

CHARGRILLED OYSTER MIX

THYME, GARLIC, OREGANO,
RED PEPPER & SALT

Not just for oysters

Our versatile blend of spices makes for delicious pastas, vinaigrettes, spreads, and much more

Deliciously easy

Before chargrilling, just add butter and our **Chargrilled Oyster Mix** to your raw oysters. When oysters are seared by the fire from the grill, the butter and spices adhere to the oyster, giving them the delicious, true gulf flavor.

Our crafted Chargrilled Oyster Mix is all about quality, and when something is this good, you don't need to add much else.

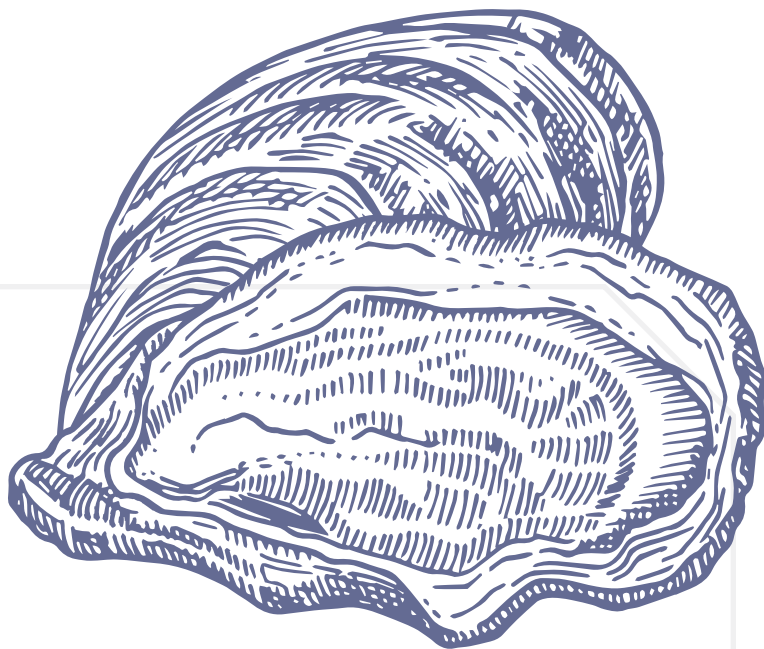
For over 30 years we have been creating some of the finest dry ingredient custom blends, seasonings, and mixes in the nation with a focus on family and community.





CHARGRILLED OYSTER MIX

THYME, GARLIC, OREGANO,
RED PEPPER & SALT



Simple ingredients make for delicious versatility.



EASY

It's really as simple as adding butter to the mix to get savory chargrilled oysters every time.



VERSATILE

Add the mixture to oysters for grilling or broiling or add to pastas, vinaigrettes, or even spreads!



SIMPLE HERBS with a little kick

Our unique blend of herbs make for a buttery and savory oyster

GET YOUR

BLEND FAST

with our
Food Service Blends

PRODUCT DESCRIPTION

6/1.15#
GCB Chargrilled
Oyster Seasoning

ITEM CODE:
SSNGCBOY-4/6

NET WEIGHT: 4lbs & 6 lbs

SHELF LIFE: 730 days

PACKAGING:

Wide Mouth Plastic
Gallon Storage Container

CASE DIMENSIONS:

12.313" x 12.313" x 9.313"

PALLET TIE/HIGH:

9ti/4hi total
36 cases per pallet