

Beef and Pork

- ✔ If you can place the meat in the RiverSand rub 24-48 hours before cooking, that is optimum.
- ✔ Rub meat with a thin layer of some kind of oil, to help hold the RiverSand in place.
- ✔ Place meat in container and apply RiverSand liberally. For one 3 pound tri tip roast, place it in a zip lock bag and add about ¾ cup of Sand, coating evenly. Store in refrigerator until ready to cook.
- ✔ When ready to cook, bring to room temperature, then place meat on grill, and add more Sand as you cook. Cook meat as you normally would. For tri tip, I take it to 128 degrees in the center, then take it off the grill and set it in a pan with a lid. I usually let the meat sit for about 30 minutes before slicing.
- ✔ Always slice the meat cross-grain for most tender results!

Chicken & Fish

- ✔ Place the chicken in a container anywhere from about 24 hours before cooking.
- ✔ Add enough RiverSand to coat chicken, then pour in about a ½ bottle of Italian dressing to cover the chicken, and let it rest in refrigerator.
- ✔ To cook, place the chicken on a high heat on the grill. Add Sand while cooking.
- ✔ Melt a cube of butter and about a half cup of Italian dressing, with a can of beer and 3 Tbsp. Sand in a pan. When the chicken is finished, dip each piece in the sauce just before taking off grill.
- ✔ Be sure you have plenty for seconds! People love this recipe.

- ✔ For fish, keep it simple. Apply RiverSand 1-3 hours before cooking as usual.



Chicken is on the left, clams on the right. Yes – it's great on clams too! Notice my pan of butter/ dressing/beer/Sand in the back. Once finished, I dip each piece before serving.

Note: Just getting home from work and no time to marinate? Add RiverSand and follow the rest of the directions and it will still taste great!





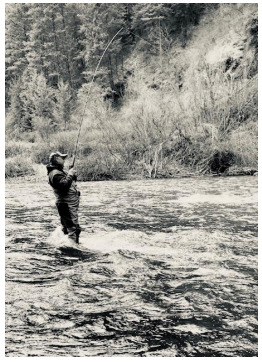
Everything Else!

- ✔ ***Breakfast Eggs***: WRS will take your eggs to a whole new realm of delicious! Add liberally. For incredible deviled eggs, add WRS and pepper jelly to mix!
- ✔ ***Burgers*** – mix about a ½ cup of WRS into 2 pounds of burger before cooking. It's best if you can let the meat sit with the Sand in it for a few hours before cooking, but not necessary.
- ✔ ***Soups*** – Whatever is your favorite…add RiverSand liberally to give you layers of flavor in your soup. Add while cooking.
- ✔ ***Dips*** - Add a tbsp Sand to a cup of guacamole or spinach dip. Dip away!
- ✔ ***Bread:*** Broil French bread with nothing on it – once toasted, take it out and dip quickly in a pan which has a cube of butter and 3 Tbsp WRS melted in it.
- ✔ ***Vegetables:*** Add WRS to vegetables cooked as you please. Or, put about 4 cups sliced bell pepper and onion with a cube of butter (or oil) with a liberal amount of Sand on the grill while you

are cooking – people can serve the vegetables over the meat. Crowd fave!

The Story

Wallowa RiverSand Rub was born on the banks of the ancient Wallowa and Minam rivers. Tested by friends and families who have made an art of giving of themselves to their fellow man. They work hard, and they play hard. Their meals are a masterpiece of family recipes handed down through generations. You no longer just salt your food, you accentuate it with "RiverSand". It's an ancient craft of blending spices and smoke in an effort to go beyond enjoying a meal. Like stepping off the bank of a river in pursuit of your passion. A deep breath and a sigh. You – have – arrived. *Jimi Schroeder*



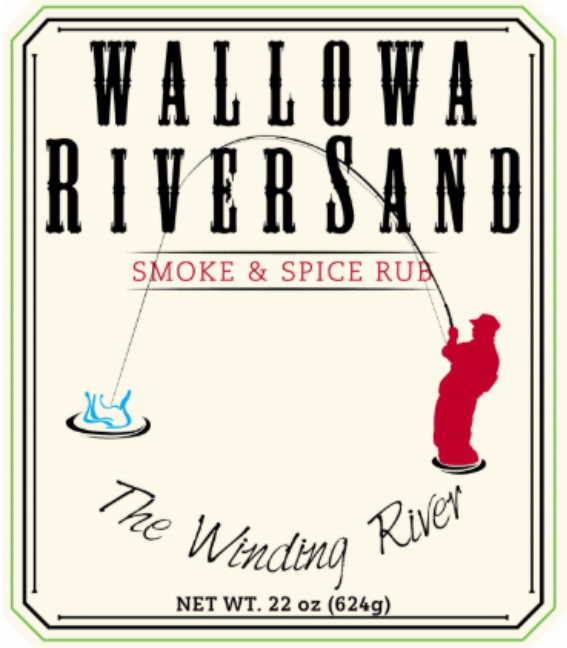
Check out our Facebook page for more great cooking ideas!

(Wallowa RiverSand)

Go to www.wallowariversand.com or

Email wallowariversand@gmail.com for questions, to find retail locations, or to place an order.

Available at various local retail outlets. Wholesale pricing available on request.





Wallowa RiverSand

Apply Generously – Enjoy - Repeat

Custom smoked seasoning and rub

For beef, chicken, fish, lamb, game, eggs, potatoes, soups, veggies, and more!

Accentuate your food with Wallowa RiverSand

Cooking Tips!