**Seasoning Blends** Yield: 1 quart

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| **Mexican** *adapted from USDA Recipe, Mexican Seasoning Mix, G-01A* | Onion powderGarlic, granulatedPaprika, smokedCumin, groundChili powder | 1/3 cup1/3 cup1/3 cup1 ¼ cup1 ¾ cup |  | **Barbecue** | Onion powderGarlic, granulatedPaprika, smokedCumin, groundBlack pepper | 1 cup1 cup7/8 cup7/8 cup¼ cup |
| **Buffalo** | Onion powderGarlic, granulatedPaprikaChili pepperRed pepper | 1 cup1 ¼ cup¼ cup1 ¼ cup¼ cup |  | **Ranch** | Garlic, granulatedOnion powder Dill weed Black pepper | 1 ¼ cup1 ¼ cup1 ¼ cup¼ cup |
| **Italian***adapted from USDA recipe, Italian Seasoning Mix, G-01* | Basil, driedOregano, driedMarjoram driedThyme dried | 1 1/3 cup1/3 cup1 cup1/3 cup |  | **Parmesan-Rosemary** | Garlic, granulatedRosemary, crushedParmesan cheese | ½ cup¾ cup2 ¾ cups |
| **Caribbean Spice** | Ginger, groundBlack pepper, groundOrange peel, dried, groundMace, groundCloves, groundBrown sugar | 1 cup1 cup7/8 cup1 tablespoon1 tablespoon1 cup |  | **Spice Rub** | Onion powderGarlic, granulatedPaprikaCumin, groundChili powderBlack pepperBrown sugar | 5/8 cup5/8 cup5/8 cup5/8 cup5/8 cup2 tablespoons¾ cup |
| **Garlic & Herb** | Granulated onionGarlic, granulatedPaprika Oregano leaves Thyme leaves | 1/3 cup2/3 cup1 cup1 cup1 cup |  | **Tandoori** | PaprikaCumin, ground Coriander Cayenne Pepper Ginger, groundTurmeric  | 2/3 cup2/3 cup2/3 cup2/3 cup2/3 cup2/3 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: |