

Watkins Purest Granulated Black Pepper

Article No. 01141 (340 g/12 oz.)

Article No. 01140 (170 g/6 oz.)

Black pepper is, without a doubt, the world's most popular and important spice. Of the total spice usage nationwide, about a third is devoted to pepper. It is used in virtually every cuisine in the world. Its versatility and popularity have earned it the title "The King of Spices."

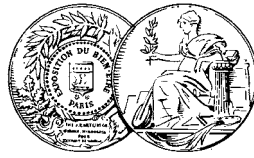
Watkins has been famous for pepper for over a hundred years, and has always purchased the best peppercorns available on the market. These top grade peppercorns are always clean and uniform, and are carefully screened for twigs and other fillers before being granulated.

Once granulated, the pepper is immediately packed into our trademark black tin.

- **Malabar and Lampong peppercorns:** The strongest in flavor; preferred for processing because they retain more flavor. The Malabar variety comes from the coast of India; Lampong is from Indonesia.
- **Exclusive granulating process:** Watkins exclusive process granulates each berry into distinct particles rather than crushing or grinding them into dust. Our process doesn't create as much friction, which can evaporate the essential oils by generating heat. The result is better flavor retention.
- **Carefully screened:** Stems and other debris are meticulously removed to ensure the purest pepper flavor.

Fun Fact:

If you stacked all the containers of Black Pepper sold by Watkins since 1895, it would be 35,106 times taller than the Empire State Building.



Originally introduced in 1895, Watkins Pure Black Pepper was awarded the Grand Prize with Gold Medal for Highest Quality at the International Exposition, Paris in 1928.



Swirled Black Pepper Bread

- 1 package (16 oz/454 g) hot roll mix
- 3/4 tsp/4 mL Watkins Basil
- 1/4 tsp/1.2 mL Watkins Garlic Granules
- 1/4 tsp/1.2 mL Watkins Onion Granules
- 2 tbs/30 mL butter, softened
- 1/2 cup/125 mL finely-grated Parmesan cheese
- 1 tsp/5 mL Watkins Black Pepper
- Melted butter

Prepare hot roll mix dough according to package directions for bread, adding the basil, garlic granules and onion granules to dry mix. Let rest as directed for 5 minutes.

On a lightly-floured surface, roll dough into an 18x9-inch/46x23-cm rectangle. Spread dough with butter and sprinkle with cheese and pepper. Roll tightly, jelly-roll fashion, starting from a short side. Pinch edges and ends to seal. Place in a greased 9x5-inch/23x13-cm loaf pan. Cover with a clean towel and let rise 15 to 20 minutes. Bake at 350°F/180°C for 35 to 40 minutes or until loaf sounds hollow when lightly tapped. Remove from pan and brush with melted butter. Let cool on wire rack.

Makes 1 loaf, 10 servings.