



All Purpose
Seasoning & Rub

NET WT 4.73 OZ (134.09g)

Hickory Balsamic Grilled Rib Eye

Ingredients:

- 4 ea. - 12 oz. Rib Eye Steaks
- 3 tbsp. Garlic Hickory Rub
- 1 tbsp. Balsamic Vinegar
- 1 tbsp. Red Wine
- 1 tbsp. Olive Oil

Preparation:

Rub steaks with Hickory Garlic rub and place in plastic bag. Cover with vinegar, wine and oil.

Grill steaks over a hot grill until desired temperature. Best served medium rare. To achieve medium rare cook approximately 4 minutes per side.

Backwoods™ High Country Hickory Garlic Rub has a strong garlic flavor with background of smoke flavor and tarragon.

Seasoning Ingredients:

Spices Include Paprika, Dehydrated Garlic, Salt, Sugar, Worcestershire Sauce Solids (Soy, Wheat, Salt and Spices), Natural Smoke Flavor

Contains Soy And Wheat



LEM Products

West Chester, OH 45011
Toll Free 1-877-536-7763
www.lemproducts.com

