

Spice Blends

Mix all together in a jar. Seal tightly and store in pantry up to 3 months.
All blends make enough for a 4 oz jar unless noted otherwise.

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Magic Salt

This is the building block of all the other spice blends. I recommend making at least a Medium Batch to give you plenty to season foods plus make other spice blends.

Large Batch – Qt Jar

1 ½ cups sea salt
1 cup granulated garlic
½ cup cracked black pepper

Medium Batch – Pint Jar

¾ cup sea salt
½ cup granulated garlic
¼ cup black pepper

Small Batch – 8 oz Jar

6 tbsp sea salt
4 tbsp granulated garlic
2 tbsp black pepper

Mexican Seasoning

This blend can be used anywhere you want the Mexican flavors of cumin and chili powder. This makes almost an 8 oz jar.

3 tbsp Magic Salt
3 tbsp ancho chile powder (or regular chili powder if you can't find ancho)
3 tbsp cumin

1 tbsp oregano
1 tbsp paprika
1 tbsp granulated onion

Blackened Seasoning

This seasoning is a unique blend of herbs plus two kinds of chile peppers. Makes an 8 oz jar.

3 tbsp Magic Salt	1 tbsp paprika
1 tbsp ancho (or regular) chile powder	1 tbsp granulated onion
1 tbsp dried thyme	¼ - 1 tsp cayenne pepper (to taste or omit)
1 tbsp oregano	

Enchilada Spice Blend

This blend is a bit different from the Mexican with more pure flavors of traditional Tex Mex.

2 tbsp ancho chile or regular chili powder	½ tbsp Magic Salt
2 ½ tsp cumin	½ tsp oregano

Ranch Dressing Spice Blend

Yes, you are adding extra granulated garlic and pepper on top of using Magic Salt. It makes it the ranch extra flavorful.

1 tbsp Magic Salt	2 tsp Italian herb blend
1 tsp granulated onion	2 tsp dried dill weed
½ tsp granulated garlic	Lots of freshly ground pepper
1 tsp oregano	

Everything But The...

Just like the top of an Everything bagel. It's perfect to top avocado toast, throw into a salad or toss with roasted nuts.

2 tbsp sesame seeds	1/2 tbsp dried minced onion
1 tbsp flaky salt or kosher salt	1/2 tbsp dried minced garlic
1 tbsp black sesame seeds	

Jerk Seasoning

The flavors of Jamaican Jerk roadside chicken but ready for anything.

2 tbsp Magic Salt	½ tsp cayenne (omit for mild)
1 tbsp dried thyme	¼ tsp cinnamon
½ tbsp granulated onion	¼ tsp ground nutmeg
1 tsp granulated garlic	½ tsp allspice
1 tsp paprika	1 tsp coconut sugar (omit for W30)

Southwest Seasoning

With smoked paprika added, this is great to use when you're wanting something smokier than the Mexican seasoning.

2 tbsp Magic Salt	1 tsp oregano
¼ cup ancho chile powder (or regular chili powder if you can't find ancho)	1 tbsp smoked paprika
1 tbsp cumin	1 tbsp paprika
	2 tsp granulated onion

Barbecue Spice Blend

Adding a little sugar to the Southwest Blend makes the perfect barbecue rub for chicken, burgers or steak even if you're cooking indoors.

1 ½ tbsp coconut sugar
6 tbsp Southwest Seasoning

Mediterranean Spice Blend

This blend is perfect for Shwarma or kabobs. Use it on any meat, poultry or fish to give you the Mediterranean vibes.

1 tsp Magic Salt	1 tsp cumin
1 tsp paprika	1 tsp lemon zest
1 tsp turmeric	½ tsp ancho or regular chile powder
¼ tsp cinnamon	