

**SEASONING BLENDS**

<b>Mexican</b> <i>adapted from USDA Recipe, Mexican Seasoning Mix, G-01A</i>	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
<b>Buffalo</b>	Onion powder Garlic, granulated Paprika Chili pepper Red pepper	1 cup 1 ¼ cup ¼ cup 1 ¼ cup ¼ cup
<b>Italian</b> <i>adapted from USDA recipe, Italian Seasoning Mix, G-01</i>	Basil, dried Oregano, dried Marjoram dried Thyme dried	1 1/3 cup 1/3 cup 1 cup 1/3 cup
<b>Caribbean Spice</b>	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
<b>Garlic &amp; Herb</b>	Granulated onion Garlic, granulated Paprika Oregano leaves Thyme leaves	1/3 cup 2/3 cup 1 cup 1 cup 1 cup

**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.

**Yield: 1 quart**

<b>Barbecue</b>	Onion powder Garlic, granulated Paprika, smoked Cumin, ground Black pepper	1 cup 1 cup 7/8 cup 7/8 cup ¼ cup
<b>Ranch</b>	Garlic, granulated Onion powder Dill weed Black pepper	1 ¼ cup 1 ¼ cup 1 ¼ cup ¼ cup
<b>Parmesan-Rosemary</b>	Garlic, granulated Rosemary, crushed Parmesan cheese	½ cup ¾ cup 2 ¾ cups
<b>Spice Rub</b>	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
<b>Tandoori</b>	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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