

# Mrs.SW13

## CATERING & EVENTS

### HOLY SMOKE - SPICE BLEND

HOLY SMOKE - A subtle, smokey blend with gentle heat, warmth and aromatic notes.

Works brilliantly as a rub for all red meats. Use with soups, stews, casseroles, vegetables, pork, lamb, fish & seafood.

Rub it on meats or fish before cooking.

Mix it into ground meat for flavourful burgers or meatballs.

Sprinkle it on roasted vegetables for a smoky kick.

Use it as a seasoning for popcorn or roasted nuts.

Mix it with vegetable or olive oil to create a dip, dressing or a delicious marinade.

Carefully crafted to enhance your culinary creations.

Put a couple of teaspoons of this mix into a pan and lightly fry in olive oil for a couple of minutes, then simply spread on some toasted bread  
- or mix with olive oil to create a delicious dip, dressing or marinade. -

#### INGREDIENTS (allergens in bold):

Sea salt, chilli, onion, herbs, garlic, tomato, parsley, hickory, paprika, lime, pepper, spices & herbs.

*May contain traces of cereals containing gluten, eggs, milk, other nuts, mustard, soybeans, celery, sesame seeds and peanuts.*

Store cool and dry.



### All the best

Mrs.SW13 Catering & Events

*We're an award winning, London based, catering and event company - that specialises in creating events with unique and personal details. Our bespoke hand blended spice mixes are designed to bring a big burst of flavour to your home cooking. Unleash the flavours with Mrs.SW13's spice and herb blends.*

*We take great pride in creating hand blended spice & herb mixes that are specifically designed to elevate the flavour of your home cooking.*