

Satisfy your craving for seasonings with Watkins grinders. These disposable grinders have a unique, eye-catching design, and the top-quality ingredients inside will please your palette. The grinders are convenient and easy to use—just twist to grind.

- **The world's finest peppercorns** – thoroughly inspected and tested.
- **Premium herbs and spices** – blended for optimum flavor.
- **Packaged in our unique grinders!** Glass bottle has an acrylic grinder top – just twist to grind.

Product Listing

Chicken Seasoning

Article No. 00534 (54 g/1.9 oz.)

Whole black peppercorns with a blend of natural spices and dehydrated vegetables. Ideal for grilling and roasting chicken or use as a table seasoning on all poultry including turkey and duck.

Coarse Sea Salt

Article No. 00531 (90 g/3.1 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.

Four Peppercorn Blend

Article No. 00532 (48 g/1.6 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.”)

Garlic Peppercorn Blend

Article No. 00533 (65 g/2.2 oz.)

Whole black peppercorns with savory chunks of dehydrated garlic and spices. 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 Italian seasoning

3/4 tsp/4 mL **Watkins Garlic Powder**

3/4 tsp/4 mL **Watkins Onion Powder**

2 tbsp/30 mL **Watkins Garlic Peppercorn Blend**, freshly-ground

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.



Pizza & Pasta Seasoning

Article No. 00540 (58 g/2.05 oz.)

When cooking Italian, this is the perfect combination of garlic, bell peppers, basil and other natural spices. This Pizza & Pasta Seasoning adds a unique blend of flavors to any favorite Italian dish: pizza, pasta, calzones and more.

Seafood Seasoning

Article No. 00538 (55 g/1.94 oz.)

The perfect combination of celery, dill and garlic to bring out the best in any seafood dish. Grind over fish while grilling or before baking.

Steak & Chops Seasoning

Article No. 00541 (54 g/1.9 oz.)

Ideal for enhancing the flavor of steak, pork chops, roasts or any meat dish. Excellent blend for roasted vegetables, gravies, soups, and sauces. Adds a rich and generous flavor to all meat dishes.

Whole Black Peppercorns

Article No. 00530 (50 g/1.7 oz.)

These large, top-quality peppercorns have a toasted and mild fruity flavor that will flavor all your favorite foods.

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 Whole Black Peppercorns**, freshly-ground

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

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

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

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.