FAQ sheet

Frequently Asked Questions



What is Char Crust®?

Char Crust® is the brand name of a line of dry rub seasonings that sear and form a beautiful crust that seals in the delicious juices. They bring the great taste of outdoor cooking into your kitchen. They may be used on any meat of fish... or even on vegetables.

How do I use Char Crust® rubs?

Dredge; Drizzle; Sear; Serve! For the most dramatic crust and best results, we recommend dredging (completely covering all surfaces) the meat or fish (for more delicately flavored fish, coat just one side). If desired, spray or drizzle with a little oil AFTER

DREDGING to protect the spices and give better sizzle. Using preheated broiler (top rack) or grill, sear both sides and continue cooking to desired preference. Pan-searing and the George Foreman® grill also work GREAT!

You can also rub or sprinkle on... you can roast or smoke foods too. But the crusting action will be most dramatic when broiled or grilled. Our Roto Roast^{**} blend is specially made for slow roasting larger cuts of meat and poultry and is a great all purpose seasoning.

How far will one package of Char Crust® go?

An average family of four should easily get four meals out of one package. That's just pennies per serving! Example: One package of Char Crust® would make 12–16 8 oz. steaks.

I don't eat meat, not even fish... what else can I use Char Crust® on?

Char Crust[®] can be used on lots of different veggies, as well as tofu and seitan. Just use a lot less then you would on meat so you do not overpower the delicate flavor. Also, add Char Crust[®] as a seasoning when cooking beans, or making soups.

Is Char Crust® high in sodium?

Even our highest sodium product is <u>only 13% of your entire daily recommended allowance</u>. (That's equivalent to 2 slices of ordinary bread). Our lowest sodium products are only 8% of your day. Four of our rubs are under 200 mg, two are under 330 mg, and our highest is 420. Most other rubs on the market have 500 mg or more!

Is there any MSG in Char Crust®?

No <u>added MSG</u> is in the product. The soy and corn protein that we use does not contain any added MSG either. Trace amounts of MSG are naturally present in soybeans and corn.

Do you have any recipes/coupons?

Call the 800 number on our package. Also use this number for any other questions. Here's the number: 800-311-9884