**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 grass ¼ 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; 2½ t. celery seed; 2½ t. ground white pepper; 1 T dry mustard; 2½ 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; ½ 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; ⅛ 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 ⅛-1/2 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 grated 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 1/4 c 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; ⅛ t. baking soda; ⅛ 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 pod; Seeds from 25 green cardamom pods; 4 cloves; ½ tsp. fennel seeds; ⅛ 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)