



Category and Culinary Support 2023

Let's Flavour Together.





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.**



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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.



Essential collection of premium spices, herbs, and seasonings, that professional kitchens count on.

McCormick sources product with the most direct supply chain, with whole-form sourcing that reduces risk of contamination and ensures quality, safety and traceability.



As Canada's favourite honey³, 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.



Get an authentic grill taste with or without the grill with any of our bold flavours.

On-trend seasonings help deliver mouthwatering, bold flavours you can see and taste.



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.

French's® Mustard is made with stone-ground #1 grade Canadian mustard seeds.



Cholula® was inspired by generations-old recipes originally prepared for the famed Jose Cuervo family, by beloved cook & 'abuelita' figure, known affectionately as "La Chila."



OLD BAY® has a zesty, world-famous flavour that brings the essence of the Chesapeake region to innovative recipes on menus everywhere.

OLD BAY® is great on seafood...and everything else!



Frank's RedHot® is Canada's #1 Brand of Hot Sauce.^{1,2}

Our proprietary processing allows for consistency bottle after bottle, year after year, delivering *The Perfect Blend of Flavour and Heat*®.



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.



Lawry's® is restaurant-proven flavour featuring a premium selection of unique seasoning salts and blends for center-of-the-plate offerings.



For more than 50 years, Cattlemen's® BBQ Sauce has set the standard for quality and performance with legendary taste and a formula built exclusively for foodservice professionals.

¹ Direct Link Selected Shelf Stable Sauce (L) Q2-2022 (52 weeks ending June 2022)

² 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 Nov. 5, 2022 for the NATIONAL INCL NFLD GB +DR +MM +GM +WC, according to the Nielsen custom McCormick Canada Hot Sauce database. Copyright © 2022

³ AC Nielsen, L62 weeks PE Nov 05, 2022

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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!



Lawry's® Grilled Shrimp Skewers



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



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



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.

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

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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.



Grilled Flank Steak with Montreal Steak Spice



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.



Grilled Green Zucchini Medallions

**Canada's #1
Grilling Seasoning⁴**

For more on-trend recipes featuring Club House La Grille products, visit ClubHouseForChefs.ca/en-ca/Products/Club-House-La-Grille.

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



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® Lemon Pepper Linguine Alle Vongole



Featured Products

Lawry's® Seasoned Salt

Lawry's Seasoned Salt was originally created in 1938 at the world famous LAWRY'S The Prime Rib Restaurant in Beverly Hills. Our unique seasoning is made with salt, spices and herbs and adds distinct flavour to any dish.

Lawry's® Lemon Pepper Seasoning

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

Lawry's® Cajun Seasoning

Cajun Seasoning is a bold and sassy seasoning with paprika, red pepper, garlic, onion and herbs that gives you flavour reminiscent of Louisiana cooking.



Lawry's® Cajun Sweet Potato Soup

Chef's Tip

For a spicy twist add **Lawry's® Cajun Seasoning** to your classic bar or trail mix recipe.

For more on-trend recipes featuring Lawry's® products, visit ClubHouseForChefs.ca/en-ca/Products/Lawrys.

Find the full portfolio of Lawry's® products on page 24-26.

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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 Products

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.

Find the full portfolio of Club House for Chefs products on pages 25.

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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



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. Find the full portfolio of Thai Kitchen® products on page 28.

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Introducing Cattlemen's® BBQ Rubs

For more than 50 years, Cattlemen's® has set the standard for quality and performance with legendary taste and a formula built exclusively for foodservice professionals.

Our new BBQ Rubs deliver to the needs of foodservice: performance in the kitchen and performance on the plate. The ready-to-use format is ideal for low 'n slow cooking. The BBQ Rubs are perfect for blending with Cattlemen's® BBQ sauces to create your own signature sauce. It's all part of our commitment to delivering real ingredients, great taste and end-to-end solutions.



Cattlemen's® Slow Cooked Pulled Pork Sandwich

Featured Products

Cattlemen's® Texas Longhorn Rub

A savoury gourmet blend of onions, garlic, red bell peppers and seasoned salt. Perfect for seasoning any cut of pork, chicken or seafood. The finer grind is great for low n' slow cooking.

Cattlemen's® Cowboy Rub

This bold mix of molasses, coffee and real sea salt adds layers of flavour. Great for brisket, chicken or pork. The fine grind is ideal for low n' slow cooking.

Cattlemen's® Smokehouse Rub

A peppery blend of real sea salt, garlic and smoked paprika. Perfectly suited for beef, pork or grilled veggies. The coarse grind is great for open flame cooking.



Cattlemen's® Smokehouse Brisket

Performance for Foodservice

Cattlemen's® BBQ Rubs are developed for the professional Kitchen, with superior ingredients to layer bold flavour, so you and your team can put a consistent premium signature touch across all your menu.

For more on-trend recipes featuring Cattlemen's® products, visit ClubHouseForChefs.ca/en-ca/Products/Cattlemens.

Find the full portfolio of Cattlemen's® products on page 28.

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Built for Foodservice

The world-class flavour standards and performance of Cattleman'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.



Cattleman's® Kentucky Bourbon BBQ Shrimp Sandwich



Featured Products

Cattleman'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.

Cattleman'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.

Cattleman's® Memphis Sweet BBQ Sauce

Sweetened in part by sugar, molasses and pineapple juice concentrate —with rich tomato paste flavour and a spice finish.

Cattleman'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.

Cattleman'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.

Cattleman's® Texas Smoky Base BBQ Sauce

Tangy vinegar, tomato paste and spice, blended with natural hickory smoke for a boldly flavoured base.

Cattleman's® Mississippi Honey BBQ Sauce

A touch of real honey adds smooth sweetness to the tangy vinegar and tomato paste base.

For more on-trend recipes featuring Cattleman's® products, visit ClubHouseForChefs.ca/en-ca/Products/Cattlemans. Find the full portfolio of Cattleman's® products on page 28.

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Canada's Favourite Honey³

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.



Honey and Garam Masala Cedar Plank Salmon



True Source Certified

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



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.
Find the full portfolio of Billy Bee products on page 28.

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® Original Buffalo 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® Shrimp Tacos

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.



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^{1,2} bringing rich, full-flavour and authentic heat in every bottle.

¹ Direct Link Selected Shelf Stable Sauce (L) Q2-2022 (52 weeks ending June 2022)

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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® Nashville Hot Chicken Sandwich



Featured Products

NEW! Frank's RedHot® Nashville Hot Seasoning

We took everything that's "SO HOT" about trendy Nashville Hot Chicken and put it in a bottle to create Frank's RedHot® Nashville Hot Seasoning. Perfect for dousing chicken wings with that party-ready, red-hot, extra hot sauce heat, with a touch of sweet.

NEW! Frank's RedHot® Mild Wings Hot Sauce

For chicken wing fans who prefer their buffalo wings to be on the milder side, Frank's RedHot Mild Wings Hot Sauce is for you. It has all the tangy flavour and spices of our original wings sauce without the heat.

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 sweet heat addition to wings and ribs.

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

The popular flavour of Sriracha with the perfect blend of chili and jalapeno peppers from Canada's #1 hot sauce brand.^{1,2}

Frank's RedHot® Sweet Chili® Sauce

Sweet, spicy and the fastest growing specialty hot sauce flavour in our portfolio.

Frank's RedHot® Xtra Hot Cayenne Pepper Sauce

Four times the heat of Original RedHot®, it's made with a savoury, extra hot blend of aged cayenne peppers for a heat you can feel and a taste you'll love.

Frank's RedHot® Original Seasoning

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

For more on-trend recipes featuring Frank's RedHot® products, visit ClubHouseForChefs.ca/en-ca/Products/Franks.

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

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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

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

Cholula® Sweet Habanero 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 Cholula® products, visit ClubHouseForChefs.ca/en-ca/Products/Cholula. Find the full portfolio of Cholula® products on page 27.

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Mustard

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. French's® is the Gold standard category leader in mustard for over 100 years. Expand your menu with French's® to excite your guests.



French's® Mustard Sandwich



French's® Classic Yellow® Mustard

As Canada's #1 mustard brand⁵, French's® is made with #1 grade mustard seeds for unmatched tangy, creamy, mustard flavour.

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.



Featured Products

Tabletop Formats

Allow your guests to squeeze their favourite mustard on to their favourite foods, reducing labour and the need for waitstaff to retrieve condiments.

Single Serve Packet

The 6.8 mL classic yellow mustard packet is the perfect single-serve size that's a great accompaniment for delivery and take-out orders.

Large Formats

To meet a wide range of needs, French's® Classic Yellow and Dijon mustards are available 2.9 L formats. Great for dispensers, yellow mustard is also available in a 5.67 L pouch format.

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



Ketchup

Restaurants all over Canada are turning menus and meals into memorable moments for patrons with French's® Tomato Ketchup – made with farm-grown tomatoes, free from preservatives, artificial flavours & colours and gluten. Expand your menu with homegrown tomato ketchup flavour that will excite your guests, drive sales, and ultimately increase profits.



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



Featured Products

Tabletop Formats

Available in a range of sizes, there is the perfect French's® Ketchup tabletop solution for your operation. Allow your guests to add their desired amount of ketchup to any meal.

Single Serve Packet

The 8 mL ketchup packet is the perfect single-serve size that's a great accompaniment in delivery and take-out orders.

Large Formats

Great for high volume settings or self-serve settings, French's® Tomato Ketchup is available large formats: 2.84 L dispenser, 6 L pouch, 11.5 L volpack.

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

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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



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. Find the full portfolio of French's products on page 28.

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Equipment Solutions

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.



French's® Ketchup

Featured Products

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.

Wall Mounts

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.

Portion Control Options

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.

Jugs and Pumps

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.



Tabletop Solutions

Give your restaurant guests the ability to customize their foods and beverages. Top every table with their favourite condiments from the brands they love and trust.



Table Caddies

Caddies are a great way to keep your condiments organized and conveniently accessible for guests. Metal, chrome, large or small, McCormick offers a range of caddies to suit your tabletop needs.

Frank's RedHot® Original Cayenne Pepper Sauce

- Canada's #1 hot sauce brand^{1,2}
- Delivers *The Perfect Blend of Flavour and Heat™* to any meal

Cholula® Hot Sauce

- Balanced Authentic Mexican Flavour and Heat from a 100-year old family recipe
- Unique and high-quality ingredients made to boost dishes, never overpower
- Premium, distinctive packaging patrons ask for by name

French's® Classic Yellow® Mustard

- Canada's #1 mustard brand⁵
- Made with #1 grade mustard seed

ClubHouse® Sea Salt and Black Peppercorn Grinders

- Attractive, disposable glass bottle
- Eliminates the labour to refill
- Adjustable grinder brings out the full flavor at the table

French's® Tomato Ketchup

- Made with 100% Canadian farm-grown tomatoes
- Prepared and packaged in Canada
- Free from preservatives, artificial flavours & colours and gluten
- Perfect as a tabletop condiment or as a base for recipes that go beyond hotdogs and burgers

Contact your McCormick Sales Representative for Tabletop Solutions

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⁵ AC Nielsen, L52 weeks ending Nov 5, 2022

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Chef Inspired Recipes



Cholula® Chipotle Brisket Tacos

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



BBQ Rotisserie Chicken Pizza

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

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**.



Grilled Tequila Chipotle BBQ Shrimp

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.



Frank's RedHot® Original Buffalo Meatballs

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

Plus 1

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



Chef Inspired Recipes



Carolina Gold Fried Chicken and Cheddar

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



Grilled Chicken Sandwich with Smoky Mustard Aioli

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



Frank's Fried Egg Burger

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

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.

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.



Plus 1

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



Rebate Up to \$1,200[‡]

On qualifying Club House, Thai Kitchen®, Frank's RedHot® Sauce, French's®, Cattlemen's® BBQ Sauce or Cholula® Hot Sauce products throughout 2023.



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:

2023 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, 2024).
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, 2023 and December 31, 2023. 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					FRENCH'S®				
BACK OF HOUSE					BACK OF HOUSE				
La Grille Korean Style BBQ Seasoning	66200-02289	6/765 g			Dijon Mustard	56200-82300	2/2.9 L	___ x \$1.00	\$
La Grille Brazilian Style BBQ Seasoning	66200-02075	6/640 g			French Fried Onions (pouch pack)	56200-83982	6/680 g	___ x \$2.00	\$
La Grille Fiery Habanero & Roasted Garlic Seasoning	66200-02149	6/705 g	___ x \$3.00	\$	Tomato Ketchup (pouch)	56200-96574	2/6 L	___ x \$1.00	\$
Black Peppercorns – Grinders	66200-00075	36/35 g			Tomato Ketchup (volpak pouch)	56200-96575	1/11.5 L	___ x \$1.00	\$
Sea Salts – Grinders	66200-00070	36/60 g			Tomato Ketchup (container)	56200-01016	4/2.84 L	___ x \$0.50	\$
THAI KITCHEN®					FRONT OF HOUSE				
Coconut Milk	37628-01150	12/400 mL			Dijon Mustard (jar)	56200-77575	12/325 mL		
Green Curry Paste	37628-01120	4/992 g	___ x \$1.00	\$	Dijon Mustard (squeeze)	56200-76227	12/325 mL		
Red Curry Paste	37628-01121	4/992 g			Honey Mustard (squeeze)	56200-76228	12/325 mL		
FRANK'S RedHot®									
BACK OF HOUSE					CATTLEMEN'S® BBQ SAUCES, BASES & RUBS				
Buffalo Sandwich Sauce	41500-74883	2/3.78 L			BACK OF HOUSE				
Buffalo Wings Sauce	56200-89545	2/3.78 L	___ x \$1.00	\$	Carolina Tangy Gold™ BBQ Sauce	41500-74152			
Mild Wings Sauce	56200-10806	2/3.78 L			Kansas City Classic™ BBQ Sauce	41500-75465			
Nashville Hot Seasoning	56200-10776	6/500 g			Kentucky Bourbon BBQ Sauce	56200-01031	2/3.78 L	___ x \$1.00	\$
Original Cayenne Pepper Sauce	41500-74746	4/3.78 L	___ x \$2.00	\$	Memphis Sweet BBQ Sauce	56200-84183			
Original Seasoning	66200-02108	36/132 g	___ x \$3.00	\$	Mississippi Honey BBQ Sauce	56200-84525			
Rajili™ Sweet Ginger Hot Sauce	56200-91272	4/1.89 L	___ x \$1.00	\$	St. Louis Original BBQ Base	41500-75464			
Sriracha Chili Sauce	56200-91273	4/1.89 L			St. Louis Original BBQ Base (pail)	41500-83329	18.9 L pail	___ x \$2.00	\$
Stingin' Honey Garlic™ Sauce	56200-92824	2/3.78 L	___ x \$1.00	\$	Texas Smoky BBQ Base	41500-75463	2/3.78 L	___ x \$1.00	\$
Sweet Chili Sauce	56200-84250	4/1.89 L			Cowboy Rub	56200-01063	6/839 g		
Xtra Hot Cayenne Pepper Sauce	56200-89544	2/3.78 L			Smokeyhouse Rub	56200-01065	6/830 g	___ x \$1.00	\$
FRONT OF HOUSE					Texas Longhorn Rub				
Chile & Lime Sauce	56200-77378	12/354 mL				56200-01064	6/788 g		
	56200-80506	12/680 mL			CHOLULA® HOT SAUCE				
Original Cayenne Pepper Sauce	56200-80502	12/354 mL	___ x \$1.00	\$	BACK OF HOUSE				
	56200-80501	24/148 mL			Cholula® Green Sauce	49733-01014	4/1.89 L	___ x \$1.00	\$
Xtra Hot Cayenne Pepper Sauce	56200-78068	12/354 mL			Cholula® Hot Sauce	49733-01015			
CHOLULA® HOT SAUCE					FRONT OF HOUSE				
BACK OF HOUSE					Cholula® Chili Garlic				
Cholula® Green Sauce	49733-01014	4/1.89 L	___ x \$1.00	\$		49733-00032			
Cholula® Hot Sauce	49733-01015				Cholula® Chili Lime	49733-00033	12/150 mL	___ x \$1.00	\$
FRONT OF HOUSE					Cholula® Chipotle				
Cholula® Chili Garlic	49733-00032					49733-00034			
Cholula® Chili Lime	49733-00033	12/150 mL	___ x \$1.00	\$	Cholula® Green Sauce	49733-77002			
Cholula® Chipotle	49733-00034				Cholula® Hot Sauce	49733-10184	24/150 mL	___ x \$2.00	\$
Cholula® Green Sauce	49733-77002				Cholula® Sweet Habanero	49733-00024	12/150 mL	___ x \$1.00	\$
Cholula® Hot Sauce	49733-10184	24/150 mL	___ x \$2.00	\$					
Cholula® Sweet Habanero	49733-00024	12/150 mL	___ x \$1.00	\$					

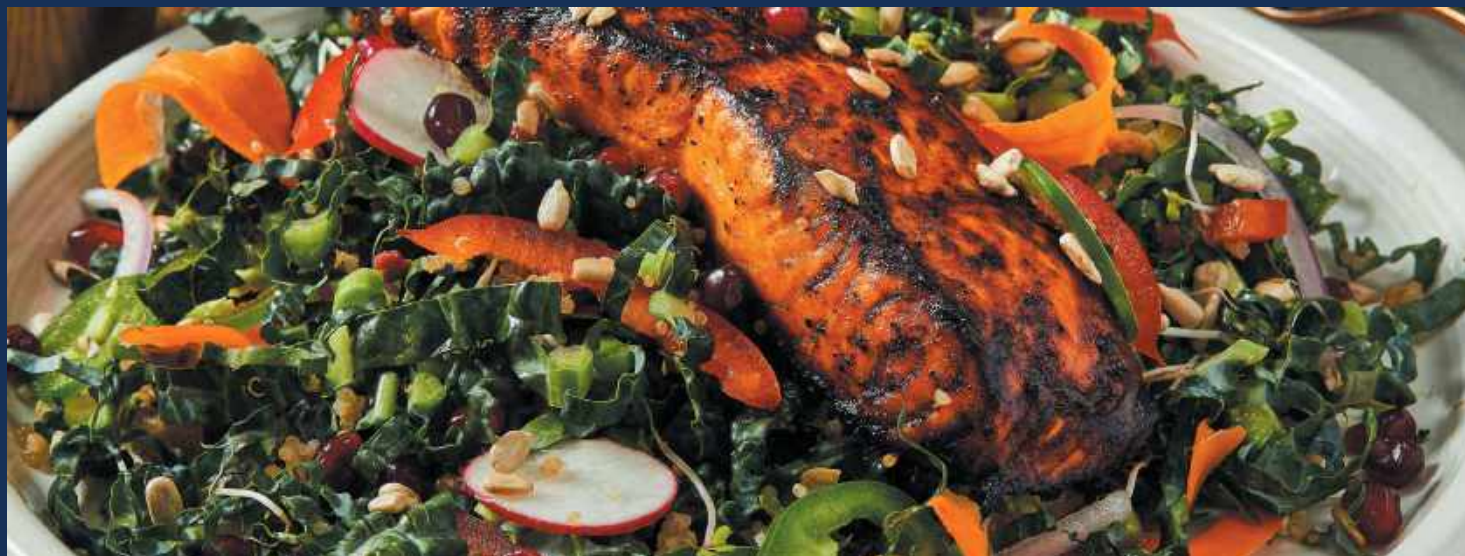
*With rebate offers noted above.

2023 Submissions must total \$100 or more.

CLAIM TOTAL \$



Flavour Portfolio



Flavour Portfolio

Spices, Herbs, Seasonings, Sauces and Condiments

DESCRIPTION UPC SIZE FEATURES

A

Allspice, Ground	66200-91185	12 x 475 g	● ● ●
Ancho Chili Pepper, Ground	66200-02245	6 x 500 g	●

B

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

C

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

DESCRIPTION UPC SIZE FEATURES

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

D

Dill Weed	66200-91195	12 x 225 g	● ● ●
Dill Weed	66200-03099	1 x 975 g	● ● ●

F

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

G

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

Flavour Portfolio

Spices, Herbs, Seasonings, Sauces and Condiments

DESCRIPTION	UPC	SIZE	FEATURES
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I

Italiano	66200-91171	12 x 510 g	● ● ●
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J

Juniper Berries	66200-91150	12 x 315 g	● ● ●
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K

Korean Style BBQ Seasoning	66200-02289	6 x 765 g	● ●
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L

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

M

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

N

Nutmeg, Ground	66200-91278	12 x 525 g	● ● ●
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O

Old Bay Seasoning	66200-91542	12 x 680 g	● ● ●
Onion Flakes, Dehydrated	66200-91279	12 x 300 g	● ● ●
Onion Flakes, Dehydrated	66200-03032	1 x 1.3 kg	● ● ●
Onion Granulated	66200-91271	12 x 600 g	● ● ●

DESCRIPTION	UPC	SIZE	FEATURES
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Onion Granulated	66200-03072	1 x 2.7 kg	● ● ●
Onion Minced, Dehydrated	66200-91237	12 X 500 g	● ● ●
Onion Powder	66200-91153	12 x 480 g	● ● ●
Onion Salt	66200-91280	12 x 1.0 kg	● ● ●
Oregano Ground	66200-91281	12 x 350 g	● ● ●
Oregano Leaves	66200-91282	12 x 190 g	● ● ●
Oregano Leaves	66200-03086	1 x 650 g	● ● ●
Oregano Leaves, Mexican	66200-91181	12 x 143 g	● ● ●

P

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

Flavour Portfolio

Spices, Herbs, Seasonings, Sauces and Condiments

DESCRIPTION	UPC	SIZE	FEATURES
Piri Piri	66200-02109	6 x 700 g	● ● ●
Poppy Seed	66200-91290	12 x 640 g	● ● ●
Poultry Seasoning	66200-91291	12 x 375 g	● ● ●

R

Red Pepper, Crushed	66200-91287	12 x 350 g	● ● ●
Red Pepper, Crushed	66200-03065	1 x 1.6 kg	● ● ●
Roasted Garlic & Peppers	66200-91169	12 x 660 g	● ● ●
Rosemary Leaves	66200-91292	12 x 275 g	● ● ●

S

Sage Ground	66200-91293	12 x 340 g	● ● ●
Sage Leaves	66200-91158	12 x 180 g	● ● ●
Sea Salt, French Mediterranean	66200-91297	12 x 1.1 kg	● ● ●
Seasoned Salt – Club House	66200-91295	12 x 1.0 kg	● ● ●
Seasoned Salt – Club House	66200-03079	1 x 4.4 kg	● ● ●
Seasoning Salt – Hy's	62053-90015	12 x 1.0 kg	● ● ●
Seasoning Salt No MSG Added	62053-90020	12 x 1.0 kg	● ● ●
Seasoning Salt No MSG Added	62053-90014	1 x 50 lb	● ● ●
Seasoned Salt – Lawry's	66200-01139	12 x 225 g	● ● ●
Seasoned Salt – Lawry's	66200-01147	12 x 450 g	● ● ●
Seasoned Salt – Lawry's	66200-01158	6 x 1.1 kg	● ● ●
Seasoned Salt – Lawry's	66200-01182	4 x 2.27 kg	● ● ●
Seasoned Salt – Lawry's	66200-01183	1 x 22.7 kg	● ● ●
Sesame Seed	66200-91296	12 x 575 g	● ● ●
Smoky Cedar	66200-91257	12 x 700 g	● ● ●
Smouldering Smoked Applewood	66200-01309	12 x 780 g	● ● ●
Spicy Pepper Medley	66200-91251	12 x 740 g	● ● ●
Spicy Spaghetti Seasoning	66200-91255	12 x 405 g	● ● ●
Sriracha Lime Seasoning	66200-02110	6 x 760 g	● ● ●
Sugar Cinnamon	66200-91259	12 x 850 g	● ● ●

DESCRIPTION	UPC	SIZE	FEATURES
Taco Seasoning	66200-91260	12 x 735 g	● ● ●
Tarragon Leaves	66200-91299	12 x 125 g	● ● ●
Tex Mex	66200-91170	12 x 560 g	● ● ●
Thyme Ground	66200-91261	12 x 375 g	● ● ●
Thyme Leaves	66200-91270	12 x 175 g	● ● ●
Thyme Leaves	66200-03105	1 x 745 g	● ● ●
Turmeric Ground	66200-91263	12 x 454 g	● ● ●

V

Vegetable Seasoning	66200-91252	12 x 625 g	● ● ●
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W

Wild Whiskey Smoked BBQ Seasoning	66200-01279	12 x 660 g	● ● ●
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Flavour Portfolio

Spices, Herbs, Seasonings, Sauces and Condiments

DESCRIPTION

UPC

SIZE

FEATURES



CLUB HOUSE EXTRACTS

Vanilla, Artificial	66200-05084	4 x 4 L	● ● ●
Vanilla, Artificial Colourless	66200-01330	12 x 455 mL	● ● ●
Vanilla, Pure	66200-01325	12 x 455 mL	● ● ●

CLUB HOUSE GRINDERS

Black Peppercorn	66200-00075	36 x 35 g	● ●
Italian Herbs	66200-00014	36 x 21 g	● ●
Peppercorn Medley	66200-00016	36 x 24 g	● ●
Sea Salt	66200-00070	36 x 60 g	● ●

CLUB HOUSE NO SALT ADDED

Garlic & Herb	66200-91538	12 x 566 g	● ● ●
Steak Spice	66200-91253	12 x 570 g	● ● ●



CHOLULA® HOT SAUCE

Chili Garlic	49733-00032	12 x 150 mL	● ●
Chili Lime	49733-00033	12 x 150 mL	● ●
Chipotle	49733-00034	12 x 150 mL	● ●
Green Sauce	49733-77002	12 x 150 mL	● ●
	49733-01014	4 x 1.89 L	● ●
Original Hot Sauce	49733-10184	24 x 150 mL	● ●
	49733-01015	4 x 1.89 L	● ●
	49733-01017	200 x 7.5 mL	● ●
Sweet Habanero	49733-00024	12 x 150 mL	● ●

DESCRIPTION

UPC

SIZE

FEATURES



FRANKS REDHOT®

Buffalo Sandwich Sauce	41500-74883	2 x 3.78 L	● ●
	56200-78067	12 x 354 mL	● ●
Buffalo Wings Sauce	56200-81879	12 x 680 mL	● ●
	56200-89545	2 x 3.78 L	● ●
Chile 'n Lime Sauce	56200-77378	12 x 354 mL	● ●
Mild Wings Sauce	56200-10806	2 x 3.78 L	● ●
Nashville Hot Seasoning	56200-10776	6 x 500 g	● ●
	56200-95123	200 x 6.8 mL packet	● ● ●
	56200-80501	24 x 148 mL	● ● ●
Original Cayenne Pepper Sauce	56200-80502	12 x 354 mL	● ● ●
	56200-80506	12 x 680 mL	● ● ●
	41500-74746	4 x 3.78 L plastic	● ● ●
Rajili™ Sweet Ginger Hot Sauce	56200-91272	4 x 1.89 L	● ●
Original Seasoning	66200-02108	36 x 132 g	● ●
Slammin' Sriracha® Chili Sauce	56200-91273	4 x 1.89 L	●
	56200-94201	12 x 354 mL	●
Stingin' Honey Garlic™ Sauce	56200-92824	2 x 3.78 L	●
	56200-83923	12 x 354 mL	● ●
Sweet Chili® Sauce	56200-84250	4 x 1.89 L	● ●
Xtra Hot Cayenne Pepper Sauce	56200-78068	12 x 354 mL	●
	56200-89544	2 x 3.78 L	●

Flavour Portfolio

Spices, Herbs, Seasonings, Sauces and Condiments

DESCRIPTION

UPC

SIZE

FEATURES



FRENCH'S®

CRISPY FRIED VEGETABLES

DESCRIPTION	UPC	SIZE	FEATURES
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	• •
	56200-96574	2 x 6 L pouch	• •
Low Sodium Tomato Ketchup	56200-01013	12 x 750 mL	•
No Sugar Tomato Ketchup	56200-01012	12 x 750 mL	•

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	• • •
Classic Yellow® Mustard	56200-77576	12 x 500 mL	• • •
	56200-82855	12 x 550 mL	• • •
	56200-82658	12 x 830 mL	• • •
	56200-82186	2 x 2.9 L	• • •
	41500-81848	2 x 5.67 L pouch	• • •
Classic Yellow® Organic Mustard	56200-95805	12 x 325 mL	• • •
	56200-76227	12 x 325 mL	• •
Dijon Mustard	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	• •
Sweet & Smoky BBQ Mustard	56200-01018	12 x 325 mL	•

WORCESTERSHIRE

Worcestershire Sauce	56200-93161	12 x 295 mL	• •
	41500-05363	2 x 3.78 L	• •

DESCRIPTION

UPC

SIZE

FEATURES



CATTELMEN'S® BBQ SAUCES, BASES & RUBS

Carolina Tangy Gold™ BBQ Sauce	41500-74152	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	•
Cowboy Rub	56200-01063	6 x 839 g	•
Smokehouse Rub	56200-01065	6 x 830 g	•
Texas Longhorn Rub	56200-01064	6 x 788 g	•



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 to discover a fresh array of flavour profiles, ingredient combinations, recipes and more.



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