# **Seasoning Blends** Yield: 1 quart

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| **Mexican**  *adapted from USDA Recipe, Mexican Seasoning Mix, G-01A* | Onion powder  Garlic, granulated  Paprika, smoked  Cumin, ground  Chili powder | 1/3 cup  1/3 cup  1/3 cup  1 ¼ cup  1 ¾ cup |  | **Barbecue** | Onion powder  Garlic, granulated  Paprika, smoked  Cumin, ground  Black pepper | 1 cup  1 cup  7/8 cup  7/8 cup  ¼ cup |
| **Buffalo** | Onion powder  Garlic, granulated  Paprika  Chili pepper  Red pepper | 1 cup  1 ¼ cup  ¼ cup  1 ¼ cup  ¼ cup |  | **Ranch** | Garlic, granulated  Onion powder  Dill weed  Black pepper | 1 ¼ cup  1 ¼ cup  1 ¼ cup  ¼ cup |
| **Italian**  *adapted from USDA recipe, Italian Seasoning Mix, G-01* | Basil, dried  Oregano, dried  Marjoram dried  Thyme dried | 1 1/3 cup  1/3 cup  1 cup  1/3 cup |  | **Parmesan-Rosemary** | Garlic, granulated  Rosemary, crushed  Parmesan cheese | ½ cup  ¾ cup  2 ¾ cups |
| **Caribbean Spice** | Ginger, ground  Black pepper, ground  Orange peel, dried, ground  Mace, ground  Cloves, ground  Brown sugar | 1 cup  1 cup  7/8 cup  1 tablespoon  1 tablespoon  1 cup |  | **Spice Rub** | Onion powder  Garlic, granulated  Paprika  Cumin, ground  Chili powder  Black pepper  Brown sugar | 5/8 cup  5/8 cup  5/8 cup  5/8 cup  5/8 cup  2 tablespoons  ¾ cup |
| **Garlic & Herb** | Granulated onion  Garlic, granulated  Paprika  Oregano leaves  Thyme leaves | 1/3 cup  2/3 cup  1 cup  1 cup  1 cup |  | **Tandoori** | Paprika  Cumin, ground  Coriander  Cayenne Pepper  Ginger, ground  Turmeric | 2/3 cup  2/3 cup  2/3 cup  2/3 cup  2/3 cup  2/3 cup |



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| **ADDING SALT** | Salt may be added to these seasoning blends according to your flexibility. Using 1 teaspoon of salt for 50 portions adds about 45 mg of sodium per portion. Using 1 tablespoon of salt for 100 portions adds about 70 mg of sodium per portion. |  | For More Information, please scan this QR Code: |