

Save Make Your Own Homemade Spices

36 Homemade Spices to Help You Save Time and Money

POULTRY SEASONING

1 T rosemary; 1 T oregano; 1 T ground sage; 1 tsp. powdered ginger; 1 tsp. marjoram; 1 ½ 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

Mix together in a mortar and pestle and then store in an airtight container. When ready to use, mix 1 tablespoon to 1 cup of flour for coating on any type of poultry such as chicken, turkey, and cornish game hens.

CHILI POWDER

3 T paprika; 1 T ground cumin; 2 T oregano; 1 t. red or cayenne pepper; ½ tsp. garlic powder

CINNAMON SUGAR

1 c granulated sugar; 2 T ground cinnamon

CREOLE SEASONING

4 t. salt; 4 t. paprika; 1 T garlic powder; 1 T black pepper; 2 ½ t. onion powder; 1 ½ t. dried thyme leaves; 1 ½ t. dried oregano leaves; 1 ½ t. cayenne pepper

FAJITA SEASONING

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; ¼ tsp. cumin.

Stir and Store.

GREEK SEASONING

¼ C dried oregano leaves; 2 TBS fennel seeds; 2 TBS crushed dried lemon grass; ¾ 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

BREAKFAST SAUSAGE SEASONING

1 teaspoon Celtic sea salt; 1 teaspoon chili powder blend; ½ teaspoon dried thyme; ½ teaspoon fennel seed; ½ teaspoon ground ginger; ¼ teaspoon onion powder; ¼ teaspoon dried oregano; ¼ teaspoon dried basil; 1/8 teaspoon ground cinnamon

INDIAN SPICE BLEND

8 t. cumin; 4 t. ground ginger; 2 t. ground coriander; 2 t. cayenne; 4 t. turmeric; 2 t. black pepper

ALLSPICE ALTERNATIVE

1 tsp nutmeg; 1 tsp cinnamon ; 1 tsp cloves

ITALIAN HERB SEASONING

¼ c oregano; 2 T marjoram; 2 T thyme; ¼ c basil; 2 T rosemary; 2 T. garlic powder; ¼ c parsley

MONTREAL STEAK SEASONING

4 tablespoons sea salt; 1 tablespoon coarsely ground black pepper; 1 tablespoon onion powder; ½ tablespoon garlic powder; ½ tablespoon crushed red pepper flakes; 1 tablespoon thyme; 1 Tablespoon rosemary; ½ tablespoon fennel seed

"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

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.

OLD BAY SEASONING MIX

1 T ground bay leaves; 2 ½ t. celery salt; 1 ½ t. dry mustard; 1 ½ 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 SOUP MIX (LIPTON'S)

¼ C instant minced onion; ½ 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

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

PUMPKIN PIE SPICE MIX

2 t. ground cinnamon; 1 t. ground ginger; ½ t. ground cloves; ½ t. ground nutmeg

SEASONED SALT

¼ 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; ¼ 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; 3 ½ t. poultry seasoning; 2 T crumbled dried parsley

TACO SEASONING

4 T instant minced onion; 2 T chili powder; 2 t. paprika; 2 t. dried red pepper, crushed; 1 ½ t. dried oregano; 4 t. salt; 1 T cornstarch; 1 T instant minced garlic; 2 t. ground cumin



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

OLD BAY SEASONING

4 t. dried parsley, crushed; 1-½ T dried chives, dill or tarragon, crushed; 2 t. dried lemon peel; 1-½ t. dried mustard; ½ t. garlic granules

Use about 2 t per pound of fish, and poach in about ¼ c water or salt free broth. For variety, sprinkle the fish with paprika or toasted nuts.

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; ¼ t. baking soda; ¼ 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

PAULA DEEN HOUSE SEASONING MIX

1 C Kosher salt; ¼ cup garlic powder; ¼ cup black pepper

BBQ SEASONING MIX

¼ cup kosher salt; ¼ cup brown sugar; 3 Tbsp paprika (smoked is best); 2 Tbsp sugar; 2 tsp garlic powder; 2 tsp onion powder; 2 tsp black pepper ; 1 tsp dry mustard

ALL PURPOSE SEASONING

1 tablespoon of Lawry's; 1 tablespoon of chili powder; 1 tablespoon of garlic powder; 1 tablespoon of paprika; 1 teaspoon of salt; 1 teaspoon of pepper; ¼ teaspoon of cayenne pepper (ground)

EMERIL'S BAM ESSENCE

1 tbsp paprika; 1 tbsp sea salt; 1 tbsp garlic powder; 1 ½ tsp onion powder; 1 ½ tsp dried oregano; 1 ½ tsp dried thyme; 1 tsp freshly ground black pepper; 1 tsp cayenne pepper (if you like it spicy, use more)

NEELY'S DRY RUB (PERFECT FOR BBQ DRY RUB)

1½ cups of paprika ; ¼ cup sugar ; 3¾ tablespoon of onion powder

ULTIMATE STEAK RUB

1 tablespoon meat tenderizer; 1 tablespoon of sugar; 1 tablespoon of salt; 1 tablespoon paprika; 1 tablespoon of garlic powder; 1 tablespoon of black pepper

CREAM STYLE SOUP MIX

2 cups nonfat dry milk powder; ½ cup plus 2 tablespoons cornstarch; ½ cup mashed potato flakes; ¼ cup chicken bouillon granules; 2 teaspoons dried parsley flakes; 2 teaspoons dried minced onion; 1 teaspoon dried celery flakes; 1 teaspoon dried minced garlic; 1 teaspoon onion powder; 1/2 teaspoon dried marjoram; ¼ teaspoon garlic powder; 1/8 teaspoon white pepper

In a microwave-safe bowl, whisk 2/3 cup water and 3 tablespoons soup mix. Microwave, uncovered, on high for 2 to 2-½ minutes or until thickened and bubbly, whisking occasionally.

For mushroom soup, add ¼ to ½ cup sauteed sliced mushrooms. For celery soup, add 1/8 teaspoon celery salt or one sauteed sliced or chopped celery rib.