

SPICE STORY

OLD BAY®

For over 75 years, OLD BAY® Seasoning's distinctive blend of herbs and spices has been a time-honoured flavour in the Chesapeake region. Now it's been gaining in popularity amongst Canadians — who are sprinkling the bold blend on everything from seafood to chicken, pizza to pasta, salads to veggies and more. OLD BAY® is a zesty blend of premium spices and herbs that continue to inspire menus all over the country.



THE OLD BAY® Flavour STORY

- OLD BAY® is great on seafood.
- OLD BAY® is great on everything else.
- Key flavours in OLD BAY® include Celery Salt, Paprika, and Mustard Seed.
- Celery Seed has a slightly bitter flavour, with earthy and grassy notes like the celery we eat.
- Paprika has a mild, slightly sweet flavour and pleasant, fragrant aroma and is made from dried sweet red pepper.
- Mustard Seed delivers an initial floral sweetness with a pungent finishing bite.



FEATURED RECIPES



OLD BAY® Potato Stones with Lemon Mayo

Bring bold and zesty flavour to a side dish classic. OLD BAY® is added to the pot, allowing the water to boil until "au sec", leaving the potatoes with a salt crust.

[CLICK HERE TO GET THE RECIPE >>](#)



OLD BAY® Crusted Salmon

This simple four ingredient salmon is the perfect combination of authenticity and distinctive taste. The unique blend of salt with 18 herbs and spices in OLD BAY® Seasoning pairs amazingly with fish.

[CLICK HERE TO GET THE RECIPE >>](#)

Contact your sales representative today or visit us at ClubHouseforChefs.ca to discover fresh new flavour combinations, and menu/recipe ideas.

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We bring the flavour. You make it happen.



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