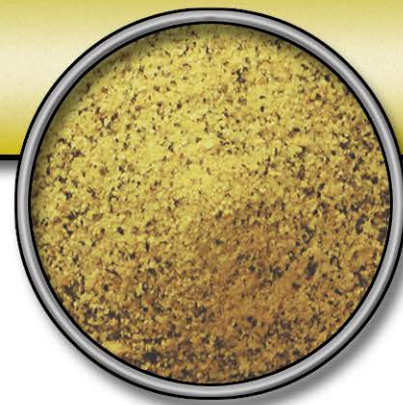


SPICE OF THE MONTH

Lemon Pepper



...Our Featured Spice

Did You Know...

- History has crowned pepper as “king of all spices.” The fascination with pepper has spawned many pepper varieties, including Lemon Pepper.
- Lemon Pepper is a blend of black pepper and lemon, with a touch of garlic and onion. It’s a versatile all-purpose seasoning that will add zest to nearly any dish.

Have You Tried...

- Using Lemon Pepper as a rub for roast beef, fish, lamb, pork or chicken. Lemon Pepper can help you transform standard dishes into signature items.
- Sprinkling it on vegetables—especially steamed carrots, broccoli, green beans and cauliflower.
- Replacing salt with Lemon Pepper to zest up virtually any recipe.

Featured Recipe: *Tangy Salmon Fillet*

Renzi # **MAKES 24 SERVINGS**

44054	Salmon fillets, fresh, boneless, skinless	24 each
68296	Lemon Pepper	1 Tbsp.
68037	Whole Leaf Basil	1 Tbsp.
30173	Oil	3 Tbsp.
75181	Worcestershire sauce	2 Tbsp.
68137	Granulated Garlic	1/2 tsp.

1. Rinse salmon; pat dry.
2. For sauce, combine remaining ingredients and baste over salmon.
3. Grill or broil 4 to 6 minutes per ½-inch thickness or until salmon flakes easily when tested with a fork. Brush often with sauce.

Product Information

Shelf Life: 2 years

Storage: Cool, dark, dry place

