

# 12 HOMEMADE SPICE BLENDS

## POULTRY SEASONING

THYME- ROSEMARY-MARJORAM-  
NUTMEG-PEPPER- BASIL-SALT-  
SAGE

## BEEF SEASONING

BLACK PEPPER-CAYENNE- GARLIC  
POWDER-ONION POWDER-SALT-  
BROWN SUGAR-MUSTARD POWDER

## CAJUN SEASONING

CAYENNE-PAPRIKA- GARLIC  
POWDER-ONION POWDER-  
PARSLEY-BLACK PEPPER-  
THYME-

## CHILLI SEASONING

CHILLI POWDER-GARLIC  
POWDER-CUMIN- PAPRIKA-  
ONION POWDER-OREGANO -  
THYME- SALT - PEPPER

## JERK SEASONING

GARLIC POWDER-CAYENNE PEPPER-  
ONION POWDER- THYME LEAVES-  
DRIED PARSLEY-SALT-PAPRIKA-  
CINNAMON-ALL SPICE- RED PEPPER FLAKES-  
NUTMEG

## ITALIAN SEASONING

BASIL- GARLIC POWDER-OREGANO  
ONION POWDER- PARSLEY,  
ROSEMARY- BLACK PEPPER  
RED PEPPER FLAKES

## FISH SEASONING

BAY LEAF- WHITE PEPPER- SALT-  
PAPRIKA- GINGER-CARDAMOM-  
CELERYSEED

## PORK SEASONING

BROWN SUGAR- SALT- CUMIN-  
GARLIC POWDER-SMOKED PAPRIKA-  
BLACK PEPPER

## ALL PURPOSE SEASONING

PAPRIKA-GROUND BLACK PEPPER-  
SALT- GARLIC POWDER-ONION POWDER-  
GROUND CORIANDER- OREGANO-  
DILL-RED PEPPER FLAKES

## BBQ SEASONING

BROWN SUGAR-WHITE SUGAR-SALT-  
PAPRIKA- CHILI POWDER  
- GARLIC POWDER- ONION POWDER-  
BLACK PEPPER- CAYENNE PEPPER- CUMIN

## RANCH SEASONING

DRIED PARSLEY-GARLIC POWDER-  
ONION POWDER-DRIED MINCED  
ONION-  
DRIED CHIVES-DRIED DILL WEED-  
SALT-BLACK PEPPER

## CURRY SEASONING

GROUND GINGER-BLACK PEPPER  
-CHILI POWDER-CORIANDER SEEDS-  
TURMERIC  
-CUMIN-CARDAMOM- MUSTARD SEEDS