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### FRONTIER SPICE SPOTLIGHT

Pepper, Black

Botanical Name - *Piper nigrum*

Origin - Vietnam, India, Sri Lanka

*One of the world's most popular spices, black peppercorns are actually unripe green fruits (berries) that have been sun-dried after fermenting. Frontier offers black pepper in a full range of grinds -- cracked, coarse, medium and fine - to suit your every need.*

### RECIPE: Peppery Rub

*Rubs enhance grilled, roasted or baked meat and seafood, vegetables and soy foods. Rub this spicy blend directly on foods right before cooking or several hours before hitting the grill (place foods in the refrigerator in the meantime).*

#### INGREDIENTS:

- ¼ teaspoon Frontier garlic granules
- ¼ teaspoon Frontier black pepper, coarse grind
- 1 teaspoon Frontier dried rosemary
- 1 teaspoon Frontier dried oregano
- 1 teaspoon Frontier dried thyme
- ¼ cup olive oil
- ¼ cup red wine vinegar
- ¼ teaspoon salt

*DIRECTIONS: Mix together all ingredients in a small bowl. Let sit for 10 minutes, then rub onto the foods. Store in a covered container in the refrigerator.*



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