



Season beef, chicken & more like a **WORLD-CLASS CHEF**



Get the best flavor with the heat-resistant AccuTaste™ Seasoning Dispenser!
Ensure precise and flavorful seasoning with tips from international awarded Chef Corey Siegel.



Meet Chef COREY SIEGEL

Five-time international gold medal winner, Chef Corey Siegel thinks the heat-resistant AccuTaste Seasoning Dispenser is the secret to achieving mouthwatering flavor at your next barbecue or dinner party:



"This is my new go-to tool for outdoor cooking. I believe seasoning makes or breaks a meal. Using this tool helps me achieve the flavor profile I want with ease!"

With over 15 years of culinary experience, Corey believes accurately and properly seasoning anything from thick steak to delicate food is the most overlooked step to creating amazing flavor.

This new tool provides time-saving features like:

- Heat and impact resistance.
- Automatic and easy reloading.
- Clear lidding.
- Precise seasoning dispensing.

Chef Corey's Guide to **GETTING THE BEST FLAVOR**



Season like a professional with a few quick clicks of your favorite seasoning or try out Chef Corey's go-to seasoning blends and cooking tips below!



BEEF



Chef Corey's Signature Meat Seasoning Recipe

1 cup kosher salt
½ cup ground black pepper
3 tablespoons chili powder
3 tablespoons garlic powder
2 tablespoons ground allspice
4 tablespoons dried thyme

Chef Corey's Salt and Pepper Blend Recipe

1 cup kosher salt
½ cup fine ground pepper



Chef Corey's BEEF SEASONING TIP

Try using coarsely ground seasoning blends to get more flavor in every bite.

BURGER (5 OUNCES)

Salt and Pepper

Top or Skin Side
4 Clicks

Bottom Side
4 Clicks



Special Seasoning*

Top or Skin Side
8 Clicks

Bottom Side
8 Clicks



FILET MIGNON (6 OUNCES)

Salt and Pepper

Top or Skin Side
7 Clicks

Bottom Side
7 Clicks



Special Seasoning*

Top or Skin Side
10 Clicks

Bottom Side
10 Clicks



FLANK STEAK (16 OUNCES)

Salt and Pepper

Top or Skin Side
14 Clicks

Bottom Side
14 Clicks



Special Seasoning*

Top or Skin Side
15 Clicks

Bottom Side
15 Clicks



KABOBS (12 OUNCES)

Salt and Pepper

Top or Skin Side
8 Clicks

Bottom Side
8 Clicks



Special Seasoning*

Top or Skin Side
10 Clicks

Bottom Side
10 Clicks



*Try Corey's Signature Meat Seasoning found on pg. 5!

BEEF

NY STRIP STEAK (13 OUNCES)

Salt and Pepper

Top or Skin Side
10 Clicks

Bottom Side
10 Clicks



Special Seasoning*

Top or Skin Side
13 Clicks

Bottom Side
13 Clicks



PORTERHOUSE (14 OUNCES)

Salt and Pepper

Top or Skin Side
11 Clicks

Bottom Side
11 Clicks



Special Seasoning*

Top or Skin Side
13 Clicks

Bottom Side
13 Clicks



TOMAHAWK RIBEYE STEAK (35 OUNCES)

Salt and Pepper

Top or Skin Side
21 Clicks

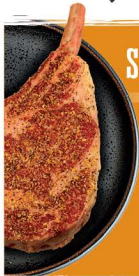
Bottom Side
21 Clicks



Special Seasoning*

Top or Skin Side
30 Clicks

Bottom Side
30 Clicks



CLICK TIP



Chef Corey's MEAT COOKING TIP

To achieve an even cook, coat meat with olive oil before seasoning then allow it to sit at room temperature 30 minutes before cooking.

*Try Corey's Signature Meat Seasoning found on pg. 5!

RIBEYE STEAK (10 OUNCES)

Salt and Pepper

Top or Skin Side

9 Clicks

Bottom Side

9 Clicks



Special Seasoning*

Top or Skin Side

11 Clicks

Bottom Side

11 Clicks



PICANHA/RUMP CAP (18 OUNCES)

Salt and Pepper

Top or Skin Side

11 Clicks

Bottom Side

11 Clicks



Special Seasoning*

Top or Skin Side

20 Clicks

Bottom Side

20 Clicks



RIBEYE STEAK (20 OUNCES)

Salt and Pepper

Top or Skin Side

7 Clicks

Bottom Side

7 Clicks



Special Seasoning*

Top or Skin Side

10 Clicks

Bottom Side

10 Clicks



SKIRT STEAK (12 OUNCES)

Salt and Pepper

Top or Skin Side

11 Clicks

Bottom Side

11 Clicks



Special Seasoning*

Top or Skin Side

13 Clicks

Bottom Side

13 Clicks



*Try Corey's Signature Meat Seasoning found on pg. 5!

BEEF



CHICKEN

BONELESS SKINLESS THIGH (10 OUNCES)

Salt and Pepper

Top or Skin Side
4 Clicks

Bottom Side
4 Clicks



Special Seasoning*

Top or Skin Side
4 Clicks

Bottom Side
4 Clicks



LEG QUARTER (10 OUNCES)

Salt and Pepper

Top or Skin Side
2 Clicks

Bottom Side
5 Clicks



Special Seasoning*

Top or Skin Side
3 Clicks

Bottom Side
5 Clicks



SKINLESS BREAST (8 OUNCES)

Salt and Pepper

Top or Skin Side
3 Clicks

Bottom Side
3 Clicks



Special Seasoning*

Top or Skin Side
3 Clicks

Bottom Side
3 Clicks



KABOBS (16 OUNCES)

Salt and Pepper

Top or Skin Side
6 Clicks

Bottom Side
6 Clicks



Special Seasoning*

Top or Skin Side
6 Clicks

Bottom Side
6 Clicks



*Try Corey's chicken seasoning tip found on pg. 12!

CHICKEN

WINGS (4)

Salt and Pepper

Top or Skin Side
9 Clicks
Bottom Side
9 Clicks



Special Seasoning*

Top or Skin Side
11 Clicks
Bottom Side
11 Clicks



WHOLE CHICKEN (3.5 POUNDS)

Salt and Pepper

Top or Skin Side
7 Clicks
Bottom Side
7 Clicks



Special Seasoning*

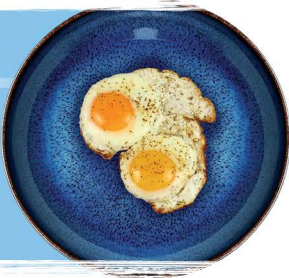
Top or Skin Side
10 Clicks
Bottom Side
10 Clicks



FRIED EGGS (2)

Salt and Pepper

2 Clicks



Chef Corey's CHICKEN COOKING TIP

Cook skin side down low and slow
for a crunchy chicken skin.

Chef Corey's CHICKEN SEASONING TIP

Use lemon pepper for a zesty pop
of flavor.

*Try Corey's chicken seasoning tip found on this page!



GAME

DUCK BREAST (6 OUNCES)

Salt and Pepper

Top or Skin Side

3 Clicks

Bottom Side

4 Clicks





LAMB

LAMB CHOPS (5)

Salt and Pepper

Top or Skin Side
5 Clicks

Bottom Side
5 Clicks



Special Seasoning*

Top or Skin Side
6 Clicks

Bottom Side
6 Clicks



LAMB SHOULDER CHOPS (8 OUNCES)

Salt and Pepper

Top or Skin Side
4 Clicks

Bottom Side
4 Clicks



Special Seasoning*

Top or Skin Side
5 Clicks

Bottom Side
5 Clicks



WHOLE LAMB RACK (20 OUNCES)

Salt and Pepper

Top or Skin Side
11 Clicks

Bottom Side
11 Clicks



Special Seasoning*

Top or Skin Side
17 Clicks

Bottom Side
17 Clicks



*Try Corey's lamb seasoning tip found on this page!

**CLICK
TIP**



Chef Corey's LAMB SEASONING TIP

Add dried thyme to your seasoning mix for an extra kick of flavor.

LAMB

PORK



LOIN (3 POUNDS)

Salt and Pepper

Top or Skin Side
14 Clicks

Bottom Side
14 Clicks



Special Seasoning*

Top or Skin Side
14 Clicks

Bottom Side
14 Clicks



SHOULDER (7 POUNDS)

Salt and Pepper

Top or Skin Side
30 Clicks

Bottom Side
30 Clicks



Special Seasoning*

Top or Skin Side
50 Clicks

Bottom Side
50 Clicks



SPARE RIBS (4 POUNDS)

Salt and Pepper

Top or Skin Side
25 Clicks

Bottom Side
25 Clicks



Special Seasoning*

Top or Skin Side
40 Clicks

Bottom Side
40 Clicks



**CLICK
TIP**



Chef Corey's PORK SEASONING TIP

Try lemon pepper seasoning on pork thick chops, thin chops, tenderloin and loin for a tangy flavor. Try BBQ spice on spare ribs and shoulder.

*Try Corey's pork seasoning tip found on this page and page 19!

TENDERLOIN (16 OUNCES)

Salt and Pepper

Top or Skin Side
7 Clicks

Bottom Side
7 Clicks



Special Seasoning*

Top or Skin Side
8 Clicks

Bottom Side
8 Clicks



THICK CHOP (16 OUNCES)

Salt and Pepper

Top or Skin Side
6 Clicks

Bottom Side
6 Clicks



Special Seasoning*

Top or Skin Side
6 Clicks

Bottom Side
6 Clicks



THIN CHOP (6 OUNCES)

Salt and Pepper

Top or Skin Side
4 Clicks

Bottom Side
4 Clicks



Special Seasoning*

Top or Skin Side
4 Clicks

Bottom Side
4 Clicks



**CLICK
TIP**



Chef Corey's PORK SEASONING TIP

Get creative with spice blends, trying fennel seed, coriander, lemon peel, sage and marjoram to add unique flavor profiles.

*Try Corey's pork seasoning tip found on this page and page 18!

PORK

SEAFOOD



Chef Corey's Seafood Seasoning Recipe

1 Cup Kosher Salt
4 tablespoons ground white pepper
2 tablespoons ground coriander
2 tablespoons chili powder

CHILEAN SEA BASS (10 OUNCES)

Salt and Pepper

Top or Skin Side

2 Clicks

Bottom Side

5 Clicks



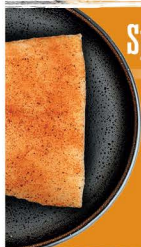
Special Seasoning*

Top or Skin Side

3 Clicks

Bottom Side

6 Clicks



SCALLOPS (6 OUNCES)

Salt and Pepper

Top or Skin Side

2 Clicks

Bottom Side

2 Clicks



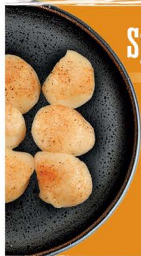
Special Seasoning*

Top or Skin Side

2 Clicks

Bottom Side

2 Clicks



SALMON (7 OUNCES)

Salt and Pepper

Top or Skin Side

2 Clicks

Bottom Side

4 Clicks



Special Seasoning*

Top or Skin Side

2 Clicks

Bottom Side

4 Clicks



Chef Corey's FISH COOKING TIP

Coat in melted coconut oil before seasoning to help it stick, add a subtle flavor and create a seared crust or grill marks.

Chef Corey's SEAFOOD SEASONING TIP

Try fine blackening seasoning for richer flavor.

*Try Corey's Signature Seafood Seasoning found on pg. 20!

SEAFOOD

SHRIMP (7 OUNCES)

Salt and Pepper

Top or Skin Side

4 Clicks

Bottom Side

4 Clicks



Special Seasoning*

Top or Skin Side

3 Clicks

Bottom Side

3 Clicks



SWORDFISH (7 OUNCES)

Salt and Pepper

Top or Skin Side

5 Clicks

Bottom Side

5 Clicks



Special Seasoning*

Top or Skin Side

4 Clicks

Bottom Side

4 Clicks



SNAPPER (7 OUNCES)

Salt and Pepper

Top or Skin Side

2 Clicks

Bottom Side

5 Clicks



Special Seasoning*

Top or Skin Side

2 Clicks

Bottom Side

4 Clicks



LOBSTER TAIL SPLIT (5 OUNCES)

Salt and Pepper

Top or Skin Side

0 Clicks

Bottom Side

2 Clicks



Special Seasoning*

Top or Skin Side

0 Clicks

Bottom Side

2 Clicks



*Try Corey's Signature Seafood Seasoning found on pg. 20!



VEGETABLES

ASPARAGUS (4 OUNCES)

Salt and Pepper

2 Clicks

1 ounce
Olive Oil



BRUSSEL SPROUTS (7 OUNCES)

Salt and Pepper

5 Clicks

1 ounce
Olive Oil



CORN ON THE COB (1)

Salt and Pepper

6 Clicks

1 ounce
Olive Oil



SMALL POTATOES (7 OUNCES)

Salt and Pepper

4 Clicks

1 ounce
Olive Oil



ZUCCHINI (6 OUNCES)

Salt and Pepper

3 Clicks

1 ounce
Olive Oil



VEGETABLES

COOK MEAT LIKE A
WORLD-CLASS CHEF WITH THE

ACCUTASTE™ SEASONING DISPENSER

Level up your seasoning game at your next barbecue or cookout by using the right tool.
Confidently and accurately season with this **TIME-SAVING** and **HEAT-RESISTANT** seasoning dispenser!