

THE HISTORY OF DIRT: *The Original Steak Rub*

Since the beginning of time man has searched for the perfect seasonings to prepare his meats. He has tried everything. Fire was good, but there had to be more. One day Derk, a local caveman and noted meat specialist, went out to get some dinner. After a successful hunt, he dragged his meat back to his cave to be cooked. It was covered with dirt, but he was too hungry to care. After tasting his meat, Derk knew that he had discovered a seasoning for all times. To this day, people are still using Derk's Dirt to prepare steaks, chicken, and fish. Now there is Texas Sweet BBQ Rub, Dirty Butt Rub, Dirty Fish Rub, and Derk's Mud, a Liquid Marinade.

Enjoy!
Derk and Jud
Local Cavemen

www.filetandvine.com



DERK'S DIRT



THE ORIGINAL
STEAK RUB

FROM



5.5 OZ. (156g)

DIRECTIONS: Sprinkle Derk's Dirt on your favorite foods before and after cooking. Excellent on steaks, chops, poultry and fish. Also great on vegetables. Enjoy!

INGREDIENTS: Salt, wheat flour bleached (malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), dehydrated garlic and onion, spices, sugar, caramel color, natural flavor (maltodextrin, modified food starch, corn syrup solids), corn starch, citric acid, natural hickory smoke flavor, and not more than 2% tricalcium phosphate added to prevent caking. **Allergens: Contains wheat products.**

Nutrition Facts

Serving Size 1/4 tsp. (1.0g)
Servings Per Container about 179

Amount Per Serving

Calories 0 Calories from Fat 0

% Daily Value *

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 120mg	5%
Total Carbohydrate 1g	1%
Dietary Fiber 0g	0%
Sugars 1g	0%
Protein 0g	0%

Vitamin A 0% Vitamin C 0%
Calcium 0% Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily value may be higher or lower depending on your calorie needs.

Manufactured for
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