

ITALIAN SEASONING

- 2 tbsp dried basil
- 2 tbsp dried oregano
- 1 tbsp dried rosemary
- 2 tbsp dried parsley
- 1 tbsp dried thyme
- 1 tsp garlic powder

makes approx 1oz of seasoning

TACO SEASONING

- 1 tbsp chili powder
- 1 1/2 tsp ground cumin
- 1 tsp salt
- 1 tsp black pepper
- 1/2 tsp paprika
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 1/4 tsp red pepper flakes
- 1/4 tsp dried oregano

makes approx 1.25 tbsp of seasoning
(equal to 1 packets)

DRY RANCH MIX

- 1 tbsp dried parsley
- 1 tbsp dried dill
- 2 tsp garlic powder
- 2 tsp onion powder
- 1/2 tsp salt
- 1 tsp black pepper

makes approx 4 tbsp of seasoning (equal
to 2 packets)

You can add buttermilk powder if you like that flavor, but it can be hard to find

MONTREAL STEAK SEASONING

- 2 tbsp paprika
- 2 tbsp whole black peppercorns
- 2 tbsp kosher salt
- 2 tbsp garlic powder
- 1 tbsp onion powder
- 1 tbsp ground coriander
- 1 tbsp dry dill seed or dill weed
- 1 tbsp crushed red pepper flakes

makes approx 3 oz of seasoning

CHILI SEASONING

- 1 Tbsp chili powder
- 1 tsp ground cumin
- 1/4 tsp cayenne pepper
- 1/4 tsp garlic powder
- 1/2 tsp onion powder
- 1 tsp salt
- 1/4 tsp ground pepper

makes approx 2 tbsp of seasoning (equal
to 1 packet)

LEMON PEPPER SEASONING

- 1 Tablespoon lemon zest
- 2 teaspoons coarse ground black pepper
- 2 teaspoons kosher salt
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder

makes approx 3 tbsp of seasoning
This blend is to be used right away, if you want to store for later, use 2-tbsp of lemon zest that is dried in the oven

EVERYTHING BAGEL SEASONING

- 2 tbsp white sesame seeds
- 1 1/2 tsp dried minced onion
- 1 1/2 tsp dried minced garlic
- 1 1/2 tsp black sesame seeds
- 1 tsp salt flakes or Kosher Salt
- 1/2 tsp poppy seeds

makes approx 1 oz of seasoning