

Since pepper is the world's most versatile spice (and one of our specialties), we offer this variety to add spice to every occasion. Watkins Black Pepper is carefully processed from high-oil Malabar and Lampong peppercorns, the two most flavorful varieties. Enjoy our world-famous Black Pepper in granulated or cracked forms and in seasoned blends!

- **The world's finest peppercorns** — thoroughly inspected and tested.
- **Packaged in our unique glass bottle** for optimum beauty and flavor retention.
- **Convenient shaker tops**, where appropriate.

### Product Listing

#### Cracked Black Pepper

**Article No. 02001** (45 g/1.6 oz.)

Our premium-grade Malabar and Lampong pepper is coarsely cracked—not ground—for robust flavor. Great when pressed into meats!

#### Grilled Steak au poivre

2 to 3 lbs/900 to 1360 g T-bone or other tender steak (about 1-1/2 inches/4 cm thick)

2 tsp/10 mL **Watkins Cracked Black Pepper** or coarsely-cracked **Watkins Black Tellicherry Peppercorns**

1/2 tsp/2.5 mL freshly-ground **Watkins Sea Salt**

1/8 tsp/0.6 mL **Watkins Onion Granules**

1/8 tsp/0.6 mL **Watkins Garlic Granules**

Trim fat from steak. Combine pepper and remaining ingredients; sprinkle evenly over both sides of steak, pressing down firmly with hand or spatula. Let stand 30 minutes; grill 4 to 5 inches from coals until done to your liking. Cut into serving pieces.

Makes 6 servings.

#### Granulated Black Pepper

**Article No. 02002** (42 g/1.5 oz.)

The Watkins original! Our exclusive granulating process generates less heat, preserving more of the essential oils. (See Pepper page, Pantry 10)

#### Cajun Pepper

**Article No. 02003** (42 g/1.5 oz.)

Pre-ground, with classic Louisiana flavor. Careful—it's hot!



#### Cajun Pepper (cont'd)

##### Cajun Peanuts

*From Watkins Associates Laurie & Carl Windler of Colorado.*

3-1/2 lbs/1.5 kg cocktail peanuts

1 tbsp/15 mL **Watkins Garlic & Parsley**

**Grapeseed Oil**

3-1/2 rounded tbsp/75 mL (1 rounded tbsp/20 mL per pound) **Watkins Cajun Pepper**, more or less to taste

Combine peanuts and oil; toss or shake to coat. Add Cajun Pepper; toss or shake again to coat evenly.

If you wish to make a normal-sized batch, reduce as follows: To 1 lb/450 g peanuts, add 1 or 2 tsp/5 to 10 mL Garlic & Parsley Grapeseed Oil (enough to lightly coat). Use 1 rounded tbsp/20 mL Cajun Pepper, more or less to taste.

#### Fire Pepper

**Article No. 02004** (52 g/1.8 oz.)

Black pepper is enhanced with red chiles, cayenne, paprika, ancho chile, dry mustard, onion and garlic.

#### Lemon Pepper (no sodium)

**Article No. 02005** (62 g/2.2 oz.)

A classic blend — great on fish, chicken, and grilled steaks!

#### Onion & Garlic Pepper

**Article No. 02006** (49 g/1.7 oz.)

The great combination of onion and garlic joins our premium granulated pepper for an all-purpose savory blend!