

Because many people prefer the fresh taste of pepper ground in a peppermill, Watkins offers these premium products. Our Black Tellicherry Peppercorns are the very finest in the world. Here they are offered alone or with other peppercorns and seasonings for those who like it freshly-ground.

We even offer a gourmet sea salt for the purist.

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

Product Listing

Garlic Peppercorn Blend

Article No. 02007 (52 g/1.8 oz.)

Whole black and white peppercorns with savory chunks of dehydrated garlic. Excellent with French, Mediterranean, and all savory foods that benefit from a touch of garlic.

Pepper Cheese Log

2 packages (8 oz/227 g each) cream cheese, softened

2-1/2 tsp/12.5 ml **Watkins Italian Seasoning**

3/4 tsp/4 ml **Watkins Garlic Granules**

3/4 tsp/4 ml **Watkins Onion Granules**

2 tbsp/30 ml **Watkins Cracked Black Pepper** or crushed **Garlic Peppercorn Blend**

Combine first four ingredients; place on plastic wrap and shape into a log. Place on new sheet of plastic wrap and pat Cracked Pepper onto all sides. Roll up and refrigerate until firm. Cut into thin slices and serve with crackers.

Royal Peppercorn Blend

Article No. 02008 (35 g/1.2 oz.)

The classic “four-pepper” blend—black for depth, white for heat, green for subtlety, and pink for mild sharpness. (Note: “pink peppercorns” are not really peppercorns, but a small round dried berry from Madagascar sometimes called “pepper rose.”)

Black Tellicherry Peppercorns

Article No. 02011 (47 g/1.6 oz.)

From the Malabar coast of India—the birthplace of pepper. Large, with a toasted, mildly fruity flavor. They are the most expensive black peppercorns and are considered the finest for grinding fresh in a mill.



Sea Salt

Article No. 02012 (100 g/3.5 oz.)

Harvested from ancient sea deposits, this gourmet salt retains its original trace mineral content and pure, clean flavor—not iodized like most table salt. Salt ground through a mill is finer, so you will use less on food.