



# Let's Flavour Together.

Category and Culinary Support 2022







Spicy Grilled Chicken Sandwich

# Let's Flavour Together.

For over 130 years, McCormick® has been devoted to delivering the highest quality spices, herbs, seasonings, sauces, and condiments to the professional chef. Now, as foodservice operators face new obstacles and emerge from a thoroughly challenging year, you can count on McCormick’s dedication to providing quality, brand-name products.

McCormick ensures that quality and consistency back up the brand names that your patrons recognize and trust. With solutions across every flavour category, it’s time to get inspired with McCormick’s Branded Flavour Solutions line of products.

Think of us as an extension of your culinary team. From new takeout solutions to mouth-watering and on-trend recipe ideas, we’re here to help you adapt, grow, and succeed in this new era of foodservice. **Let’s Flavour Together.**



<b>Table of Contents:</b>	
<b>Spices, Herbs, and Seasonings.....</b>	<b>2</b>
<b>Hot Sauces.....</b>	<b>7</b>
<b>BBQ Sauces .....</b>	<b>10</b>
<b>Mustard and Ketchup.....</b>	<b>13</b>
<b>Condiments and Toppers .....</b>	<b>14</b>
<b>Specialty Brands .....</b>	<b>15</b>
<b>Menu Solutions: Mexican-Inspired.....</b>	<b>17</b>
<b>Menu Solutions: Pizza and Italian .....</b>	<b>18</b>
<b>Menu Solutions: Chicken.....</b>	<b>19</b>
<b>Menu Solutions: Burgers .....</b>	<b>20</b>
<b>Rebate .....</b>	<b>21</b>
<b>Flavour Portfolio.....</b>	<b>23</b>

## Our Brands

# A Robust Portfolio of Flavours for Every Dish.

The McCormick Branded Flavour Solutions full portfolio of spices, herbs, seasonings, sauces, and condiments is home to the iconic brands your patrons love and trust.

	<p>Essential collection of premium spices, herbs, and seasonings, that professional kitchens count on.</p> <p>McCormick sources product with the most direct supply chain, with whole-form sourcing that reduces risk of contamination and ensures quality, safety and traceability.</p>		<p>As Canada’s favourite honey, Billy Bee is proud to offer a line of products that is 100% Canadian, fully sourced from Canadian beekeepers. Create some buzz on your menu by bringing sweetness to the table.</p>
	<p>Get an authentic grill taste with or without the grill with any of our bold flavours.</p> <p>On-trend seasonings help deliver mouthwatering, bold flavours you can see and taste.</p>		<p>We believe that great-tasting products begin with quality ingredients and a commitment to excellence. That’s been our promise since we first introduced French’s® Classic Yellow® Mustard in 1904.</p> <p>French’s® Mustard is made with stone-ground #1 grade mustard seeds and processed by our certified master grinders.</p>
	<p>Cholula was inspired by generations-old recipes originally prepared for the famed Jose Cuervo family, by beloved cook &amp; ‘abuelita’ figure, known affectionately as “La Chila.”</p>		<p>OLD BAY® has a zesty, world-famous flavour that brings the essence of the Chesapeake region to innovative recipes on menus everywhere.</p> <p>OLD BAY® is great on seafood...and everything else!</p>
	<p>Frank’s RedHot® is Canada’s #1 Brand of Hot Sauce in Foodservice and in Retail.<sup>1</sup></p> <p>Our proprietary processing allows for consistency bottle after bottle, year after year, delivering <i>The Perfect Blend of Flavour and Heat®</i>.</p>		<p>At Thai Kitchen®, we have one simple goal — to bring the aromatic essences, the exotic flavours and the abundant textures of Thai cuisine to any menu.</p>
	<p>Lawry’s® is restaurant-proven flavour featuring a premium selection of unique seasoning salts and blends for center-of-the-plate offerings.</p>		<p>Delivers unmatched performance in foodservice kitchens.</p> <p>It’s made with thick tomato paste for better coverage and cling and no starches or fillers to help prevent burning.</p>

<sup>1</sup> Direct Link SELECTED SHELF STABLE SAUCES (L) Q3-2021 (52 weeks ending Sept 2021). McCormick Canada calculation based in part on data reported by Nielsen through its MarketTrack Service for the Hot Sauce Category for the 52 weeks ending August 14, 2021, for the NATIONAL INCL NFLD GB +DR +MM +GM +WC, according to the Nielsen custom McCormick Canada Hot Sauce database. Copyright © 2021, The Nielsen Company.

\*Reg. TM McCormick Canada \*Reg. TM McCormick & Co., Inc. Used under licence. | \*Reg. TM The French's Food Company L.L.C. Used under licence. | \*Reg. TM/MD Spicy Liquid, LLC. Used under licence / usage autorisé



# Spices, Herbs, and Seasonings

There's no question about it; consumers are seeking new and exciting flavours more than ever before when dining out. While you may have streamlined your menu over this past year, the flavours and ingredients you choose shouldn't take a back seat. Our array of high-quality spices, herbs, and seasonings make it easy to add and update unique flavours across your menu – perfect for keeping your patrons coming back for more!



Chaat & Lemon Loaded Fries



## Powerful Flavours for Your Dishes

Club House has the power to make your flavour stand out – thanks to the high-quality ingredients and spices that go into every bottle.



Caprese Salad



## The Club House Difference in Spices, Herbs, and Seasonings



### Quality

Highest industry standards from ingredients to production

### Consistency

Simple and cleaner ingredients for consistent flavour dish after dish

### Trust

Dedication and care to offer the best quality you can trust with 130+ years of expertise

### Featured Products

#### Club House Black Pepper

Available in a variety of grinds, our high-quality pepper is carefully sourced from mature pepper berries harvested and sun-dried for the optimal amount of time.

#### Club House Smoked Paprika

Perfectly smoked and dried sweet peppers for rich flavour. Adds a sweet yet smoky flavour to recipes without heat.

#### Club House Cajun Seasoning

A robust and full-bodied seasoning that combines the essentials of Cajun cookery — onions, bell peppers and celery, along with chillies, pepper, garlic and a variety of herbs.

#### Club House Lemon & Pepper Seasoning

A blend of lemon peel and ground black pepper. A fresh twist of citrus and pepper for almost any dish.

#### Club House Roasted Garlic & Peppers

This versatile seasoning gives you the mild and buttery flavour of roasted garlic mingled with the sweetness of bell peppers and dehydrated vegetables.

#### Club House Caribbean Jerk Seasoning

Authentic Caribbean jerk flavour with a vibrant blend of red and black pepper, thyme, and allspice.

#### Club House Italiano Seasoning

A special blend of traditional Italian spices, garlic, onions and peppers for classic Italian flavour.

#### Club House Salt and Pepper Grinders

Tabletop sea salt and black peppercorn grinders with tamperproof seals and wipeable labels that won't break down.

For more on-trend recipes featuring Club House products, visit [ClubHouseForChefs.ca/en-ca/Products/Club-House](https://ClubHouseForChefs.ca/en-ca/Products/Club-House). Find the full portfolio of Club House products on pages 24-26.

\*Reg. TM McCormick Canada ®Reg. TM McCormick & Co., Inc. Used under licence.





# Fire up Your Menu

Club House La Grille® on-trend seasoning blends deliver mouth-watering flavour and eye-catching visual appeal to any menu – with or without the grill. Try them in marinades, as recipe ingredients or simply sprinkle onto any dish before serving for bold flavours customers crave.



Korean Style BBQ Angus Beef Burger with Kimchi



# Flavours That Excite

Lawry's® is restaurant-proven flavour featuring a high-quality selection of unique rubs, mixes, and seasoning blends sure to inspire. Our portfolio delivers the flavour, versatility, and convenience for a wide variety of menu needs.



Lawry's Sticky Dijon Orange Fried Ribs



## Featured Products

### Club House La Grille Montreal Steak Spice Seasoning

The original, iconic Club House La Grille flavour. A robust blend of coarsely ground peppers, garlic, and spices that create a bold, savoury flavour.

### Club House La Grille Maple Bacon Seasoning

Made with brown sugar, garlic, onion, maple syrup, orange peel and natural smoke flavour, this seasoning brings robust flavour to dishes.

### Club House Korean Style BBQ Seasoning

Easily incorporate trendy Korean flavours into your menu offerings with this delicious blend of garlic, sesame, and a hint of ginger. Put a twist on familiar favourites or create more authentic Asian dishes with the perfect mix of savoury and sweet in this seasoning.

### Club House La Grille Vegetable Seasoning

This premium blend of spices, herbs and vegetables enhances the delicious flavour of vegetables and vegetable dishes.



Montreal Steak Steakhouse Salad

## Canada's #1 Grilling Seasoning<sup>2</sup>



## Featured Products

### Lawry's® Barbecue Wing Seasoning

Traditional sweet and slightly smoky Barbecue flavour in a versatile dry seasoning used to make dry or saucy wings.

### Lawry's® Lemon Pepper Wing Seasoning

Lemon Pepper, a seasoning with hearty, coarse ground pepper and real lemon peel that imparts a fresh bold taste.

### Lawry's® Mango Habanero Wing Seasoning

Deliciously sweet and spicy Mango Habanero flavour in a versatile dry seasoning used to make dry or saucy wings.



Parmesan Rosemary Sweet Potato Fries

## Chef's Tip

For a sweet and spicy twist, add **Lawry's® Mango Habanero Wing Seasoning** to your classic bar or trail mix recipe.

For more on-trend recipes featuring Club House La Grille products, visit [ClubHouseForChefs.ca/en-ca/Products/Club-House-La-Grille](https://ClubHouseForChefs.ca/en-ca/Products/Club-House-La-Grille).

Find the full portfolio of Club House products on pages 24-26.

<sup>2</sup> Nielsen MarketTrack, National xNflid GB+DR+MM Latest 52 Period Ending Aug 14, 2021, Total Grilling Flavouring = BBQ Sauce + Marinades + BBQ Seasonings.

For more on-trend recipes featuring Lawry's® products, visit [ClubHouseForChefs.ca/en-ca/Products/Lawrys](https://ClubHouseForChefs.ca/en-ca/Products/Lawrys).

Find the full portfolio of Lawry's® products on page 27.

\*Reg. TM McCormick Canada \*Reg. TM McCormick & Co., Inc. Used under licence.



**OLD BAY®**

# Seafood Starts Here.

For decades, OLD BAY® has been nestled between the salt and pepper in the Chesapeake Bay region of Maryland. Now people all over Canada are sprinkling and shaking it on salads, chicken wings, fries, and more!



**OLD BAY® Mignonette Sauce**



## Featured Product

### OLD BAY Seasoning

OLD BAY® is more than a zesty blend of premium spices and herbs— it's an experience. For those who love it, OLD BAY® is an irreplaceable flavour element that adds instant appeal to any food or dish. There truly is no substitute.

**There are only two things you need to know about OLD BAY® seasoning—it's great on seafood and it's great on everything else.**



**Cioppino with OLD BAY® Seasoning**

**Same Iconic Taste for Over 75 Years!**

For more on-trend recipes featuring OLD BAY® products, visit [ClubHouseForChefs.ca/en-ca/Products/Old-Bay](https://ClubHouseForChefs.ca/en-ca/Products/Old-Bay). Find the full portfolio of OLD BAY® product on pages 25.

\*Reg. TM McCormick Canada \*Reg. TM McCormick & Co., Inc. Used under licence.

# Hot Sauces

Consumers crave spicy flavour! Can your menu handle the heat? With flavour profiles ranging from spicy and smoky to mild and sweet, McCormick is home to the hot sauce brands your patrons love and ask for by name.



**Frank's RedHot® Buffalo Chicken Wings**



## From Authentic Mexican to the Original Buffalo

Why choose just one hot sauce? Here's the answer – you don't have to! With the widest variety of hot sauce flavours in foodservice, McCormick can empower you to own popular and authentic spicy flavour profiles that please guests with different taste preferences.



**Cholula® Green Pepper Tortilla Soup**

### Authentic Mexican Hot Sauce

Cholula has been made in Mexico for over 100 years and is named after the oldest inhabited city in the country. Our complex flavour comes from a family recipe that has been handed down through many generations, blending fresh, native arbol and piquin peppers with an array of regional spices.

<sup>1</sup> Direct Link SELECTED SHELF STABLE SAUCES (L) Q3-2021 (52 weeks ending Sept 2021). McCormick Canada calculation based in part on data reported by Nielsen through its MarketTrack Service for the Hot Sauce Category for the 52 weeks ending August 14, 2021, 2021, for the NATIONAL INCL NFLD GB +DR +MM +GM +WC, according to the Nielsen custom McCormick Canada Hot Sauce database. Copyright © 2021, The Nielsen Company.

\*Reg. TM The French's Food Company L.L.C. Used under licence. | \*Reg. TM/MD Spicy Liquid, LLC. Used under licence / usage autorisé



**Frank's RedHot® Buffalo Chicken Sandwich**


### The Inventor of Buffalo

In 1964, Frank's RedHot® was the secret ingredient in the first Buffalo wings recipe, making the brand synonymous with the Buffalo flavour profile. Today, Frank's RedHot® Original Cayenne Pepper Sauce is the #1 hot sauce brand in Canada<sup>1</sup> bringing rich, full-flavour and authentic heat in every bottle.





# If It's Not Frank's, It's Not Buffalo

Patrons put that  on everything—and for good reason. We invented Buffalo. It's great on everything from sandwiches, appetizers and pizzas to burgers and fries—and of course, wings. With a proprietary fermentation process that results in the *Perfect Blend of Flavour and Heat™* consistently time after time, Frank's RedHot® brings unmistakable heat to almost any dish.



Frank's RedHot® Sweet Chili® Shrimp Flatbread



# Uncap Real Flavour

Cholula has been made in Mexico since its inception, and is named after the oldest inhabited city in the country. Our complex flavour comes from a family recipe that has been handed down through many generations, blending native arbol and piquin peppers with an array of regional spices.



Cholula Original Hot Sauce Portion Control Packets



## Featured Products

### Frank's RedHot® Original Cayenne Pepper Sauce

Delivers *The Perfect Blend of Flavour and Heat™* with versatility for your entire menu. Made with 5 simple ingredients and available in packaging formats for your back of house, tabletop, and takeout operation.

### Frank's RedHot® Original Buffalo Wings Sauce

Blends rich, buttery flavour with the signature Frank's RedHot® Original Cayenne Pepper Sauce. Saves on labour—simply toss and serve for authentic Buffalo Wings.

### Frank's RedHot® Buffalo Sandwich Sauce

A thicker buffalo sauce, ideal for sandwiches, burgers and wraps. Doubles as the perfect dipping sauce.

### Frank's RedHot® Stingin' Honey Garlic™ Sauce

Classic honey garlic flavour kicked up a notch with the kind of heat only Frank's RedHot® can deliver. A bold taste for wings, ribs and everything else. Meets increased demand for sweet heat flavour.

### Frank's RedHot® Rajili® Sauce

Indian-inspired sauce with exotic spices and just the right balance of sweet, ginger and heat. So unique, it's a first-of-its-kind hot sauce flavour.

### Frank's RedHot® Sriracha Chili Sauce

Bright heat from the perfect blend of sun-kissed chili pepper and jalapeño. Balanced by a slight tanginess and a hint of smoke. Popular flavour of Sriracha from Canada's #1 brand of hot sauce.<sup>1</sup>

### Frank's RedHot® Sweet Chili® Sauce

Sweet, spicy, and the fastest-growing specialty hot sauce flavour in our portfolio, Frank's RedHot® Sweet Chili Sauce is a killer way to add on-trend flavour to your menu.

### Frank's RedHot® Original Seasoning

Brings *The Perfect Blend of Flavour and Heat™* to menu items you'd prefer not to be saucy.

Chef's  
Tip

Try Frank's RedHot® Original Seasoning Blend on your wings for a less saucy Buffalo.



## Featured Products

### Cholula Original Hot Sauce

This is where it all started. Cholula Original Hot Sauce is created from a generations-old recipe that features carefully-selected arbol and piquin peppers and a blend of signature spices.

### Cholula Green Pepper Hot Sauce

Cholula Green Pepper Hot Sauce brings a zesty burst of jalapeño and poblano peppers to our signature spices.

### Cholula Chipotle Hot Sauce

For a deep smoky flavour, uncap our Cholula Chipotle Hot Sauce. The smoothness of rich chipotle peppers are paired with our arbol and piquin peppers and an infusion of our signature spices.

### Cholula Chili Lime Hot Sauce

Cholula Chili Lime Hot Sauce does it all. The delightful essence of lime is paired with our arbol and piquin peppers.

### Cholula Chili Garlic Hot Sauce

If you are a fan of garlic, you have to try our Cholula Chili Garlic Hot Sauce.

### Cholula Sweet Habanero Hot Sauce

Our newest flavour features a perfect balance of pineapple and habanero peppers for an unexpected kick of sweet heat.



Cholula Huevos Rancheros

For more on-trend recipes featuring Frank's RedHot® products, visit [ClubHouseForChefs.ca/en-ca/Products/Franks](https://ClubHouseForChefs.ca/en-ca/Products/Franks). Find the full portfolio of Frank's RedHot® products on page 27.

For more on-trend recipes featuring Cholula products, visit [ClubHouseForChefs.ca/en-ca/Products/Cholula](https://ClubHouseForChefs.ca/en-ca/Products/Cholula). Find the full portfolio of Cholula products on page 27.

<sup>1</sup> Direct Link SELECTED SHELF STABLE SAUCES (L) Q3-2021 (52 weeks ending Sept 2021). McCormick Canada calculation based in part on data reported by Nielsen through its MarketTrack Service for the Hot Sauce Category for the 52 weeks ending August 14, 2021, 2021, for the NATIONAL INCL NFLD GB +DR +MM +GM +WC, according to the Nielsen custom McCormick Canada Hot Sauce database. Copyright © 2021, The Nielsen Company.

\*Reg. TM The French's Food Company L.L.C. Used under licence.





# Bold new Frontiers in BBQ

When it comes to sauce, BBQ is king. In fact, it's the second most loved condiment among consumers — so it's best to give your patrons options! Whether you're creating your own signature sauce or looking for a flavour ready to be used straight from the bottle, the Cattlemen's line of BBQ sauces is growing to fit your needs.



Cattlemen's® Kentucky Bourbon  
Grilled Chicken Sandwich

# Built for Foodservice

The world-class flavour standards and performance of Cattlemen's® BBQ Sauce is unmatched. Our family of signature regional BBQ sauces is designed with a thick tomato base for ultimate slatherability, will cling to any protein, and won't break under high temps – saving you time on the back end.



Cattlemen's® Kansas City Classic™  
BBQ'd Beef Tri-Tip Sliders



## New Products

**Cattlemen's® Chipotle BBQ Sauce**  
The distinct smoky heat of chipotle perfectly blended with a tangy vinegar and sweet tomato paste base. Made with real sugar — no high fructose corn syrup. Use with pork, beef, chicken, and full flavour seafood.

**Cattlemen's® Kentucky Bourbon BBQ Sauce**  
A thick and rich tomato paste based BBQ Sauce enhanced with the flavour of smooth bourbon, sweet molasses, and a warm spice finish. Use with ribs, chops, chicken, and beef.



Peach Bourbon BBQ Glazed Ribs



## Featured Products

**Cattlemen's® Kansas City Classic™ BBQ Sauce**  
Ideal balance of tomato flavour and tangy vinegar with the sweetness of sugar and molasses, finished with natural hickory smoke and spice.

**Cattlemen's® Memphis Sweet BBQ Sauce**  
Sweetened in part by sugar, molasses and pineapple juice concentrate —with rich tomato paste flavour and a spice finish.

**Cattlemen's® Carolina Tangy Gold™ BBQ Sauce**  
Add excitement to your menu with this differentiated, on-trend, regional flavour. Sweet and tangy mustard and apple cider vinegar, balanced with a smoky note and a hint of cayenne pepper. Versatile in applications beyond BBQ.

**Cattlemen's® St. Louis Original Base BBQ Sauce**  
The lightly spiced blend of tangy vinegar and tomato paste is the perfect foundation for creating any number of custom BBQ sauces.

**Cattlemen's® Texas Smoky Base BBQ Sauce**  
Tangy vinegar, tomato paste and spice, blended with natural hickory smoke for a boldly flavoured base.

**Cattlemen's® Mississippi Honey BBQ Sauce**  
A touch of real honey adds smooth sweetness to the tangy vinegar and tomato paste base.

- Better coverage and cling
- No starches or fillers
- No artificial flavours

For more on-trend recipes featuring Cattlemen's® products, visit [ClubHouseForChefs.ca/en-ca/Products/Cattlemens](https://ClubHouseForChefs.ca/en-ca/Products/Cattlemens). Find the full portfolio of Cattlemen's® products on page 28.

®Reg. TM The French's Food Company L.L.C. Used under licence.



Condiments are the ultimate way to please patrons. Serve the brands your patrons trust and love, while maintaining better portion control and sanitation measures. Explore our product and equipment solutions for your on-and-off premises offerings.



# Mustard and Ketchup

We believe that great-tasting products begin with quality ingredients and a commitment to excellence. French's® is the Gold standard category leader in mustard for over 100 years. With a versatile, endless array of delicious condiments, sauces, snacks French's® is more than mustard. We have your product lineup for all your back and front of house condiment needs.



## Condiment Dispensers

Different dispensing settings help reduce waste. Closed system increases product safety in the front and back-of-house. Stainless steel equipment is easy to take apart and dishwasher safe.

Save space in the back-of-house and are easy to clean. Reduce waste and maintain freshness with precise portion control. Made of durable polypropylene plastic.

Available in a variety of flavours from the brands your patrons love. Reduce chances of contamination in the front and back-of-house. Eliminate the need for takeout portion cups.

Prevent spills and minimize drips in the front and back-of-house. Controlled portioning with 29 mL dispensed for each full pump. Sturdy, dependable and easy to clean.

## French's® Classic Yellow® Mustard

As Canada's #1 mustard brand<sup>3</sup>, French's is made with #1 grade mustard seeds for unmatched tangy, creamy, mustard flavour. Available in a full range of bottle sizes.

## French's® Dijon Mustard

Made with #1 grade mustard seeds and Chardonnay instead of typical white table wine to deliver bold, well-balanced taste. Contains no added sugars or thickeners.

**French's® Ketchup**



## Featured Products

## French's® Tomato Ketchup

Complement your menu items with Canadian-made ketchup that's second to none. Sweet and tangy tomato flavours with rich, thick consistency. Classic taste for topping burgers, dipping fries, and multiple menu applications.

## Discover the Difference

- ✓ Prepared and packed in Canada from Canadian-grown tomatoes
- ✓ Free from glucose-fructose
- ✓ Free from artificial colours
- ✓ Kosher certified



For more on-trend recipes featuring French's® products, visit [ClubHouseForChefs.ca/en-ca/Products/Frenchs](http://ClubHouseForChefs.ca/en-ca/Products/Frenchs). Find the full portfolio of French's® products on page 28.

<sup>3</sup> AC Nielsen, L52 weeks ending Nov 28, 2020.



# Condiments and Toppers

Does your menu need a little oomph? With French's® Crispy Fried Onions and Worcestershire Sauce you can add bold flavour and craveable texture to both traditional dishes and new applications. And with a name like French's, you're guaranteed consistent, high-quality flavour dish after dish.



French's® BLT & O Chopped Salad



# The Taste of Thai.

The flavours of Asia are today's kitchen essentials. Thai Kitchen® brings the aromatic essences, craved flavours and abundant textures of Thai food to any menu—all with the high-quality authenticity you expect from McCormick.



Thai Kitchen® Caribbean Coconut Pigeon Pea Rice



## French's® Crispy Fried Onions

Made from whole onions we source, not from by-products like other fried onions. Fresh onions are immediately fried after cutting to maintain natural sweetness and pungency.



## French's® Worcestershire Sauce

Molasses, anchovies and signature spices deliver a bold, tangy flavour and high-quality consistency. The 3.78 L plastic jug is recipe-ready for back of house.



Everything Mac & Cheese



Hot & Spicy Worcestershire Steak Sauce

For more on-trend recipes featuring French's® products, visit [ClubHouseForChefs.ca/en-ca/Products/Frenchs](https://ClubHouseForChefs.ca/en-ca/Products/Frenchs). Find the full portfolio of French's products on page 28

©Reg. TM The French's Food Company L.L.C. Used under licence.



## Featured Products

### Thai Kitchen® Coconut Milk

High quality coconut milk with just three ingredients—the way it should be.



### Thai Kitchen® Red Curry Paste

Aromatic and balanced, made with red chilies, garlic, ginger and a touch of earthy galangal (Thai ginger).



### Thai Kitchen® Green Curry Paste

Exotic, authentic Thai taste made with hot green chilies infused with lemongrass, galangal (Thai ginger) and lime peel.



For more on-trend recipes featuring Thai Kitchen® products, visit [ClubHouseForChefs.ca/en-ca/Products/Thai-Kitchen](https://ClubHouseForChefs.ca/en-ca/Products/Thai-Kitchen). Find the full portfolio of Thai Kitchen® products on page 28.

\*Reg. TM McCormick Canada ®Reg. TM McCormick & Co., Inc. Used under licence.





# Canada's Favourite Honey<sup>4</sup>

As Canada's favourite honey, Billy Bee is proud to offer a line of products that is 100% Canadian, fully sourced from Canadian beekeepers. Billy Bee Honey is a natural way to add sweetness to many foods and beverages and is available in a wide variety of food service sizes.



## True Source Certified

CFIA Inspected & Approved  
GFSI SQF Level 3 Certified  
Organic Certified (QAI & Canada Organic)  
Certified Kosher (Cor 30)  
Halal



Honey and Garam Masala Cedar Plank Salmon

## Featured Product

### Billy Bee Liquid White Honey

Honey is a sweet food made by bees using nectar from flowers. Since it is pure, it has no other ingredients added and is more nutritious than refined sugar.



Honey Raisin Butter Tarts

# 100% Canadian Pure and Natural

For more on-trend recipes featuring Billy Bee products, visit [ClubHouseForChefs.ca/en-ca/Products/Billy-Bee](https://ClubHouseForChefs.ca/en-ca/Products/Billy-Bee).  
Find the full portfolio of Billy Bee products on page 28.

<sup>4</sup> AC Nielsen, L52 weeks PE Dec 20, 2021.

\*Reg. TM McCormick Canada \*Reg. TM McCormick & Co., Inc. Used under licence.

# Mexican-Inspired

## Fiery Flavours from South of the Border



### Cholula® Chipotle Brisket Tacos

featuring Cholula Chipotle Hot Sauce

These smoky brisket tacos boast a Mexican flare thanks to the subtle heat and smoky flavours driven by Cholula Chipotle Hot Sauce.



### Grilled Tequila Chipotle BBQ Shrimp

featuring Cattlemen's® Memphis Sweet® BBQ Sauce

Jumbo shrimp glazed and grilled with Cattlemen's® Memphis Sweet BBQ Sauce and Club House Smoked Paprika served over rustic polenta with melted cheddar Jack cheese and roasted green chilies.



### Smoky Michelada Beer Cocktail

featuring Club House Chili Powder

This popular Mexican cocktail gets an extra kick from the combination of Club House Chili Powder and hot sauce.

## More Mexican Flavour, No Passport Needed!

Plus  
1

Create a delicious Mexican-style crema.  
1 Cup **Cholula Original Hot Sauce** + 1 Cup **Sour Cream**.



Chef's  
Tip

For a great Chipotle Dijon mashup on your menu, combine 1 tbsp **French's® Dijon Mustard** + 1 cup **Cattlemen's® Chipotle BBQ Sauce**.



# Pizza and Italian

## Zesty Takes on Traditional Dishes



### BBQ Rotisserie Chicken Pizza

featuring Club House Roasted Garlic & Peppers Seasoning

A traditional BBQ chicken pizza with an added punch of flavour from the Club House Roasted Garlic & Pepper Seasonings.



### Frank's RedHot® Original Buffalo Meatballs

featuring Frank's RedHot® Original Cayenne Pepper Sauce

These spicy meatballs are a craveable classic with a twist. Tossed with Frank's RedHot® and topped with fresh blue cheese.



### Spiralized Zucchini Pasta

featuring Club House Lemon & Herb Seasoning

Not your typical pasta! This light vegetarian pasta dish is made with fresh spiral cut zucchini noodles, flavoured with roasted vegetables and basil pesto.



### Carolina Gold Fried Chicken and Cheddar

featuring Cattlemen's® Carolina Tangy Gold™ BBQ Sauce

Crispy fried chicken marinated in buttermilk and Cattlemen's® Carolina Tangy Gold™ BBQ Sauce served between waffles and cheddar.



### Rotisserie Chicken Power Salad

featuring Club House Roasted Garlic & Peppers Seasoning

A flavourful grain salad topped with rotisserie chicken and an avocado dressing both flavoured with Club House Roasted Garlic & Peppers Seasoning.



### Grilled Chicken Sandwich with Smoky Mustard Aioli

featuring French's® Classic Yellow® Mustard

A grilled chicken sandwich is topped with caramelized onions, sun-dried tomatoes, and a smoky mustard aioli flavoured with French's® Classic Yellow Mustard.

## Say Ciao to Easy Italian Flavours

Plus  
1

Create a signature pizza sauce. 2 Cups **Cattlemen's® Kansas City Classic® BBQ Sauce** + 1/4 Cup **Balsamic Vinegar**.



Chef's  
Tip

Rethink your traditional pizza crust. For an easy addition of flavour, brush on olive oil and a generous sprinkle of **Club House La Grille Vegetable Seasoning**.



Plus  
1

Create a delicious marinade. 1 Tablespoon **Club House Caribbean Jerk Seasoning** + 2 Cups **Olive Oil**.



Chef's  
Tip

**Frank's RedHot® Buffalo Sandwich Sauce** is ready to use right out of bottle and adds a kick of heat to sandwiches and wraps.



# Chicken

## Serve Chicken Like a Champion

## Don't Chicken Out! Spice Up Your Chicken Dishes



# Burgers

Unbeatable Burgers for Every Taste



## Frank's Fried Egg Burger

featuring Frank's RedHot® Buffalo Wings Sauce

A spicy, protein-packed bacon cheeseburger topped with a fried egg and a drizzle of Frank's RedHot® Buffalo Wings Sauce to deliver the Perfect Blend of Flavour and Heat™.



## Salmon Burger with Lemon Pepper Aioli

featuring Lawry's® Lemon Pepper Seasoning

Expand your menu with this delicious take on the traditional burger. The mild taste of salmon is brightened up thanks to the zing of lemon in a creamy aioli sauce.



## Eggplant Burger

featuring Club House Vegetable Seasoning

A Club House Vegetable Seasoned eggplant burger, lightly fried with a panko coating and topped with confit tomato and a Frank's RedHot® Stingin' Honey Garlic™ Sauce aioli.

## Easy Ways to Boost Up Your Burgers

Plus 1

Create a signature aioli.  
1 Tablespoon **Club House Piri Piri Seasoning**  
+ 2 Cups **Mayonnaise**.



Chef's Tip

For a great addition of crunch and flavour, top your burger with **French's® Crispy Fried Onions**.



Rebate Up to  
**\$1,200<sup>5</sup>**

On qualifying Club House, Lawry's, Thai Kitchen, Frank's RedHot® Sauce, French's®, Cattlemen's® BBQ Sauce or Cholula® Hot Sauce products throughout 2022.



Claims under \$100 will not be processed. Submissions must total \$100 or more. Maximum rebate \$1200.

### Make Rebate Cheque Payable To

Establishment/Name of Business: \_\_\_\_\_  
Your Name: \_\_\_\_\_  
Title: \_\_\_\_\_  
Street Address (No. P.O. Box): \_\_\_\_\_  
Mailing Address (if different): \_\_\_\_\_  
City: \_\_\_\_\_ Prov.: \_\_\_\_\_ Postal Code: \_\_\_\_\_  
Business Phone: (     ) \_\_\_\_\_  
E-mail: \_\_\_\_\_  
Primary Distributor: \_\_\_\_\_  
Signature: \_\_\_\_\_ Date: \_\_\_\_\_

☐ Yes, I would like to receive further offers and promotional announcements.

**Mail the Coupon Form along with Product Claim Form completed on reverse & copies of invoices to:**

2022 Rebate • 3365 Hargrove Road, Mississauga, Ontario L5L 4E6

1. This original rebate form must be completed with all information and submitted by the operator claiming payment. The rebate must be postmarked within 30 days after the promotional period (Postmarked by January 31, 2023).

2. This rebate may not be Purchased, Traded or Sold. Printable rebates from clubhouseforchefs.ca are permissible.

3. No handwritten invoices will be accepted. Copies of original invoices will be accepted. All invoices, or Distributor velocity reports, must be clearly dated during the promotional period with the Operator name and address clearly visible.

4. Product claimed on this promotion must be purchased from a Foodservice distributor. Purchases made from Warehouse Clubs are ineligible. Warehouse Club locations do not qualify as Foodservice Operators. Full case purchases from Cash & Carry locations are eligible.
5. ONLY ONE redemption form per Foodservice location (based on name and address) may be submitted between January 1, 2022 and December 31, 2022. NATIONAL ACCOUNTS, NON-COMMERCIAL CONTRACT MANAGED ACCOUNTS, CONTRACT PROGRAM OPERATORS/MVO (MOST VALUABLE OPERATORS) ARE NOT ELIGIBLE FOR THIS REBATE.

6. Maximum value of this rebate is \$1,200.00.

7. Not redeemable in conjunction with any other rebates or offers on the same product. Void if restricted, taxed or forbidden by law.

8. Offer good only in Canada.

9. Please allow 6-8 weeks for processing and issuing of your rebate cheque.



Special rebate offer: Save up to \$1,200!\*

PRODUCT DESCRIPTION	UPC	SIZE	QTY x REBATE	= TOTAL	PRODUCT DESCRIPTION	UPC	SIZE	QTY x REBATE	= TOTAL
---------------------	-----	------	--------------	---------	---------------------	-----	------	--------------	---------



## CLUB HOUSE

Chipotle Cinnamon	66200-02273	6/800 g		
La Grille Korean Style BBQ Seasoning	66200-02289	6/765 g		
La Grille Brazilian Style BBQ Seasoning	66200-02075	6/640 g	x \$3.00	\$
La Grille Fiery Habanero & Roasted Garlic Seasoning	66200-02149	6/705 g		
Black Peppercorns – Grinders	66200-00075	36/35 g		
Sea Salts – Grinders	66200-00070	36/60 g		



## LAWRY'S WINGS SEASONINGS

Buffalo Seasoning	66200-01755	6/620 g		
Lemon Pepper Seasoning	66200-01797	6/650 g		
Mango Habanero Seasoning	66200-01794	6/650 g	x \$3.00	\$
Maple Bacon Seasoning	66200-01795	6/700 g		
Sriracha Seasoning	66200-01796	6/600 g		



## THAI KITCHEN

Coconut Milk	37628-01150	12/400 mL		
Green Curry Paste	37628-01120	4/992 g	x \$1.00	\$
Red Curry Paste	37628-01121	4/992 g		



## FRANKS REDHOT®

BACK OF HOUSE				
Buffalo Sandwich Sauce	41500-74883	2/3.78 L	x \$1.00	\$
Buffalo Wings Sauce	56200-89545	2/3.78 L		
Original Cayenne Pepper Sauce	41500-74746	4/3.78 L	x \$2.00	\$
Rajili™ Sweet Ginger Hot Sauce	56200-91272	4/1.89 L	x \$1.00	\$
Seasoning (dry)	66200-02108	36/132 g	x \$3.00	\$
Sriracha Chili Sauce	56200-91273	4/1.89 L		
Stingin' Honey Garlic™ Sauce	56200-92824	2/3.78 L	x \$1.00	\$
Sweet Chili Sauce	56200-84250	4/1.89 L		
Xtra Hot Cayenne Pepper Sauce	56200-89544	2/3.78 L		
FRONT OF HOUSE				
Chile & Lime Sauce	56200-77378	12/354 mL		
	56200-80506	12/680 mL		
Original Cayenne Pepper Sauce	56200-80502	12/354 mL	x \$1.00	\$
	56200-80501	24/148 mL		
Xtra Hot Cayenne Pepper Sauce	56200-78068	12/354 mL		



## FRENCH'S

BACK OF HOUSE				
Dijon Mustard	56200-82300	2/2.9 L	x \$1.00	\$
French Fried Onions (pouch pack)	56200-83982	6/680 g	x \$2.00	\$
Tomato Ketchup (pouch)	56200-96574	2/6 L	x \$1.00	\$
Tomato Ketchup (volpak pouch)	56200-96575	1/11.5 L		
Tomato Ketchup (container)	56200-01016	4/2.84 L	x \$0.50	\$
Yellow Prepared Mustard	56200-82186	2/2.9 L		
Yellow Prepared Mustard (pouch)	41500-81848	2/5.67 L	x \$0.25	\$
Worcestershire Sauce	41500-05363	2/3.78 L		
FRONT OF HOUSE				
Dijon Mustard (jar)	56200-77575	12/325 mL		
Dijon Mustard (squeeze)	56200-76227	12/325 mL		
Honey Mustard (squeeze)	56200-76228	12/325 mL		
Tomato Ketchup	56200-95121	12/500 mL		
	56200-95761	30/375 mL	x \$1.00	\$
	56200-76216	12/225 mL		
Yellow Prepared Mustard (squeeze)	56200-76114	12/325 mL		
	56200-82855	12/550mL		
	56200-76217	16/400 mL		
Worcestershire Sauce	56200-93161	12/295 mL		



## CATTELMEN'S® BBQ SAUCES AND BASES

BACK OF HOUSE				
Carolina Tangy Gold™ BBQ Sauce	41500-74152			
Chipotle BBQ Sauce	56200-01030			
Kansas City Classic™ BBQ Sauce	41500-75465	2/3.78 L	x \$1.00	\$
Kentucky Bourbon BBQ Sauce	56200-01031			
Memphis Sweet BBQ Sauce	56200-84183			
Mississippi Honey BBQ Sauce	56200-84525			
St. Louis Original BBQ Base	41500-75464			
St. Louis Original BBQ Base (pail)	41500-83329	18.9 L pail	x \$2.00	\$
Texas Smoky BBQ Base	41500-75463	2/3.78 L	x \$1.00	\$



## CHOLULA® HOT SAUCE

BACK OF HOUSE				
Cholula Green Sauce	49733-01014	4/1.89 L	x \$1.00	\$
Cholula Hot Sauce	49733-01015			
FRONT OF HOUSE				
Cholula Chili Garlic	49733-00032			
Cholula Chili Lime	49733-00033			
Cholula Chipotle	49733-00034	12/150 mL	x \$1.00	\$
Cholula Green Sauce	49733-77002			
Cholula Hot Sauce	49733-77004			
Cholula Sweet Habanero	49733-00024			



# Flavour Portfolio





Flavour Portfolio

Spices, Herbs, Seasonings, Sauces and Condiments

DESCRIPTION	UPC	SIZE	FEATURES
-------------	-----	------	----------

Allspice, Ground	66200-91185	12 x 475 g	<div><div></div><div></div><div></div></div>
Ancho Chili Pepper, Ground	66200-02245	6 x 500 g	<div><div></div><div></div><div></div></div>

DESCRIPTION	UPC	SIZE	FEATURES
-------------	-----	------	----------

Bacon Bits, Simulated	66200-91187	12 x 490 g	<div><div></div><div></div><div></div></div>
Bacon Bits, Simulated	66200-03081	1 x 1.9 kg	<div><div></div><div></div><div></div></div>
Baking Soda	66200-91267	12 x 1.14 kg	<div><div></div><div></div><div></div></div>
Baking Soda	66200-03095	1 x 5.6 kg	<div><div></div><div></div><div></div></div>
Barbecue Chicken Seasoning	66200-91180	12 x 890 g	<div><div></div><div></div><div></div></div>
Brazilian BBQ Seasoning	66200-02075	6 x 640 g	<div><div></div><div></div><div></div></div>
Basil Leaves	66200-91188	12 x 190 g	<div><div></div><div></div><div></div></div>
Basil Leaves	66200-03062	1 x 775 g	<div><div></div><div></div><div></div></div>
Bay Leaves	66200-91204	12 x 60 g	<div><div></div><div></div><div></div></div>

DESCRIPTION	UPC	SIZE	FEATURES
-------------	-----	------	----------

Cajun Seasoning – Fine	66200-91189	12 x 675 g	<div><div></div><div></div><div></div></div>
Cajun Seasoning – Coarse	66200-91168	12 x 560 g	<div><div></div><div></div><div></div></div>
Cajun Seasoning – Hy's	62053-90017	12 x 600 g	<div><div></div><div></div><div></div></div>
Cajun Seasoning – Lawry's	66200-01180	6 x 725 g	<div><div></div><div></div><div></div></div>
Cardamom, Ground	66200-02246	6 x 570 g	<div><div></div><div></div><div></div></div>
Caraway Seed	66200-91205	12 x 550 g	<div><div></div><div></div><div></div></div>
Caribbean Jerk Seasoning	66200-91533	12 x 510 g	<div><div></div><div></div><div></div></div>
Cayenne Pepper, Ground	66200-91190	12 x 450 g	<div><div></div><div></div><div></div></div>
Cayenne Pepper, Ground	66200-03076	1 x 1.9 kg	<div><div></div><div></div><div></div></div>
Celery Salt	66200-91207	12 x 900 g	<div><div></div><div></div><div></div></div>
Celery Salt	66200-03063	1 x 3.8 kg	<div><div></div><div></div><div></div></div>
Celery Seed	66200-91208	12 x 500 g	<div><div></div><div></div><div></div></div>
Chili Powder	66200-91209	12 x 600 g	<div><div></div><div></div><div></div></div>
Chili Powder	66200-03064	1 x 2.5 kg	<div><div></div><div></div><div></div></div>
Chinese Five Spice	66200-91149	12 x 370 g	<div><div></div><div></div><div></div></div>
Chipotle Chili Pepper, Ground	66200-91540	12 x 454 g	<div><div></div><div></div><div></div></div>
Chipotle Cinnamon	66200-02273	6 x 800 g	<div><div></div><div></div><div></div></div>
Chipotle Mango Seasoning	66200-01210	12 x 650 g	<div><div></div><div></div><div></div></div>
Chives, Freeze Dried	66200-91191	12 x 45 g	<div><div></div><div></div><div></div></div>
Cilantro Leaves	66200-91212	12 x 138 g	<div><div></div><div></div><div></div></div>

DESCRIPTION	UPC	SIZE	FEATURES
-------------	-----	------	----------

Cinnamon, Ground	66200-91211	12 x 550 g	<div><div></div><div></div><div></div></div>
Cinnamon, Ground	66200-03082	1 x 2.0 kg	<div><div></div><div></div><div></div></div>
Cinnamon Sticks – 6"	66200-91266	12 x 290 g	<div><div></div><div></div><div></div></div>
Cloves, Ground	66200-91192	12 x 500 g	<div><div></div><div></div><div></div></div>
Cloves, Whole	66200-91214	12 x 375 g	<div><div></div><div></div><div></div></div>
Coriander Seed, Ground	66200-91269	12 x 400 g	<div><div></div><div></div><div></div></div>
Coriander Seed, Whole	66200-91147	12 x 285 g	<div><div></div><div></div><div></div></div>
Cornmeal	66200-03031	1 x 3.3 kg	<div><div></div><div></div><div></div></div>
Cream of Tartar	66200-91215	12 x 1.0 kg	<div><div></div><div></div><div></div></div>
Cumin, Ground	66200-91193	12 x 425 g	<div><div></div><div></div><div></div></div>
Cumin Seed Whole	66200-91148	12 x 400 g	<div><div></div><div></div><div></div></div>
Curry Powder	66200-91194	12 x 520 g	<div><div></div><div></div><div></div></div>
Curry Powder	66200-03066	1 x 2.4 kg	<div><div></div><div></div><div></div></div>

DESCRIPTION	UPC	SIZE	FEATURES
-------------	-----	------	----------

Dill Weed	66200-91195	12 x 225 g	<div><div></div><div></div><div></div></div>
Dill Weed	66200-03099	1 x 975 g	<div><div></div><div></div><div></div></div>

DESCRIPTION	UPC	SIZE	FEATURES
-------------	-----	------	----------

Fennel Seed	66200-91220	12 x 450 g	<div><div></div><div></div><div></div></div>
Fine Herbs	66200-91179	12 x 62 g	<div><div></div><div></div><div></div></div>
Fine Herbs	66200-03102	1 x 285 g	<div><div></div><div></div><div></div></div>
Fiery Habanero & Roasted Garlic	66200-02149	6 x 705 g	<div><div></div><div></div><div></div></div>

DESCRIPTION	UPC	SIZE	FEATURES
-------------	-----	------	----------

Garam Masala Seasoning	66200-02038	6 x 468 g	<div><div></div><div></div><div></div></div>
Garlic, Granulated	66200-91223	12 x 700 g	<div><div></div><div></div><div></div></div>
Garlic, Granulated	66200-03083	1 x 3.2 kg	<div><div></div><div></div><div></div></div>
Garlic, Minced Dehydrated	66200-91222	12 x 700 g	<div><div></div><div></div><div></div></div>
Garlic Powder	66200-91196	12 x 525 g	<div><div></div><div></div><div></div></div>
Garlic Powder	66200-03084	1 x 2.1 kg	<div><div></div><div></div><div></div></div>
Garlic Pepper Seasoning	66200-91224	12 x 725 g	<div><div></div><div></div><div></div></div>
Garlic Plus	66200-91172	12 x 580 g	<div><div></div><div></div><div></div></div>
Garlic Salt	66200-03067	1 x 4.7 kg	<div><div></div><div></div><div></div></div>
Ginger, Ground	66200-91225	12 x 375 g	<div><div></div><div></div><div></div></div>
Greek Seasoning	66200-91173	12 x 510 g	<div><div></div><div></div><div></div></div>

Flavour Portfolio

Spices, Herbs, Seasonings, Sauces and Condiments

DESCRIPTION	UPC	SIZE	FEATURES
-------------	-----	------	----------

Italiano	66200-91171	12 x 510 g	<div><div></div><div></div><div></div></div>
----------	-------------	------------	--

DESCRIPTION	UPC	SIZE	FEATURES
-------------	-----	------	----------

Juniper Berries	66200-91150	12 x 315 g	<div><div></div><div></div><div></div></div>
-----------------	-------------	------------	--

DESCRIPTION	UPC	SIZE	FEATURES
-------------	-----	------	----------

Korean Style BBQ Seasoning	66200-02289	6 x 765 g	<div><div></div><div></div><div></div></div>
----------------------------	-------------	-----------	--

DESCRIPTION	UPC	SIZE	FEATURES
-------------	-----	------	----------

Lemon & Herbs	66200-91167	12 x 550 g	<div><div></div><div></div><div></div></div>
Lemon & Pepper Seasoning	66200-91248	12 x 825 g	<div><div></div><div></div><div></div></div>
Lemon & Pepper Seasoning	66200-03103	1 x 3.5 kg	<div><div></div><div></div><div></div></div>
Lemon Pepper Seasoning – Lawry's	66200-01195	6 x 600 g	<div><div></div><div></div><div></div></div>

DESCRIPTION	UPC	SIZE	FEATURES
-------------	-----	------	----------

Maple Bacon Seasoning	66200-01621	12 x 625 g	<div><div></div><div></div><div></div></div>
Marjoram, Ground	66200-91228	12 x 270 g	<div><div></div><div></div><div></div></div>
Meat Tenderizer	66200-91275	12 x 1.24 kg	<div><div></div><div></div><div></div></div>
Montreal Chicken Seasoning	66200-91273	12 x 675 g	<div><div></div><div></div><div></div></div>
Montreal Steak Spice	66200-91298	12 x 825 g	<div><div></div><div></div><div></div></div>
Montreal Steak Spice	66200-03085	1 x 3.4 kg	<div><div></div><div></div><div></div></div>
Mustard, Ground – Club House	66200-91277	12 x 450 g	<div><div></div><div></div><div></div></div>
Mustard, Ground – Keen's	66200-00967	12 x 454 g	<div><div></div><div></div><div></div></div>
Mustard, Ground – Keen's	66200-00966	1 x 1.9 kg	<div><div></div><div></div><div></div></div>
Mustard, Prepared Hot	66200-00960	12 x 100 mL	<div><div></div><div></div><div></div></div>
Mustard Seed	66200-91232	12 x 750 g	<div><div></div><div></div><div></div></div>

DESCRIPTION	UPC	SIZE	FEATURES
-------------	-----	------	----------

Nutmeg, Ground	66200-91278	12 x 525 g	<div><div></div><div></div><div></div></div>
----------------	-------------	------------	--

DESCRIPTION	UPC	SIZE	FEATURES
-------------	-----	------	----------

Old Bay Seasoning	66200-91542	12 x 680 g	<div><div></div><div></div><div></div></div>
Onion Flakes, Dehydrated	66200-91279	12 x 300 g	<div><div></div><div></div><div></div></div>
Onion Flakes, Dehydrated	66200-03032	1 x 1.3 kg	<div><div></div><div></div><div></div></div>
Onion Minced, Dehydrated	66200-91237	12 X 500 g	<div><div></div><div></div><div></div></div>

DESCRIPTION	UPC	SIZE	FEATURES
-------------	-----	------	----------

Onion Powder	66200-91153	12 x 480 g	<div><div></div><div></div><div></div></div>
Onion Granulated	66200-91271	12 x 600 g	<div><div></div><div></div><div></div></div>
Onion Granulated	66200-03072	1 x 2.7 kg	<div><div></div><div></div><div></div></div>
Onion Salt	66200-91280	12 x 1.0 kg	<div><div></div><div></div><div></div></div>
Oregano Ground	66200-91281	12 x 350 g	<div><div></div><div></div><div></div></div>
Oregano Leaves	66200-91282	12 x 190 g	<div><div></div><div></div><div></div></div>
Oregano Leaves	66200-03086	1 x 650 g	<div><div></div><div></div><div></div></div>
Oregano Leaves, Mexican	66200-91181	12 x 143 g	<div><div></div><div></div><div></div></div>

DESCRIPTION	UPC	SIZE	FEATURES
-------------	-----	------	----------

Paprika	66200-91272	12 x 540 g	<div><div></div><div></div><div></div></div>
Paprika	66200-03092	1 x 2.4 kg	<div><div></div><div></div><div></div></div>
Paprika, Hungarian	66200-03073	1 X 2.3 kg	<div><div></div><div></div><div></div></div>
Paprika, Smoked	66200-01370	12 x 545 g	<div><div></div><div></div><div></div></div>
Parmesan & Herbs Seasoning	66200-91166	12 x 520 g	<div><div></div><div></div><div></div></div>
Parsley Flakes, Dehydrated	66200-91284	12 x 85 g	<div><div></div><div></div><div></div></div>
Parsley Flakes, Dehydrated	66200-03088	1 x 265 g	<div><div></div><div></div><div></div></div>
Pepper Black Ground	66200-91285	12 X 540 g	<div><div></div><div></div><div></div></div>
Pepper Black Ground	66200-03090	1 x 2.1 kg	<div><div></div><div></div><div></div></div>
Pepper, Black Handy Fill Pouch	66200-32112	3 x 907 g	<div><div></div><div></div><div></div></div>
Pepper Black Coarse Grind	66200-91244	12 x 500 g	<div><div></div><div></div><div></div></div>
Pepper Black Coarse Grind	66200-03074	1 x 2.1 kg	<div><div></div><div></div><div></div></div>
Pepper Black Cracked	66200-91176	12 x 520 g	<div><div></div><div></div><div></div></div>
Pepper Black Coarse Cracked	66200-91161	12 x 530 g	<div><div></div><div></div><div></div></div>
Pepper Black Coarse Cracked	66200-03089	1 x 2.2 kg	<div><div></div><div></div><div></div></div>
Pepper Black Restaurant Grind	66200-91286	12 x 500 g	<div><div></div><div></div><div></div></div>
Pepper Black Whole	66200-91245	12 x 575 g	<div><div></div><div></div><div></div></div>
Pepper Black Whole	66200-03075	1 x 2.7 kg	<div><div></div><div></div><div></div></div>
Pepper Black Mix	66200-91250	12 x 580 g	<div><div></div><div></div><div></div></div>
Peppercorn Mélange	66200-91246	12 x 580 g	<div><div></div><div></div><div></div></div>
Peppercorns Pink	66200-91155	12 x 235 g	<div><div></div><div></div><div></div></div>
Pepper White Ground	66200-91288	12 x 600 g	<div><div></div><div></div><div></div></div>
Pepper White Whole	66200-91182	12 x 630 g	<div><div></div><div></div><div></div></div>
Pickling Spice	66200-91249	12 x 475 g	<div><div></div><div></div><div></div></div>
Pickling Spice	66200-03077	1 x 2.1 kg	<div><div></div><div></div><div></div></div>



Flavour Portfolio
Spices, Herbs, Seasonings, Sauces and Condiments

Table with 4 columns: DESCRIPTION, UPC, SIZE, FEATURES. Rows include Piri Piri, Poppy Seed, and Poultry Seasoning.

R

Table with 4 columns: DESCRIPTION, UPC, SIZE, FEATURES. Rows include Red Pepper, Crushed, Roasted Garlic & Peppers, and Rosemary Leaves.

S

Table with 4 columns: DESCRIPTION, UPC, SIZE, FEATURES. Rows include Sage Ground, Sage Leaves, Sea Salt, French Mediterranean, Seasoned Salt – Club House, Seasoning Salt – Hy's, Seasoning Salt No MSG Added, Seasoned Salt – Lawry's, Sesame Seed, Smoky Cedar, Smouldering Smoked Applewood, Spicy Pepper Medley, Spicy Spaghetti Seasoning, Sriracha Lime Seasoning, and Sugar Cinnamon.

Table with 4 columns: DESCRIPTION, UPC, SIZE, FEATURES. Row includes Taco Seasoning.

Table with 4 columns: DESCRIPTION, UPC, SIZE, FEATURES. Rows include Tandoori Masala, Tarragon Leaves, Tex Mex, Thyme Ground, Thyme Leaves, and Turmeric Ground.

V

Table with 4 columns: DESCRIPTION, UPC, SIZE, FEATURES. Row includes Vegetable Seasoning.

W

Table with 4 columns: DESCRIPTION, UPC, SIZE, FEATURES. Row includes Wild Whiskey Smoked BBQ Seasoning.

Flavour Portfolio
Spices, Herbs, Seasonings, Sauces and Condiments

Table with 4 columns: DESCRIPTION, UPC, SIZE, FEATURES. Includes Club House Extracts logo.

CLUB HOUSE EXTRACTS

Table with 4 columns: DESCRIPTION, UPC, SIZE, FEATURES. Rows include Vanilla, Artificial, Vanilla, Artificial Colourless, and Vanilla, Pure.

CLUB HOUSE GRINDERS

Table with 4 columns: DESCRIPTION, UPC, SIZE, FEATURES. Rows include Black Peppercorn, Italian Herbs, Peppercorn Medley, and Sea Salt.

CLUB HOUSE NO SALT ADDED

Table with 4 columns: DESCRIPTION, UPC, SIZE, FEATURES. Rows include Garlic & Herb and Steak Spice.

Table with 4 columns: DESCRIPTION, UPC, SIZE, FEATURES. Includes Cholula Hot Sauce logo.

CHOLULA® HOT SAUCE

Table with 4 columns: DESCRIPTION, UPC, SIZE, FEATURES. Rows include Chili Garlic, Chili Lime, Chipotle, Green Sauce, Original Hot Sauce, and Sweet Habanero.

Table with 4 columns: DESCRIPTION, UPC, SIZE, FEATURES. Includes Frank's RedHot logo.

FRANKS REDHOT®

Table with 4 columns: DESCRIPTION, UPC, SIZE, FEATURES. Rows include Buffalo Sandwich Sauce, Buffalo Wings Sauce, Chile 'n Lime Sauce, Original Cayenne Pepper Sauce, Rajili™ Sweet Ginger Hot Sauce, Seasoning (dry), Slammin' Sriracha® Chili Sauce, Stingin' Honey Garlic™ Sauce, Sweet Chili® Sauce, and XTRA Hot Cayenne Pepper Sauce.

Table with 4 columns: DESCRIPTION, UPC, SIZE, FEATURES. Includes Lawry's logo.

LAWRY'S WINGS SEASONINGS

Table with 4 columns: DESCRIPTION, UPC, SIZE, FEATURES. Rows include Buffalo, Lemon Pepper, Mango Habanero, Maple Bacon, and Sriracha.



Flavour Portfolio
Spices, Herbs, Seasonings, Sauces and Condiments

DESCRIPTION	UPC	SIZE	FEATURES
FRENCH'S®			
CRISPY FRIED VEGETABLES			
French Fried Onions	56200-83982	6 x 680 g	•
KETCHUP			
Classic Tomato Ketchup	56200-96535	500 x 8 mL packet	• •
	56200-96188	1500 x 8 mL packet	• •
	56200-95761	30 x 375 mL	• •
	56200-95121	12 x 500 mL	• •
	56200-92645	12 x 750 mL	• •
	56200-92646	12 x 1 L	• •
	56200-01016	4 x 2.84 L	• •
Low Sodium Tomato Ketchup	56200-96574	2 x 6 L pouch	• •
	56200-01013	12 x 750 mL	•
No Sugar Tomato Ketchup	56200-01012	12 x 750 mL	•
MUSTARD			
Classic Yellow® Mustard	Bold 'n Spicy Deli Mustard	56200-76226	12 x 325 mL • •
		56200-96536	500 x 6.8 mL packet • • •
		56200-76114	12 x 325 mL • • •
		56200-76217	16 x 400 mL • • •
		56200-76216	12 x 225 mL • • •
		56200-77576	12 x 500 mL • • •
		56200-82855	12 x 550 mL • • •
Classic Yellow® Spicy Mustard		56200-82658	12 x 830 mL • • •
		56200-82186	2 x 2.9 L • • •
		41500-81848	2 x 5.67 L pouch • • •
Classic Yellow® Sweet Mustard	56200-93304	12 x 400 mL	• •
	56200-93303	12 x 400 mL	• •
Dijon Mustard		56200-76227	12 x 325 mL • •
		56200-77575	12 x 500 mL • •
		56200-82300	2 x 2.9 L • •
Honey Dijon Mustard	56200-81044	12 x 325 mL	• •
Honey Mustard	56200-76228	12 x 325 mL	• •
Stone Ground Dijon Mustard	56200-99339	12 x 325 mL	• •
Sweet Onion Mustard	56200-76229	12 x 325 mL	• •
WORCESTERSHIRE			
Worcestershire Sauce		56200-93161	12 x 295 mL • •
		41500-05363	2 x 3.78 L • •

DESCRIPTION	UPC	SIZE	FEATURES
CATTLEMEN'S® BBQ SAUCES AND BASES			
Carolina Tangy Gold™ BBQ Sauce	41500-74152	2 x 3.78 L	•
Chipotle BBQ Sauce	56200-01030	2 x 3.78 L	•
Kansas City Classic™ BBQ Sauce	41500-75465	2 x 3.78 L	•
Kentucky Bourbon BBQ Sauce	56200-01031	2 x 3.78 L	•
Memphis Sweet BBQ Sauce	56200-84183	2 x 3.78 L	•
Mississippi Honey BBQ Sauce	56200-84525	2 x 3.78 L	•
St. Louis Style Original BBQ Sauce	41500-75464	2 x 3.78 L	•
	41500-83329	1 x 18.9 L pail	•
Texas Smoky BBQ Sauce	41500-75463	2 x 3.78 L	•
THAI KITCHEN			
Coconut Milk Premium	37628-01150	12 x 400 mL	• •
Green Curry Paste	37628-01120	4 x 992 g	• •
Red Curry Paste	37628-01121	4 x 992 g	• •
BILLY BEE			
Creamed Honey Tub	58500-00042	12 x 500 g	•
Liquid Honey		58500-00020	12 x 250 g •
		58500-00025	12 x 500 g •
Liquid Honey Bear	58500-00026	12 x 375 g	•
Liquid Honey Bee	58500-01008	12 x 375 g	•
Liquid Honey Jar	58500-00022	12 x 500 g	•
Liquid Honey Squeeze Bottle	58500-00024	12 x 1 kg	•
Liquid Honey Upside-Down Bottle	58500-00021	12 x 375 g	•
Liquid Organic Honey Upside-Down Bottle	58500-00032	12 x 375 g	•



Let's Flavour Together.







# Contact Your McCormick Sales Representative Today

or visit us at [ClubHouseForChefs.ca](http://ClubHouseForChefs.ca) to discover a fresh array of flavour profiles, ingredient combinations, recipes and more.



McCormick Canada Food Service • 600 Clarke Road • London, Ontario N5V 3K5 • 1-800-265-4988

©2022 \*Reg. TM/MD McCormick Canada | @Reg. TM/MD McCormick & Co., Inc. Used under licence. | @Reg. TM The French's Food Company L.L.C. Used under licence.  
\*Reg. TM/MD Spicy Liquid, LLC. Used under licence / usage autorisé