

- **Chicken (a must!):** Rub onto chicken breasts, thighs, or wings before grilling or baking for that perfect sweet heat glaze.
- **Pork:** Ideal for pork chops, tenderloin, or pulled pork—brings out a rich, juicy, slightly sweet finish.
- **Ribs:** Coat generously before smoking or BBQing for a sticky, caramelized crust with a kick.
- **Beef:** Sprinkle on steaks or burgers for a unique sweet-and-smoky twist.
- **Seafood:** Delicious on salmon or shrimp—adds a light sweetness with a gentle heat.
- **Roasted Vegetables:** Toss with carrots, sweet potatoes, or squash for a bold, caramelized flavor.
- **Grilling & BBQ:** Use as a dry rub or finish with a light sprinkle right before serving.
- **Glazes & Marinades:** Mix with oil, honey, or a splash of vinegar to create a mouthwatering glaze.
- **Snacks:** Shake onto popcorn, nuts, or even fries for a sweet and spicy treat.

Peach Kick

