

Watkins Featured Products for September 2019

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



Save 10% On Selected New Organic Spices

The Watkins Company brings you the very best spices from around the world. Sourced from the highest quality organic herbs and spices, our New Organic Spice Line brings your cooking to life.

\$5.84 each (reg. \$6.49)
#31605 Ground Cinnamon
#31610 Onion Powder

\$6.29 each (reg. \$6.99)
#31613 Parsley Flakes

\$6.74 each (reg. \$7.49)
#31624 Garlic Salt

\$1.00 Off New Organic Garlic Peppercorn Grinder

Our adjustable grinders are pretty enough to sit tableside and let you tailor the coarseness to your taste, ensuring you enjoy the richest of Watkins Organic seasonings with every turn.

\$7.99 each (reg. \$8.99)
#31685 Organic Garlic Peppercorn



\$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/120 g)

\$1.00 Off Selected 2-Ounce 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)

\$3.19 each (reg. \$4.19)
#30389 Clear Vanilla

\$3.49 each (reg. \$4.49)
#60305 Butter Vanilla
#60303 Red Velvet

\$3.99 each (reg. \$4.99)
#60438 Raspberry
#60439 Root Beer

\$4.49 each (reg. \$5.49)
#60383 Chai

\$4.99 each (reg. \$5.99)
#60445 Caramel





\$1.00 Off New Organic All Purpose Seasoning Salt-Free

Handcrafted to deliver all the superior flavor you expect from Watkins, our new organic seasoning blends enhance any dish you create. Our highest quality is only a dash, sprinkle or shake away!

\$6.99 each (reg. \$7.99)
#31633 Organic All Purpose Seasoning Salt-Free



\$1.00 Off Cooking Spray

Non-stick butter-flavored cooking spray lets you achieve virtually fat-free cooking. Nearly 1,600 servings per can! (14 oz/397 g)

\$10.99 each (reg. \$11.99)
#31040 Cooking Spray



\$1.00 Off Garlic Sea Salt Grinder

Satisfy your craving for seasonings with Watkins grinders. The top-quality ingredients will please your palate. Convenient and easy to use—just twist to grind. (limited quantities)

\$5.99 each (regularly \$6.99)
#30539 Garlic Sea Salt



A Wonderful Autumn Comfort Food: Watkins White Chicken Chili!

Ingredients:

- 3 tbsp/45 mL olive oil
- 3 cups/750 mL diced onion (2 medium/large onions)
- 7 to 8 oz/198 to 227 g canned green chilies
- 32 fl oz (4 cups)/950 mL chicken broth made with **Watkins Chicken Soup and Gravy Base**
- 4 cups/950 mL shredded cooked chicken
- 2 15-oz/425 g cans cannellini beans, drained and rinsed
- Juice from 1 lime
- 1 tsp/5 mL **Watkins Organic Ground Black Pepper**
- 1 tsp/5 mL **Watkins Organic Chili Powder**
- 1/2 tsp/2.5 mL **Watkins Organic Garlic Powder**
- 1/2 tsp/2.5 mL **Watkins Organic Crushed Red Pepper**
- 1 tbsp/15 mL ground cumin
- 1 tsp/5 mL oregano leaves
- 1 tsp/5 mL salt, or to taste

Optional Garnishes - fresh cilantro leaves, tortilla strips, chips, diced avocado, shredded cheese, and/or sour cream.

Directions:

To a large stockpot or Dutch-oven, add the olive oil and heat over medium-high heat to warm. Add the onion, green chilies, and sauté for about 7 minutes or until vegetables begin to soften. Stir occasionally. Add the chicken broth made with **Watkins Chicken Soup and Gravy Base**, chicken, cannellini beans, lime juice, **Watkins Organic Ground Black Pepper**, **Watkins Organic Chili Powder**, **Watkins Organic Garlic Powder**, **Watkins Organic Crushed Red Pepper**, ground cumin, oregano leaves, and bring to a boil. Allow mixture to boil gently for about 7 to 10 minutes. For thicker chili, allow mixture to boil longer and reduce until desired thickness is reached. Taste chili and add salt to taste. Serve hot and garnish as desired with tortilla strips, chips, avocado, cheese and/or sour cream; serve immediately.

Chili will keep airtight in the fridge for 5 to 7 days or in the freezer for up to 6 months.

- Makes 6-8 servings.
- TOTAL TIME: 30-40 minutes
- Prep Time: 10 minutes
- Cook Time: 20-30 minutes



This flyer is freely available for use by any Independent Watkins Consultant in presenting Watkins products. It is produced by field leaders who have been recognized by Watkins as the official training and support coordinators for all Independent Watkins Consultants. This information is published by these leaders and has not been specifically reviewed by Watkins. All information is believed to be accurate and reliable as of publication date, but should not be considered infallible. Prices and available products are subject to change.