

RODAK'S

Tico Smoke Coffee Wood

Direct from the coffee plantations high up in the mountains of Costa Rica is where this genuine coffee tree wood comes from. This Eco friendly smoking wood is derived from older coffee trees that no longer bare fruit and are replaced with new trees. Coffee wood is the premiere and preferred cooking wood in Costa Rica. The coffee wood has a wonderfully pleasing aroma. It works with all types of smoking needs. Give it a try and see what it does for your next cook.

*K125 2.5# Bag - \$15.99
*K126 5# Bag - \$27.99



Tonsil Tickler

A thick cayenne pepper based sauce. This unique sauce has a blend of not so hot peppers that focus more on flavor & taste, rather than just heat. Enjoy on burgers, chili, soups, pizza, pasta, eggs & etc. This sauce makes a great spicy marinade for chicken, fish & pork. (5.7 oz) *K111



Retail: \$6.99 each

Chipotle Mustard Fusion

Pure flavors from the smoky chipotle peppers in a mustard enhanced pepper base. There is a new name for taste and it is Chipotle Mustard Fusion! This sauce is great on everything and then some! (5.7 oz)

*K112

Smokin' Hickory Heat

Our mild mustard base sauce to which we added a kick of natural hickory. This sauce has quickly become our second best selling sauce. It teams up best with BBQ, sausage, burgers, chicken & pork... but try it on Everything! (5.7 oz) *K113



Habanero Endorphin Booster

Bursting with flavor and lip searing heat, this Endorphin Boosting Sauce will take your mouth on a journey to a world of true heat sensation! It gives out an aftertaste of pure heat & flavor. "Not for the timid!" (5.7 oz)

*K114



Retail:
\$6.99 each

Coffee Rub *K115

Rodak's Coffee Rub is made from fresh roasted 100% Certified Organic specialty grade coffee beans. Next, the beans are ground and blended with the highest quality peppers, salt & spices creating the most unique and flavorful rubs anywhere. Rodak's Coffee Rub is low in salt and contains No sugar. Try it with beef, chicken, pork, fish, veggies and sauces with cream cheese for an awesome dip.



Classic BBQ Rub *K116

This classic style BBQ rub offers the perfect balance of sweet, salt and spice which makes it great on everything: chicken, pork, beef, veggies & fish. Only the finest and freshest spices are used, some of which include natural sugar, sweet smoked paprika, sea salt, garlic, coriander, cumin, dried chilies & tellichery pepper.

Korean Black Garlic Rub *K117

Additively unique best describes this tasty rub as it takes you in a new direction. It has an Asian flair that works well on anything you put it on or in from salmon to potatoes. It is both sweet and savory with a hint of refreshing ginger. Sprinkle it on or mix it with oil and make a paste. This will become your new favorite rub.

L. E. Klein Co., Inc 800-251-0073