

## Watkins Featured Products for June 2019

These Canada retail prices are available June 1 through June 30, 2019.  
See the complete price list for more products to enjoy! Prices do not include shipping, handling, or applicable sales taxes.



### Save \$1.00 on Soup and Gravy Bases: Five-Star Rated!

Whip up delicious stocks, gravies and sauces without hassle. Real beef, chicken, and other wholesome ingredients provide homemade flavor without expensive canned soups and overly-salty bouillon cubes.

**\$11.99 each** (reg. \$12.99)

#31175 Beef  
#31176 Chicken

**\$1 OFF**

### \$1.00 Off Selected NEW Organic Spices

The Watkins Co. brings you the very best spices from around the world with the launch of our New Organic Spice Line. Sourced from the highest quality organic herbs and spices, these spices will bring your cooking to life.

**\$5.49 each** (reg. \$6.49)

#31622 Curry Powder (2.6 oz/74 g)  
#31630 Himalayan Pink Salt (5.7 oz/163 g)\*  
\* Organic claim not applicable



### \$1.00 Off New Size Almond Extract

This favorite extract is now available in a new size, for larger baking projects! (4 fl oz/118 mL)

**\$7.49 each** (reg. \$8.49)

#21225 Pure Almond

**\$1 OFF**



### \$1.50 Off Watkins 5-Star Rated Black Pepper!

Watkins selects only the finest sources of premium-grade, top-quality peppercorns with high essential oil content. Experience the Gold Medal-winning taste of the most flavorful pepper on the market.

**\$20.99 each** (regularly \$22.49)

#01141 Black Pepper (12 oz/340 g)

**\$11.49 each** (regularly \$12.99)

#01140 Black Pepper (6 oz/170 g)

**\$6.49 each** (regularly \$7.99)

#00581 Black Pepper (4 oz/113 g)

**\$1.50 OFF**

### 20% Off Large Pure Lemon Extract

Enjoy the deliciousness in this economical size. (11 ounce/325 mL)

**\$12.39 each** (reg. \$15.49)

#01011 Pure Lemon

**20% OFF**



### \$1.50 Off Red Pepper Flakes

Watkins Crushed Red Pepper Flakes is wonderful on pizza or pasta dishes, seafood, vegetables or anywhere you want a little heat. Limited quantities.

**\$7.49 each** (reg. \$8.99)

#60633 Red Pepper Flakes

**\$1.50 OFF**



## 15% Off Selected Extracts

Our high-quality, gourmet extracts and flavorings are concentrated, and all backed by the same expertise that has made Watkins Vanilla the choice of generations. (2 fl oz/59 mL)

**\$3.56 each** (reg. \$4.19)  
#30389 Clear Vanilla

**\$3.82 each** (reg. \$4.49)  
#60304 Cream Cheese

**\$4.24 each** (reg. \$4.99)  
#60431 Banana  
#60435 Coconut  
#60439 Root Beer

**\$4.67 each** (reg. \$5.49)  
#60383 Chai  
#60382 Maple Bacon

**\$5.09 each** (reg. \$5.99)  
#60445 Caramel

## Limited Quantity Gourmet Grinders

Top-quality ingredients—just twist to grind. (limited quantities)

**\$6.99 each**  
#30539 Garlic Sea Salt (2.65 oz/75 g)  
#30537 Lemon Pepper (2.40 oz/68 g)



## 10% Off J.R. Watkins Lip Balms

Nourish lips with our 100% natural, ultra-moisturizing formula crafted with premium beeswax, sunflower and coconut oils. (0.15 oz/4.25 g)

**\$4.94 each** (reg. \$5.49)  
#13544 Coconut  
#13542 Menthol  
#13540 Peppermint  
#13541 Raspberry



## 10% Off J.R. Watkins Hand & Body Bar Soaps

Natural oils and moisturizing vitamins in these soaps provide a gentle head-to-toe lather. Free from dyes, sulfates, preservatives, and 98% natural. (8 oz/226 g)

**\$6.74** (reg. \$7.49)  
Shea Butter Soaps:  
#23086 Aloe & Green Tea  
#23085 Lemon Cream

Castile Soaps:  
#23081 Lavender  
#23082 Peppermint

Men's Body & Face Bar Soap:  
#23084 Bergamot & Oak



# Baby Back Ribs—Perfect for Father's Day Grilling!



### Ingredients for Ribs:

5 lbs (2.27 kg) pork loin back ribs  
2 cups (500 mL) water  
1/2 cup (125 mL) apple cider vinegar  
1/3 cup (80 mL) barbecue sauce  
1 - 1/2 tsp (7.5 mL) **Watkins Organic Garlic Powder**  
1 - 1/2 tsp (7.5 mL) **Watkins Organic Seasonings with Salt**

### Ingredients for Root Beer Barbecue Sauce:

2/3 cup (160 mL) barbecue sauce  
2 tsp (10 mL) **Watkins Root Beer Extract**  
1/2 tsp (2.5 mL) ginger extract  
1/4 tsp (1.2 mL) allspice  
**Watkins Pure Ground Black Pepper**  
**Watkins Organic Mediterranean Sea Salt**

### Directions

Preheat oven to 350°F (180°C). Place ribs in large, shallow roasting pan, bone side down. Combine water, vinegar, and barbecue sauce, and pour over ribs. Sprinkle with garlic and seasoning salt. Cover and bake for 1 to 1 1/2 hours or until ribs are tender. Let cool. Place ribs on grill over indirect heat or bake at 400°F (200°C) for 20 to 30 minutes or until warm and tender. Brush the ribs with Watkins Root Beer Barbecue Sauce. Optional: sprinkle with Watkins Sea Salt and Black Pepper