

RUMP RUB PROGRAM

Excalibur Seasoning is proud to offer Pitmaster-inspired seasoning blends showcasing regional BBQ tastes from across North America. Weather it's a creation inspired by the great state of Texas, the breezy and cool Caribbean Islands, or the authentic flavors popularized in Midwestern cities like Kansas City, Memphis,

and St. Louis, these popular rubs capture the essence of grilling each and every time. A hit on the competition circuit and found in backyards across the country, all of our rump rub flavors taste great with briskets, chicken, ribs, and of course, pork butts!



RUMP RUB PROGRAM

AVAILABLE IN: 6-pack retail shakers, 2-pack small institutional, and bulk

SWEET & SASSY APPLE

0968901

Apple and cinnamon flavors with hints of chili pepper.

DOWN HOME TEXAS STYLE

0968902

A tried and true savory rub that will enhance any brisket with essence of garlic and black pepper.

KC BOLD & SPICY

0968903

True Kansas City style with sweet, spicy and tangy flavor.

ISLAND SPECIAL CARIBBEAN STYLE

0968904

Feel like you've been transported to the majestic beaches of the Caribbean with this authentic, savory seasoning blend.

BUTTERY GARLIC

0968905

Rich butter notes and savory garlic makes for a winning combination.

TRADITIONAL KC STYLE

0968906

Get all the sweet and tangy flavor you love. It's the essence of Kansas City – in a bottle.

MEMPHIS STYLE

0968907

A semi sweet and smoky rub with heavy notes of garlic and onion.

ST. LOUIS STYLE

0968908

A balanced sweet and savory BBQ-style seasoning with hints of smoke, chili pepper, onion, and garlic.

SMOKEHOUSE BBQ

0968909

For the BBQ lover, this sweet and smoky seasoning is a dream.

