product Descriptions and Uses

*No MSG - No Preservatives - No Fillers - No Anti-caking agents - Just Flavor!*

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#### OG BBQ RUB:



Flavor Profile: You know that kind of barbecue rub that makes the BBQ come out with that “no sauce needed” taste?

Yep...this is that kind of rub!

A perfect combination of sweetness and spice - it's just right.

All you have to do is add the fire and smoke to get that good ol' smoky bbq that puts smiles on faces.

Best used for: Chicken, Pork, & Beef.

#### Savory Herb Seasoning:



Flavor Profile: The name says it all...Savory Herb Seasoning.

Along with the savory herbs, there's a hint of lemon in the mix to bring a subtle “flavor pop” to your dishes.

Great for poultry, potatoes, pork chops, and more!

Best used when smoking or roasting.

Best used for: Poultry, Potatoes, & Chops.

## Island Citrus Seasoning:



**Flavor Profile:** This seasoning blend captures the vibrant flavors of South Florida and the Caribbean, featuring a harmonious blend of tangy citrus and aromatic spices. Island Citrus seasoning is perfect for adding a tropical flair to your favorite seafood, pork chops, and poultry dishes.

Best used for: Seafood, Poultry, & Pork.

## Vegetable Seasoning:



**Flavor Profile:** This savory blend of lemon zest, parsley, and other spices adds a burst of flavor to your favorite vegetables. The lemon zest brightens and enlivens the palate, while the parsley brings a touch of herbaceousness. This versatile seasoning is not just for vegetables; it's also great on fries, tater tots, poultry, pork, and seafood.

Best used for: Veggies, Fries, & Mushrooms.

## JamaiCuban Jerk Seasoning:



**Flavor Profile:** Jerk is a common staple in Jamaican cuisine. With this JamaiCuban Jerk Seasoning, we've created a wonderful citrus balance of traditional spicy Jamaican Jerk and Cuban citrus flavors to make your tastebuds pop! The scotch bonnet gives a nice warming heat, and the lime zest gives the Cuban flair. If you want a taste of the Caribbean, you'll love this perfectly blended premium seasoning!

Best used for: Seafood, Poultry, & Pork.

## Merlot Magic Elegant AP Seasoning:



**Flavor Profile:** We took the elements of the classic Salt, Pepper, Garlic, Onion mixture and made our version of it. As an all-purpose seasoning, Merlot Magic is great on beef, pork, chicken, fish, and even vegetables. The Merlot wine notes actually come through in your final dish and the minced garlic provides a great addition to the pepper notes.

Best used for: Beef.

## Savvy Blanc Française:



Flavor Profile: Savvy Blanc Française is the essence of fine seasoning. The Sauvignon Blanc infused salt has a subtle sweetness that perfectly collaborates with the shallots, dill, lemon peel, and the rest of the ingredients. A little goes a long way. Whether it's seafood, poultry, pork, or vegetables, your tastebuds will enjoy this new experience.

Best used for: Seafood, Poultry, Pork, & Vegetables.

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*Thank you for your interest in Third's BBQ products!*

**If you have any questions, you can contact us online:**

<https://www.thirdsbbq.com/contact-thirds>