

Make Your Own Spice Blends From Hip Homeschool Moms

Taco Seasoning Blend:

1 tsp. garlic powder
2 tsp. onion powder
1 tbsp. chili powder
1/4 c. (or 4 tbsp.) ground cumin
*Use on: tacos, burritos, enchilada meat, Mexican side dishes

Pizza Topping:

1 tbsp. garlic powder
1 tbsp. onion powder
2 tbsp. minced onion
2 tbsp. crushed red pepper (spicy)
1 tbsp. oregano
*Use on: pizza sauce, pizza topping, Italian sausage, grinders, pizza boats

Spaghetti Sauce or Italian Blend:

2 tbsp. oregano
1 tbsp. basil
1 tbsp. thyme
1 tbsp. parsley
1 tbsp. garlic powder
1 tbsp. onion powder
*Use on: spaghetti sauce, lasagne, pastas, Italian rolls and breads

Italian Dressing Blend:

2 tbsp. thyme
2 tbsp. dry mustard
2 tsp. garlic powder
2 tsp. onion powder
2 tsp. oregano
2 tsp. parsley
*Use on: Italian dressings, vegetables, vinaigrette based vegetable salads, pasta salad

Greek Blend:

1 tbsp. minced onion
2 tbsp. garlic powder
2 tbsp. oregano
1 tbsp. thyme
1 tbsp. rosemary
1/2 tsp. black pepper
1 tsp. Real Lemon (crystallized lemon powder)
1 tsp. dry and crushed red bell pepper (omit if can't find)
*Use on: chicken, pork, Greek salad topping, gyros, stuffed cabbage or grape leaves

Fajita Blend:

1 tbsp. minced onion
1 tbsp. garlic powder
1 tbsp. onion powder
1 tbsp. chili powder
1 tsp. paprika
3/4 tsp. ginger

1 tsp. lime crystals (Real Lime)

1/2 tsp. crushed red pepper (spicy)

Double this one if needed to fill your shaker.

*Use on: fajitas, stir fry, vegetables, dips and wraps. Also try adding to cream based salad dressings.

Adobo Blend: (Spicy)

2 tbsp. garlic powder
3 tbsp. onion powder
1 tsp. sea salt
2 tsp. cayenne pepper (hot)
1 tbsp. oregano
1/2 tsp. black pepper

*Use on: chicken, spicy meat dishes, soups

Dry Fruit Spice:

2 tsp. chopped dried cranberries, blueberries, or raisins
2 tbsp. organic sugar
1 tbsp. cinnamon
1 tsp. ginger
1 tsp. cloves
1 tsp. nutmeg

*Use on: muffins, granola, use like cinnamon sugar, dessert topping, vanilla ice cream, breads

Apple Pie Spice:

4 tbsp. cinnamon
2 tsp. nutmeg
2 tsp. allspice

*Use on: oatmeal, pies, cobblers, granola, fruit crisp, cinnamon rolls, breads, muffins

Pumpkin Pie Spice:

4 tbsp. cinnamon
2 tbsp. ginger
1 tbsp. cloves

*Use on: pumpkin or sweet potato pie, candied yams, as a topping for eggnog or cappuccino