

Spices, Herbs, and Seasonings

Allspice: Dried berry of the pimento tree of the clove family. This dried, unripened fruit has the flavor combination of cinnamon, nutmeg, and cloves, hence the name Allspice. Grown in the West Indies.

Uses: Ground used in baked goods, catsup, and pot roast. Whole used in pickling, stews, boiled fish, soups and sauces.

Apple Pie Spice: Cloves, nutmeg, and mostly cinnamon makes up this seasoning.

Uses: For apple pies or any other foods that cinnamon or nutmeg might be used.

Barbecue Spice (Seasoning): A blend of spices and seasonings such as paprika, chili powder, salt, sugar, and garlic.

Uses: For chicken or ribs, also for marinades or sauces.

Basil: Belonging to the mint family this herb is one of the most widely used.

Uses: Great for tomato sauces, pesto, and vinaigrettes.

Bay Leaves: Dried leaves of the laurel shrub.

Uses: In soups, stocks, sauces, marinades, and such.

Bell Pepper Flakes: Dehydrated sweet red and green peppers.

Uses: In soups, sauces, salads, and stews.

Cayenne Pepper: (See Red Pepper)

Celery Flakes: Dehydrated celery.

Uses: Soups, sauces, salads, dips, and stuffings.

Celery Salt or Seed: Pungent seed from the celery plant.

Uses: Cole slaw, potato salad, pickles, and such.

Chervil Leaves: Aromatic herb of the carrot family.

Uses: Cheese dishes, eggs, soups, and salads.

Chili Peppers: Many varieties from mild to hot ; sweet to salty.

Uses: Used to make chili powders for chili con carne, pickles, hot sauce, soups, and sauces.

Chili Powder: A blend of chili peppers, cumin, garlic oregano, salt, paprika, and other spices.

Uses: In chili con carne, seasoning spare ribs, stews, appetizers, etc.

Chives: Fresh or freeze dried. Has a mild onion-like flavor.

Uses: As a garnish, in soups or sauces, in salads, egg or potato dishes.

Cinnamon: Bark from various trees of the cinnamon family.

Uses: Ground for bake goods or whole for pickles, hot drinks, and preserves.

Cinnamon Sugar: Combination of sugar and ground cinnamon.

Uses: Sugar cookies, baked apples, and sprinkling on buttered toast.

Cloves: Rich and pungent in flavor. Dried flower bud of the clove tree.

Uses: In pickling, baked hams, stocks, desserts, marinades, and spiced drinks.

Coriander Seed: This herb of the carrot family, has the flavor of sage and lemon peel.

Uses: Pickles, oriental dishes, curried dishes, and meat dishes.

Cumin: Member of the carrot family. Aromatic seeds. Warm bitter flavor.

Uses: In chili powders, pickles, spare ribs, and other meat dishes.

Curry Powder: A blend of 16 to 30 India spices of varying proportions. Usually containing turmeric, garlic, coriander, comino seed, and ginger.

Uses: To make curry sauce; flavor meats, rice, poultry, and seafood with an oriental touch.

Dill Weed: Aromatic herb pertaining to the carrot family.

Uses: Good with fish, potatoes, soups, and sauces.

Garlic: Flavored bulb of the onion family.

(available in powder, salt, minced, or chopped)

Uses: Used in almost any type of sauce for meats, seafood, or poultry. Great for pastas, soups, etc..

Ginger: Dried pungent root of a plant grown in China, Japan, India, and the West Indies.

Uses: In pickles, chutney, and preserves. Also used in many oriental dishes.

Horseradish: Pungent perennial herb.

Uses: Cocktail sauce, horseradish sauce, or grated as a condiment.

Italian Seasoning: A blend of herbs and sweet red peppers to give the characteristic flavor of Italian.

Uses: Italian sauces such as pizza and spaghetti.

Lemon Pepper: A blend of black pepper and dehydrated lemon.

Uses: Good in salads. Great with broiled meats, poultry, or seafood.

Marjoram Leaves: This herb belonging to the mint family is potent in flavor.

Uses: Poultry stuffings, sausage, stews, sauces, soups, veal dishes, meat dishes, potato dishes, and most Italian sauces.

Mint (Leaves or Flakes): Cool pungent flavored herb.

Uses: As a garnish, used in middle eastern cooking, and lamb dishes.

Mixed Vegetable Flakes: Dehydrated vegetable flakes containing celery, onion, carrot, green and sweet red pepper.

Uses: Soups, sauces, and stuffings.

Nutmeg: From the nutmeg tree this kernel of fruit is one of the oldest of known spices.

Uses: In cream soups, and sauces, and a wide variety of desserts.

Onion (Salt, Powder, Minced or Chopped): Onions dried in various forms.

Uses: Powdered or salt for flavoring. Minced or chopped where texture is wanted.

Oregano Leaves (Leaf Oregano): Wild marjoram.

Uses: In Italian dishes, soups or sauces, meat stews, and in bean dishes.

Paprika: A form of red pepper; Hungarian is hotter than the mild Spanish paprika. The method of grinding determines the flavor.

Uses: For mild flavor and coloring of seafood, egg dishes, sauces, and salad dressings.

Parsley: Fresh or dried.

Uses: To garnish or season stocks, soups, sauces, salads, egg, and potato dishes.

Pepper (Black or White): Black pepper is the immature berries. White pepper is the mature berries with the hull removed.

Uses: Whole in stocks, and pickling. Ground in most other dishes.

Pimiento: Ripe fleshy fruit of a sweet red pepper plant.

Uses: Garnish for salads, soups, or entrees. Mild flavor for soups, salads, stews, and vinaigrettes.

Poppy Seed: Very small seeds of the poppy plant.

Uses: Garnish for noodles. In baking of breads, rolls, cakes, and cookies.

Poultry Seasoning: A mixture of spices and herbs such as sage, thyme, celery salt, savory, etc..

Uses: In poultry, pork, and fish dishes or stuffings. For seasoning meat loaf.

Pumpkin Pie Spice: A mixture of ground spices including cloves, cinnamon, ginger, and nutmeg.

Uses: Apple or pumpkin pies. For fruit desserts.

Red Pepper: Whole, ground, or crushed hot red peppers.

Uses: A variety of uses where heat is desired; such as in sauces, soups, egg dishes, etc..

Rosemary Leaves: Belonging to the mint family.

Uses: Stuffings, roasted dishes such as lamb, pork, beef, poultry, and wild game.

Saffron: From a species of the purple crocus this is the dried stigma.

Uses: In Spanish and Italian foods for mild flavor and yellow coloring.

Sage: A dried leaf of a shrub belonging to the mint family.

Uses: Strong in flavor. Used to season stuffings, pork, poultry, and veal dishes.

Savory Leaves: Balsam in fragrance.

Uses: Great with boiled fish.

Seafood Seasoning: A blend of pungent spices and savory herbs.

Uses: In seafood and fish sauces, and dishes.

Seasoned Pepper: A mixture of black pepper, other spices, and sweet pepper flakes.

Uses: Use when ever pepper is used for a unique twist.

Seasoned Salt: A mixture of salt, herbs, and spices.

Uses: As an alternate for straight salt or part salt.

Sesame Seed: Creamy white in color with the flavor of toasted almonds.

Uses: In baking such as rolls, and breads. The oil is used in oriental cooking.

Shallots: Fresh or freeze dried. A type of small onion.

Uses: Like garlic to flavor a variety of dishes. Great in vinaigrettes, and sauces.

Soy Sauce: Made from soy beans.

Uses: Used in many oriental dishes.

Tabasco: Trade name for hot Mexican peppers; salted and cured for three years, then blended with vinegar and strained.

Uses: Soups, sauces, salad dressings, and marinades.

Tarragon Leaves: Aromatic leaves of a bitter flavor.

Uses: Béarnaise sauce, egg, seafood, and poultry dishes.

Thyme Leaves: A rich flavored herb.

Uses: Seafood chowders, sauces, stocks, and meat dishes.