

Salt-Free Seasoning Blends

<p style="text-align: center;">Italian Seasoning Blend</p> <p>4 teaspoons basil 4 teaspoons oregano 4 teaspoons rosemary 4 teaspoons marjoram 4 teaspoons thyme 2 teaspoons garlic powder 2 teaspoons onion powder</p>	<p style="text-align: center;">Cajun Seasoning Blend (Spicy)</p> <p>1 tablespoon oregano 1 tablespoon smoked paprika 1 teaspoon cayenne pepper 1 teaspoon black pepper 1 teaspoon onion powder 1 teaspoon garlic powder</p>
<p style="text-align: center;">Ranch Seasoning Blend</p> <p>3 tablespoons parsley 2 teaspoons dried dill 2 teaspoons garlic powder 3 teaspoons onion powder 1/2 teaspoon black pepper</p>	<p style="text-align: center;">Pumpkin Pie Spice Blend</p> <p>4 tablespoons cinnamon 1 tablespoon ginger 1 tablespoon nutmeg 1 tablespoon allspice 1 teaspoons ground cloves</p>
<p style="text-align: center;">Mediterranean Seasoning Blend</p> <p>2 tablespoons dried basil 2 tablespoons oregano 1 tablespoon parsley flakes 1 tablespoon onion powder 1 teaspoon garlic powder 1/2 teaspoon black pepper</p>	<p style="text-align: center;">Jerk Seasoning Blend (Spicy)</p> <p>1 tablespoons onion powder 2 teaspoons garlic powder 1 tablespoon chili powder 1/4 teaspoon turmeric powder 1 teaspoon thyme 1 teaspoon allspice 1 tablespoon black pepper 1 teaspoon cinnamon 1 teaspoon cayenne pepper</p>
<p style="text-align: center;">Trent's Taco & Fajita Seasoning Blend</p> <p>2 teaspoons chili powder 2 teaspoons cumin 1 teaspoon dried oregano 1 teaspoon smoked paprika 1 teaspoon garlic powder 1 teaspoon onion powder</p> <p style="padding-left: 40px;">For added spiciness try either: 1/4 teaspoon chipotle chili powder 1/4 teaspoon red pepper flakes</p>	<p style="text-align: center;">T's Chili Seasoning Blend (Spicy)</p> <p>3 tablespoons chili powder 1 tablespoon garlic powder 2 teaspoons cumin 2 teaspoons smoked paprika 2 teaspoons coriander 2 teaspoons cayenne pepper 2 teaspoons black pepper</p>

