

Primo's New Gourmet Seasonings & Dry Rubs

In Stock and Available for Ordering.



Primo has partnered with a culinary chef and food scientist to create four distinctive new seasonings. All of the blends use fresh herbs, spices and oils for enhanced natural flavor.

Extracts of red wine, white wine and bourbon whiskey were also added for complexity.

Primo's new seasonings are versatile enough to be used as a dry rub or added to cooked meat and vegetables as a seasoning.

While each seasoning designed for a specific meat, they are versatile enough to enhance the flavor of other meats, vegetables, salads and virtually any food.

#511 Bourbon Whiskey Twist

#506 Chicago Stockyard

#507 Kleftiko Barrel Wine

#509 Tupelo Honey Crunch

MSRP: \$17.50

- Available in 11 oz bottles
- 12 bottles per case



Bourbon Whiskey Twist | Steak

Also Great on Beef, Pork, Poultry and Vegetables.

Inspired by American bourbon whiskey. This buttery bourbon steak dust is teeming with a smokey barrel mash flavor. We infused notes of sweet cane sugar, fresh cracked black pepper, dried Tabasco pepper, brown sugar and celery for a truly distinctive flavor worthy of any butcher's hand cut steak.



Chicago Stockyard | Beef

Also Great on Steak, Pork, Poultry and Vegetables.

Perfect for any cut of beef and exceptional on burgers as a rub or as a dust after grilling for use as a seasoning. A handcrafted blend of smoky paprika, garlic, Ancho chili peppers, sea salt and savory Worcestershire make this a perfect and versatile seasoning. Add a tablespoon or two to any salad dressing, dip or sauce.



Kleftiko Barrel Wine | Lamb

Also Great on Pork, Poultry and Vegetables.

Inspired by an ancient Greek method of preparing lamb. "Kleftiko" means "thieves" in Greek, because peasants survived by stealing a lamb from nearby farmers. The bold flavors are derived from the hearty red wine, rosemary, mustard, and farm fresh citrus used to marinate their bounty.



Tupelo Honey Crunch | Pork

Also Great on Poultry, Seafood and Vegetables.

Intended to bring a signature flavor to the barbecue community. Natural air-dried honey crystals are used as the base with a balanced blend of Ancho chili peppers and cayenne pepper to offer an undertone of heat. The bold umami flavor comes from the natural-dried pork stock, cumin and cracked black pepper.