

46 Homemade Spice Mixes

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COOKBOOK

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Chicken Seasoning 1 T rosemary; 1 T oregano; 1 T ground sage; 1 tsp. powdered ginger 1 tsp. marjoram; 1½ tsp. thyme; 3 T packed brown sugar; 3 T dry minced parsley; 1 t. pepper; 1 T paprika; 2 T garlic salt; 2 T onion salt; 2 T chicken bouillon powder; 1 pkg. Lipton cup tomato soup mix (Pulse in blender; store in airtight container; to coat chicken add 1 oz. mix to 1 C flour)

Chili Powder 3 T paprika; 1 T ground cumin; 2 T oregano; 1 t. red or cayenne pepper; ½ tsp. garlic powder

Chinese Five-Spice Powder 1 t. ground Szechwan pepper; ½ t. ground cinnamon; ½ t. ground cloves; 1¼ t. ground fennel seeds; 1 t. ground star anise

Cinnamon Sugar
1 c granulated sugar: 2 T ground cinnamon

Creole Meat Seasoning
½ C salt: ¼ C finely minced garlic: ¼ C freshly ground black pepper: ¼ C cayenne pepper: 2 tsp. cumin seed

Creole Seasoning 4 t. salt; 4 t. paprika; 1 T garlic powder; 1 T black pepper; 2½ t. onion powder; 1½ t. dried thyme leaves; 1½ t. dried oregano leaves; 1½ t. cayenne pepper

Fajita Seasoning 1
1 t cumin; 1/2 t oregano; 1/4 t onion powder; 1/4 t garlic powder; 1/4 t salt; 1/4 t pepper. Stir and Store.

Fajita Seasoning 2
1 T cornstarch; 2 t chili powder; 1 t salt; 1 t paprika; 1 tsp. sugar; ¾ tsp. crushed chicken bouillon;
½ tsp. onion powder; ¼ tsp. garlic powder; ¼ tsp. cayenne pepper; 1/4 tsp. cumin. Stir and Store.

Garam Masala 1 t. cumin; 1 T. coriander seeds; 1 t. sesame seeds; 1 t. black peppercorns: 1 t. cloves; 1 t. mace; 1 t. cinnamon; 3 cardamom pods(Toast in a medium-low skillet for two minutes; then grind)

Garlic Pepper 8 t. garlic powder; 4½ t. black pepper; 1 T parsley flakes

Greek Seasoning ¼ C dried oregano leaves 2 TBS fennel seeds 2 TBS crushed dried lemon grass¾ tsp. black pepper

Herb Mix 1 T onion powder; 1 T garlic powder; 1 T dried parsley flakes; 1 t. dried basil leaves; 1 t. dried thyme leaves; 1 t. dried marjoram leaves; 1 t. pepper

Herbs de Provence 1 T dried basil leaves; 1 T dried marjoram leaves; 1 T dried summer savory leaves; 1 T dried thyme leaves; 2 t. orange zest; 1 powdered bay leaf; 1 t. fennel seeds

Indian Spice Blend 8 t. cumin; 4 t. ground ginger; 2 t. ground coriander; 2 t. cayenne; 4 t. turmeric; 2 t.. black pepper

Italian Herb Seasoning 1/4 c oregano; 2 T marjoram; 2 T thyme; 1/4 c basil; 2 T rosemary; 2 T. garlic powder 1/4 c parsley

Kitchen Spice Mix 2 T salt; 1 ground dried lemon peel; 1 T dry English-style mustard; 2 t. ground allspice; 2 t. ground ginger; 2 t. ground nutmeg; 2 t. black pepper; 2 t. cayenne pepper; (For roasted meats and cutlets)

“Lowry’s” Seasoned Salt 2 T pepper; 1 T chicken bouillon powder; 1 t. onion salt; 1 t. onion powder; 1 T garlic salt; 1 t. cumin powder; 1 t. dry marjoram leaves; 1 T minced parsley; 1 t. paprika; ½ t. curry powder; 1 T chili powder; 1/3 C salt

Middle Eastern Spice Mix 1 t. cumin; 1 t. cardamom; ½ t. allspice; ½ t. coriander; ½ t. cloves; 1 t. pepper; 1 t. red pepper flakes, crushed; ½ t. ginger; 1 t. turmeric; 1 t. salt; 1 T paprika; 1 t. cinnamon

Mrs. Dash Seasoning Blend ½ t. cayenne pepper; 1 T garlic powder; 1 t. basil; 1 t. marjoram; 1 t. thyme; 1 t. parsley; 1 t. savory; 1 t. mace; 1 t. onion powder; 1 t. sage; 1 t. black pepper; (blend well and keep dry)

Mulling Spice 1 C brown sugar; 2 t. ground cinnamon; 1 t. ground cloves; 1 t. dried ground orange peel; 1 t. ground allspice; ½ t. ground nutmeg

No-Salt Seasoned Salt 1 T garlic powder; 2½ t. thyme leaves; 2½ t. onion powder; 2½ t. paprika; 2¼ t. celery seed; 2½ t. ground white pepper; 1 T dry mustard; 2¼ t. dried finely chopped lemon peel; 1 T ground black pepper

Old Bay Seasoning Mix 1 T ground bay leaves; 2½ t. celery salt; 1½ t. dry mustard; 1½ t. ground black pepper; ¾ t. ground nutmeg; ½ t. ground cloves; ½ t. ground ginger; ½ t. paprika; ½ t. red pepper; ¼ t. ground mace; ¼ t. ground cardamom

Onion-Paprika Blend 2 t. paprika; 1 t. onion powder; ½ t. salt; ¼ t. cayenne pepper; (opt.) ¼ t. white pepper (opt.)

Onion Soup Mix (Lipton’s)

¾ C instant minced onion; 1/2 C beef bouillon powder; 4 t. onion powder; ¼ t. crushed celery seeds; ¼ t. sugar

Oriental Spice for Stir Fry (keep refrigerated)

1 t. freshly grated lemon peel; ¼ t. fennel seed, crushed; ¼ t. ground cloves; ¼ t. anise seed, crushed; ¼ t. ground cinnamon; ¼ t. ground ginger

Parmesan Mix 1 lb parmesan or Romano cheese, grated; ¼ C oregano; ¼ C basil; ¼ C parsley flakes

Pasta Blend 5 T dried basil; 3 T dried oregano; 2 T dried thyme; 1 tsp. dried garlic

Pickling Mix ¼ C mustard seeds; ¼ C dill seed; ¼ C coriander seeds; 2 T crushed chili peppers; 2 T crushed bay leaves; 1 T celery seeds; 1 T white peppercorns

Poultry Seasoning 2 T marjoram; 2 T savory; 2 tsp. parsley; 1 T sage; 1½ t. thyme

Pumpkin Pie Spice Mix

2 t. ground cinnamon; 1 t. ground ginger; ½ t. ground cloves; ½ t. ground nutmeg

Seafood Herbs 5 t. dried basil; 5 t. crushed fennel seeds; 4 t. dried parsley; 1 t. dried lemon peel

Seasoned Salt ¾ C salt; ¼ C garlic salt; 1 t. ground pepper; ½ t. dried oregano leaves; 1 t. paprika; 1/8 t. celery seed; ¼ t. ground white pepper; ¼ t. dry mustard

Shake N’ Bake Mix 1 C all-purpose flour; 2 C fine dry breadcrumbs; 2 t. cornstarch; 2 t. paprika; 2 t. onion powder; 2 t. salt; 2 t. sugar; 3½ t. poultry seasoning; 2 T crumbled dried parsley

Stuffing Blend 6 T dried rubbed sage
3 T dried sweet marjoram; 2 T dried parsley;
4 t. dried celery flakes

Taco Seasoning 4 T instant minced onion;
2 T chili powder; 2 t. paprika; 2 t. dried red
pepper, crushed; 1½ t. dried oregano; 4 t. salt;
1 T cornstarch; 1 T instant minced garlic;
2 t. ground cumin

Vegetable Blend 1 T marjoram; 1 T basil;
1 T chervil; 1 T tarragon; 1 T celery seed
(Goes well with vegetables and on salads)

Vegetable Seasoning Blend

¼ C onion powder; ¼ C dried parsley flakes; 2
T salt-free lemon pepper; 2 T garlic powder; 2
T celery seeds; 2 t. sage; 2 t. marjoram; 2 t.
thyme; 2 t. basil; 2 t. oregano; 2 t. pepper; 2 t.
dill weed

(For use with vegetables; or make broth by
mixing 1 rounded teaspoon with each cup of
warm water)

Salt Free Seasoning Mix

3 T garlic granules; 1 T onion powder; 1 T
dried basil, crushed; 1 T ground black pepper;
1 T dried thyme, crushed; 1 T dried sage,
crushed; 1 T mace.

Seafood Seasoning

4 t. dried parsley, crushed; 1-1/2 T dried
chives, dill or tarragon, crushed;
2 t. dried lemon peel; 1-1/2 t. dried mustard;
1/2 t. garlic granules.

(Use about 2 t per pound of fish, and poach in
about 1/4 c water or salt free broth. For variety,
sprinkle the fish with paprika or toasted nuts.

Beau Monde Seasoning

1 TBS ground cloves 1¼ tsp. ground
cinnamon 1 TBS salt 1 TBS ground bay leaf 1
TBS ground allspice 2 TBS ground black
pepper 1 tsp. ground nutmeg 1 tsp. ground
mace 1 tsp. celery seed 2 TBS ground white
pepper

Oriental Seasoning 2 T onion powder; 2 T
ground ginger; 2 T garlic granules; 2 T ground
black pepper.

Use ¼-1/2 t per pound of meat, fish or poultry.

Caesar Salad Dressing Mix

1 1/2 t grated lemon peel 1 t oregano 1/8 t
instant minced garlic

2 t graded parmesan cheese 1/2 t pepper
Combine all ingredients in a small bowl; stir
until well blended. Put mixture in a foil packet
or 1-pint glass jar. Label as Caesar Salad
Dressing Mix. Store in a cool dry place and
use within 3 to 4 months.

Instructions for Label: Caesar Salad Dressing:
Combine mix, 1/2 c vegetable oil, and 1/4c
lemon juice in a glass jar. Shake until well
blended. Chill before serving. Makes about 3/4
c of Salad Dressing.

Apple Pie Spice

¼ c cinnamon 2 t. nutmeg 1 t. allspice

1 t. ground ginger

Mix and store in air-tight container.

Baking Powder

½ t. cream of tartar ¼ t. baking soda ¼ tsp.
cornstarch

Mix and store in air tight container. Recipe can
be doubled or tripled

Blackening Spice Mix

1 tsp. ground basil 1 tsp. ground thyme 1 tsp.
garlic 1 tsp. white pepper 1 tsp. black pepper 1
tsp. salt or sea salt 1 tsp. onion powder 2 tsp.
cayenne pepper 1 tsp. paprika (Recipe can
also be doubled or quadrupled; refrigeration
recommended but not required)

Chai Masala (dried) 1 black cardamom

podSeeds from 25 green cardamom pods 4
cloves ½ tsp. fennel seeds) ¼ tsp. black
peppercorns ¼ tsp. carom seeds 1 tsp. dried
ginger (optional) 1 tsp. ground cinnamon (Grind
until fine; store in glass container in cool, dark
place for 6 months; makes 3 TBS)