



Photo by Gentl & Hyers



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Cocktail & Ceviche Sauce

Spark up shrimp cocktail, enliven grilled fish or whip-up great ceviche fast with our exciting new sauces. Inspired by our favorite Mexican seafood cocktails & ceviches, we've blended fire-roasted ingredients with flavorful chiles for intensely flavorful versions of cocktail sauce.



Created by Rick Bayless, award-winning chef of Frontera Grill/Topolobampo, cookbook author and host of Public Television's "MEXICO—One Plate at a Time."

Product Benefits:

- Two unique flavors inspired by Mexico's Pacific & Gulf Coasts
- Made with fresh, fire-roasted ingredients



TOMATO-CHIPOTLE COCKTAIL & CEVICHE SAUCE

Fire-roasted tomatoes, smoky chipotles, a touch of brown sugar & herbs light up our version of a classic red seafood cocktail sauce. Great for a new take on shrimp cocktail, & as a dunk for fried shrimp & fish.



CILANTRO-LIME COCKTAIL & CEVICHE SAUCE

Infused with sweet & tart roasted tomatillos & perfumey cilantro, this bright, tangy green seafood cocktail sauce is almost as refreshing as an icy margarita.

PRODUCT #	UPC	DESCRIPTION
12110	6 04183-12110-3	Tomato-Chipotle Cocktail & Ceviche Sauce
12120	6 04183-12120-3	Cilantro-Lime Cocktail & Ceviche Sauce

JAR SIZE	8.5 oz.
PACK/CASE	6
NET CASE WEIGHT	3.2 lbs.
GROSS CASE WEIGHT	6.38 lbs.
CASE DIMENSIONS	7.26" x 5.0" x 8.5"
CASES/PALLET	216
CASES/LAYERS	36
# OF LAYERS	6
CASE CUBE	.18