

Gourmet Whole Peppercorns and Sea Salt

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 Garlic Peppercorn Blend**, crushed

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.

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 Black Tellicherry Peppercorns**, coarsely-cracked
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.

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.