

This Steak & Rib Rub makes a great addition to your next BBQ for ribs, roasts, steaks and burgers. Shake on directly or for increased flavor apply and refrigerate for 1-2 hours before barbecuing. I hope you enjoy this gourmet rub as a pleasing addition to your kitchen as much as my family and I do.

Bruce R. Cohn

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B.R. COHN

**STEAK
& RIB
RUB**

NET WT. 2.1 OZ. (60 g)

PLEASE RECYCLE

Nutrition Facts

Serving Size 1 tbsp. (9g)
 Servings about 7

Amount/Serving	% DV*
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Calories	20
Fat Cal.	0
Total Fat	0g 0%
Sat. Fat	0g 0%
Trans Fat	0g
Cholest.	0mg 0%
Sodium	1210mg 50%
Total Carb.	4g 1%
Dietary Fiber	2g 6%
Sugars	0g
Protein	1g
Vitamin A	4%
Vitamin C	6%
Calcium	6%
Iron	6%

Fat Cal.	0
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Sat. Fat	0g 0%
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Trans Fat	0g
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*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: Spices, Sea Salt, Dried Garlic, Orange Peel, Chiles.