

Save \$ Make your OWN!

SPICE MIXES

Taco Seasoning

2 Tbsp Chili Powder
1 Tbsp Ground Cumin
2 tsp corn starch
2 tsp kosher salt
1 tsp smoked paprika
1 tsp ground coriander
1/4 tsp cayenne pepper
1 Tbsp dried onion flakes

Use 2 Tbsp per 1 lb of ground meat.

Brown meat and drain off fat, sprinkle in seasoning and add 1/2 C water. Bring to a simmer and cook for 2-3 additional minutes before serving.

French Onion Soup Mix

1 Cup Dried onion flakes
1/2 Cup beef boullion granules
1 tsp onion powder
1 tsp dried parsley
1/2 tsp celery seed
1/2 tsp paprika
1/2 tsp black pepper

Use 1/3 Cup + 1 Tbsp per envelope called for

Ranch Dressing Mix

1/3 Cup dried parsley
1 Tbsp black pepper
2 Tbsp garlic salt
1 1/2 tsp kosher salt
1 Tbsp garlic powder
3 Tbsp onion powder
1/4 Cup dried dill weed

Mix 2 tsp mix with 1/2 C mayonnaise, 1/2 Cup sour cream, 1/3 Cup milk and 1 Tbsp lemon juice. Or use 1 Tbsp mix per packet needed.

Garlic Bread Seasoning

1 1/2 Cup grated parmesan cheese (the powdered kind)
1 1/2 tsp kosher salt
2 Tbsp garlic powder
1 Tbsp Italian seasoning

Mix 1 Tbsp mix with 1/2 Cup butter and spread on a loaf of french bread. Cook under the broiler until browned and crispy. Can also be used as a seasoning for pastas, tomato sauces, pizza crusts, or on salads.

Brown Gravy Mix

3/4 Cup All Purpose Flour
1 Tbsp onion powder
3 Tbsp beef boullion granules
1/4 tsp black pepper

Use 1/3 Cup mix per 2 Cups gravy

Melt 1/4 Cup butter in a small sauce pan over medium heat. Stir in 1/3 C gravy mix and cook for 1 minute. Slowly whisk in 2 Cups cold water, continuously stirring. Bring to a boil while still stirring until thickened. Remove from heat.



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