

## Herb Combinations:

All yield approximately 1 Tbsp (15g)

### House Seasoning Blend

1 tsp garlic powder  
1 tsp onion powder  
¼ tsp ground cayenne pepper  
¼ tsp ground black pepper

### Taco Seasoning Blend

½ tsp ground cumin  
½ tsp ground coriander  
½ tsp onion powder  
1 tsp garlic powder  
½ tsp chili powder

### BBQ Seasoning Blend

1 tsp chili powder  
½ tsp smoked paprika  
1 tsp onion powder  
½ tsp ground black pepper  
¼ tsp ground mustard

### Italian Seasoning Blend

1 tsp dried basil  
1 tsp dried oregano  
½ tsp dried marjoram  
½ tsp dried thyme  
¼ tsp crushed red pepper flakes (optional)

### Jerk Seasoning Blend

1 tsp Jamaican Allspice  
1 tsp onion powder  
¼ tsp ground cayenne pepper  
½ tsp dried thyme  
¼ tsp ground black pepper

### Adobo Seasoning Blend

1 tsp dried oregano  
½ tsp ground cumin  
½ tsp ancho chili powder  
½ tsp garlic powder  
½ tsp onion powder

Double or triple for a dinner, add to veggies or meat

### Fajita Seasoning Blend

½ tsp chipotle chili powder or chili powder  
1 tsp ground coriander  
¼ tsp ground black pepper  
1 tsp dried oregano  
¼ tsp ground cayenne pepper

### Classic Ranch Seasoning

1 tsp dried dill weed  
1 tsp dried parsley  
½ tsp garlic powder  
½ tsp onion powder  
¼ tsp ground black pepper

### Creole Seasoning Blend

½ tsp smoked paprika  
1 tsp garlic powder  
½ tsp dried thyme  
½ tsp dried oregano  
¼ tsp ground black pepper

### Blackening Seasoning Blend

½ tsp ground black pepper  
½ tsp ground white pepper  
¼ tsp ground cayenne pepper  
1 tsp garlic powder  
1 tsp onion powder

### Indian Seasoning Blend

¾ tsp ground cumin  
¾ tsp coriander  
¾ tsp garlic powder  
½ tsp ground ginger  
¼ tsp ground cinnamon