Item	Spice Blend	Description [Ingredients]	Std Jar	Lge Jar	Bulk
		Sweet, feminine and all-business, like Marysville's notorious Madame, this blend of Cinnamon and			
	Anne Davis	Rose Petals will surprise and delight with its aromatics and flavor. Use in any dessert that relies on a			
345	Cinnamon Rose		1.2z/34g	2.0z/56g	4.8z/136g
		A contemporary blend for apple pie. Also smart in waffles, French toast, BBQ sauce, or added to			
040	A 1 Di 0 i	recipes w/cinnamon or nutmeg. [Cinnamon*, Vanilla, Ginger*, Allspice*, Nutmeg*, Cardamom*]	4.0 /0.0		
310	Apple Pie Spice		1.3z/36g	NA	NA
		Rub w/lime on meat or fish; or marinate w/paste: 2-3T Axiote, 2T cider vinegar (or lime juice) & olive			
940	Axiote	oil. [Tomato, Axiote*, Garlic*, Green Peppercorn*, Chiles, Sea Salt, Coriander*, Cumin*, Allspice*, Oregano*] *organic	1.5z/42g	2.5z/70g	6z/170g
840	Axiole	Blend of Cassia Cinnamons. Stronger & sweeter than traditional cinnamon, but not as overpowering	1.52/42g	2.32/70g	02/1/0g
		as pure Saigon Cinnamon. Use in same proportions as with any other Cinnamon. [Indonesian			
340	Baker's Cinnamon		1.3z/36g	2.0z/56g	5.2z/147g
		Spicy Caribbean dry rub for chicken, pork, shrimp, salt fish or tofu w/right amt of heat from the	, J	. 3	
		Habanero. [Sea Salt, Garlic*, Honey Granules, Allspice*, Pepper*, Habanero and Chipotle Chile*,			
850	Belizean Jerk	Cinnamon*, Clove*, Marjoram*] *organic	1.6z/45g	2.7z/76g	6.4z/181g
		Fiery Ethiopian Chile blend builds a powerful curry & doubles as a veggie or meat rub. [Chiles,			
		Fenugreek*, Ginger*, Long Pepper*, Cardamom*, Cinnamon*, Nigella*, Coriander*, Allspice*, Clove*]			
455	Berbere		1.5z/42g	2.5z/70g	6.0z/170g
		Blend of Central American Chile flakes w/balanced spectrum of flavor, medium heat, & surprising			
075	District Chile Flater	complexity. Replace simple cracked pepper in any recipe or add to olive oil for dipping. [Ancho,	1.0-/20	17-/10-	4.0-/112
9/5	Bistro Chile Flakes		1.0z/28g	1.7z/48g	4.0z/113g
		Like its namesake, you will find this steak rub to be surprisingly sophisticated. Complements the flavor of meats and veggies without overpowering, with just a hint of Dill. [Hiwa Kai Sea Salt, Dill			
801	Black Bart Steak Rub	· · · · · · · · · · · · · · · · · · ·	1.8z/51g	3.0z/85g	7.2z/204g
331	213 SK Bart Otoak Kap	SOS lifestyle friendly blend devoped for Chef AJ's recipe (replace all spices in recipe with 2T + 2t		J.02,00g	, .22, 20 ig
	Black Bean Soup	spice blend). Flavorful seasoning for soups, veggies, legumes & starches. [Cumin*, Smkd Paprika*,			
	' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' '	Oregano*, Chile] *organic	NA	1.8z/51g	NA
		Mild curry from South Africa for veggies, fish or chicken. [Coriander*, Fenugreek*, Cardamom*,			
466	Bo-Kaap Curry	Turmeric*, Cumin*, Pepper*, Chile, Black Mustard Seed*, Clove*, Ginger*, Fennel*] *organic	1.3z/36g	2.0z/56g	5.2z/147g
		Rub on veggies, chicken or fish. Perfect for roasted game hens or egg dishes. French Balsamic			
		Vinaigrette: mix 2T Bonnes Herbes with 1/4 C balsamic vinegar & 1/3 C olive oil. [White Pepper*,			
100	Bonnes Herbes de Paris	Tarragon*, Basil*, Dill Weed*, Chives*] *organic	0.6z/17g	1.0z/2.4g	2.4z/68g
		Dry rub for red meats & chicken or seasoning in BBQ sauce. Try w/thinly-sliced roasted potatoes,			
000	Da at Jarah DDO Dad	casseroles & eggs. [Paprika*, Brown Sugar, Pepper*, Sea Salt, Garlic*, Mustard*, Cumin*, Smkd	17-/40-	2.0-/70-	C 0-/100 -
800	Boot Jack BBQ Rub	Paprika*, Chile, Celery Seed*] *organic	1.7z/48g	2.8z/79g	6.8z/192g

Item	Spice Blend	Description [Ingredients]	Std Jar	Lge Jar	Bulk
		Classic French herb blend to be added to savory soups and stews. Works well in crock pots &			
105		pressure cookers. [Peppercorns*, Thyme*, Marjoram*, Parsley*, Tarragon*, Orange Peel*, Leek, Bay			45 46
105	Bouquet Garni (3-pk)	Leaf*] *organic	NA	NA	.45z/12g
	D :: :: D .	Dressing/dip: rehydrate 3/4t blend in 3/4t water for 5 min. Stir in 1/4C buttermilk & 1/4C nonfat yogurt			
000	Buttermilk Ranch	(or mayo for traditional flavor). Keeps in fridge 1 week. [Pepper*, Onion*, Sea Salt, Garlic*, Bell	1 C=/4E a	27-/70 %	C 4=/101 er
660	Dressing	Pepper, Celery*, Chives, Thyme*] *organic	1.6z/45g	2.7z/76g	6.4z/181g
		With medium heat & smoky chocolaty tones, pair this rub w/steaks, chops, or any form of protein.  [Cascabel Chile, Coffee, Pepper*, Brn Sugar, Smoked Pimenton*, Mustard*, Ginger*, Onion*, Long			
215	Cascabel Coffee Rub	Ppr*, Kombu, Porcini, Tomato] *org	1.4z/39g	2.3z/65g	5.6z/158g
013	Cuscubet Collee Rub	Natural combination to be used in place of salt. Add to soups, stews & stuffing or mix w/ mayo, sour	1.42/33g	2.52/05g	3.02/130g
		cream &/or yogurt for a simple veggie dip. Celery Sea Salt is also a key ingredient in the ever-			
212	Celery Sea Salt	popular Bloody Mary drink. [Sea Salt, Organic Celery Seed]	1.6z/45g	2.7z/76g	6.4z/181g
		Marinade: 1½T blend, 1C chopped herbs (cilantro, mint), 3 cloves minced garlic, jce of 2 lmns & 2-3T			
		olive oil. [Sea Salt, Lemon Peel*, Smkd Paprika*, Cumin*, Coriander*, Garlic*, Ginger*, Blk Pepper*,			
680	Chermoula	Persian Lime, Chile, Saffron] *organic	1.6z/45g	2.7z/76g	6.4z/181g
		Named after "The Egg Capital of the World," this blend ensures that un oeuf is enough. Specially			
		blended for hard-boiled eggs. [Sea Salt, Chiles, Mustard*, Garlic*, Tarragon*, Parsley*, Marjoram*,			
257	Chickaluma Sea Salt	Chives*] * organic	1.1z/31g	1.8z/51g	4.4z/124g
		Classic Chinese blend combines flavors of sweet, salty, sour, bitter and pungent. Add to stir fries or			
		soups, rice & marinades. Use as dry rub for chicken, pork, duck, or seafood. [Cinnamon*, Star Anise*,			
400	Chinese Five Spice	Fennel*, Sichuan Pepper*, Clove*] *organic	1.2z/34g	2.0z/56g	4.8z/136g
		Fiery salt blend of Morita Chipotle and unrefined Himalayan Pink Sea Salt. Use as a table blend or			
250	Chipotle	to season while cooking. Rub on beef, pork or chicken before grilling for smoky/salty heat.	2.0 /05	E O /4.44	12 /2 10
250	Sea Salt	[Himalayan Pink Sea Salt, Organic Morita Chile Pepper]	3.0z/85g	5.0z/141g	12z/340g
		Our favorite rub for pork chops, loin or tenderloin. Festive Viennese flavor pairs well with apple,			
957	Chops	cinnamon & cabbage. In addition to its savory flavor, Caraway also aids digestion. [Caraway*, Sea Salt, Black Pepper*, Fennel*] *organic	1.4z/39g	2.3z/65g	5.6z/158g
037	Спорз	Blends the citrus-floral flavor of Coriander with the sour-lemony flavor of Sumac. Adds bright tones	1. <del>4</del> 2/339	2.52/03g	3.02/136g
	Coriander-Sumac	to your cooking. Pairs well with veggies & fish. Use as a table blend or to season while cooking.			
230	Sea Salt	[Coriander*, Sumac, Sea Salt] *organic	1.4z/39g	2.3z/65g	5.6z/158g
		Dressing or dip: rehydrate 1T blend in 1T water for 5 min. Whisk in 1/2 C sour cream and 1/2 C yogurt	1 2 2 3		g
	Creamy Peppercorn	or mayonnaise or combination. Thin with your favorite vinegar, as desired. [Blk Pepper*, Garlic*,			
650	Dressing	Onion*, Sea Salt, Thyme*] *organic	1.8z/51g	3.0z/85g	7.2z/204g
		Subtly sweet, featuring Vanilla & Saffron, with bites of Sesame & Flax. A spoonful of Dawn in plain			
		yogurt unlocks a delicate treat. [Palm Nectar*, Toasted Sesame*, Vanilla, Flax Seeds*, Cardamom*,			
201	Dawn	Ginger*, Saffron, Ceylon Cinnamon*] *organic	1.9z/53g	3.2z/90g	NA
		Plaaca nota:			

Please note:

Item	Spice Blend	Description [Ingredients]	Std Jar	Lge Jar	Bulk
		Sea Salt and Depth, our own blend of Umami flavors: meaty, earthy, savory, plus salty, delicious!			
	Depth Sea Salt	Use as dry rub; add to eggs, stir fries, casseroles, risotto, soup & stew. [Sea Salt, Onion*, Long			
270	Intense Umami Flavors	Pepper*, Kombu, Porcini, Tomato] *organic	1.7z/48g	2.8z/79g	6.8z/192g
		Umami flavors: meaty, earthy, savory, delicious! Use as dry rub; add to stir fries, casseroles, risotto,			
	Depth	soup & stew; heat w/ equal oil to make rue for veggie/meat wine sauce. [Onion*, Long Pepper*,	4.0 /45	0.7./70	C 4 /404
550	intense Umami Flavors	Kombu, Porcini, Tomato] *organic	1.6z/45g	2.7z/76g	6.4z/181g
		Sprinkle on fruit; finish any dessert with sweet aromatic elegance. Pairs well with cream, crème fraiche, Mascarpone, or ricotta. Adds complexity to simple cakes. [Orange Peel*, Pepper*,			
200	Dusk	Cardamom*, Cinnamon*, Galangal*] *organic	1.4z/39g	2.3z/65g	5.6z/158g
200	Dusk	Intensely complex and rich umami flavors with a reduced heat profile. Use in place of black pepper	1. <del>4</del> 2/33g	2.52/03g	3.02/130g
	FARMSHOP	on any dish. Perfect for veggies, fish and eggs. [Black Pepper*, Long Pepper*, White Pepper*, Pink			
4169	Five Pepper Blend	Peppercorn, Sichuan Pepper*] *organic	1.4z/39g	2.3z/65g	NA
		Classic Middle Eastern blend. Use as dry rub or marinade (2T spice + 1T neutral oil). [Onion*, Garlic*,	J		
	FARMSHOP	Salt, Pepper*, White Pepper*, Cumin*, Paprika*, Chile, Allspice*, Cardamom*, Cinnamon*, Turmeric*,			
410	Shawarma	Ginger*, Sumac, Cloves*, Nutmeg*, Bay*, Citric Acid] *organic	1.7z/48g	2.8z/79g	NA
		Light French herb blend perfect for eggs, baked or sautéed fish, broiled meats, soups, and roasted			
		herbed chicken. Use in herb sauces and compound butters, add to omelets. [Tarragon*, Parsley*,			
110	Fines Herbes	Marjoram*, Chives*] *organic	0.3z/8g	0.5z/14g	1.2z/34g
		Traditional French dressing or light veggie marinade: rehydrate 2T blend in 3T water for 5 min.			
620	Franch Vincieratta	Whisk in ½ C olive oil & 1/4 to 1/3C vinegar (wine or champagne vinegar). [Shallots, Sel Gris, Yellow	1-/20~	17-/10-	1 - /11  ~
620	French Vinaigrette	Mustard*, Black Pepper*, French Tarragon*]*organic	1z/28g	1.7z/48g	4z/113g
		Add to ground turkey for a great burger, or use as salt-free rub on lamb, beef or chicken.  Traditionally, dry toasted until spices become aromatic. [Black Pepper*, Cumin*, Nigella*, Fennel*,			
440	Garam Masala	Cardamom*, Cinnamon*, Cloves*, Nutmeg*] *organic	1.3z/36g	2.0z/56g	NA
	Curam macata	As versatile as salt & pepper: add to eggs, poultry, fish, & veggies; serve at the table as a finishing		2.02,009	
		spice; or mix with olive oil and champagne vinegar for a vinaigrette dressing. [Onion*, Shallots, Sea			
120	Garden Gems	Salt, Garlic*, Green Pepper*, Chives*] *organic	1.2z/34g	2.0z/56g	4.8z/136g
		Mixed w/Sea Salt & Parsley, this blend is easy to use & very flavorful. Sprinkle on vegetables,			
		popcorn & cold salads just before serving. Use in place of Salt in tomato-based sauces & most any			
214	Garlic Sea Salt	savory dish. [Sea Salt, Garlic*, Parsley*] *organic	1.5z/42g	2.5z/70g	6.0z/170g
		Originally baked in German monastaries in the 14th century to aid digestion. Use for homemade			
		gingerbread or in smoothies, coffee drinks and baked goods. [Ginger*, Cinnamon*, Cloves*,			
320	Gingerbread Spice	Nutmeg*, Cardamom*] *organic	1.2z/34g	2.0z/56g	4.8z/136g
005	Guajillo	Medium heat with hint of smokiness from Chipotle; accents any dish. No added Salt or Sugar. [Chile,	4.2 /26	2.0 /5.0	E 0 /447
905	Chili Powder	Garlic*, Cumin*, Cinnamon*, Coriander*, Smoked Paprika*, Pepper*, Oregano*] *organic	1.3z/36g	2.0z/56g	5.2z/147g

Item	Spice Blend	Description [Ingredients]	Std Jar	Lge Jar	Bulk
		Add boiling water to make a Tunisian Chile paste then add to any dish to add heat & a savory flavor!			
950	Harissa	Can also be used as a dry rub for meats or fish. [Chiles, Sea Salt, Caraway*, Coriander*, Cumin*, Mint*] *organic	1.3z/36g	2.0z/56g	5.2z/147g
	Herbes	A great rub for proteins, especially perfect for poultry and game. Try adding this intensly flavored blend to home-made bread. No added salt. [Fennel*, Basil*, Summer Savory*, Rosemary*, Marjoram*,			
	de la Garrigue		0.7z/19g	1.2z/34g	2.8z/79g
		Rub on chicken or fish; add to stews and soups; mix with oil and vinegar as a dressing or a light			
	Herbes de Provence	marinade; sprinkle on eggs or vegetables. No added salt. [Tarragon*, Basil*, Savory*, Marjoram*, Thyme*, Lavender*] *organic	0.4z/11g	0.7z/19g	1.6z/45g
	Hestia	Greek seasoning; excellent dry rub for lamb, pork or chicken. Greek Vinaigrette: rehydrate 2T Hestia in 2T water for 5 min; add ½C ea Red Wine Vinegar & virgin Olive Oil. [Garlic*, Onion*, Pepper*,	31.1 <u>2</u> , 1.1 <u>g</u>	0.7.2,10.9	
625	Greek Herb Blend		1.5z/42g	2.5z/70g	6z/170g
140	Italian Herbs	Use this well-balanced herb blend on pizzas, pasta, chicken, fish and any time you want to add classic Italian flavor. May be used in recipes calling for Italian Seasoning. [Sage*, Basil*, Oregano*, Marjoram*, Thyme*, Rosemary*] *organic	0.5z/14g	0.8z/22g	2z/56g
	Jin Yong Cantonese-Style Blend	Cantonese-style blend w/moderate heat, sweet playful aromatics & taste-bud-teasing Sichuan Pepper. Pairs well w/pork, veggies & tofu. [Pepper*, Coriander*, Sichuan Pepper*, Cumin*, Chile, Star Anise*, Cardamom*, Saigon Cinnamon*] *organic	1.3z/36g	2z/56g	5.2z/147g
172	Khmeli Suneli	Traditional Georgian herb blend used to enhance anything from chicken to veggies to fruit sauces. [Coriander*, Savory*, Dill Weed*, Parsley*, Fenugreek*, Marjoram*, Peppermint*, Pepper*, Celery Seed*, Paprika*, Bay*, Saffron]*organic	0.7z/19g	1.2z/34z	2.8z/79g
	La Kama	Use as a dry rub; in marinades, curries, and soups; or with lentils, couscous, rice or other grains.	0.72/19g	1.22/342	2.62/79g
485	Moroccan Spice	[Turmeric*, Ginger*, White Pepper*, Cinnamon*, Pepper*, Nutmeg*, Allspice*] *organic	1.3z/36g	2.0z/56g	5.2z/147g
	Lavender Sea Salt	Fragrant blend of blue Lavender & Grey Sea Salt. Lovely sprinkled on cookies & chocolate desserts. Use as rub for chicken, fish, pork & lamb or large pieces of vegetables. [French Grey Sea Salt, Organic Lavender]	2.7z/76g	4.5z/127g	10.8z/306g
	Le Québécois Montreal Rub	Popular in delis since the early 1900s. Rub on meats before grilling or pan fry seasoned flank steak w/mushrooms & onions to make Montreal Steak Sandwich. [Paprika*, Sea Salt, Black Pepper*, Garlic*, Chiles, Coriander*, Dill*] *organic	1.6z/45g	2.7z/76g	6.4z/181g
255	Limantour	Bright aromatics accented w/four Chiles. Use as dry rub for proteins or add to veggies in stir fry. [Sea Salt, Chiles, Basil*, Savory*, Fennel*, Marjoram*, Rosemary*, Thyme*, Bay*, Mint*, Sage*] *organic	1.6z/45g	2.7z/76g	6.4z/181g
	Louisiana Blackening Spice	Blackening dry rub for fish or meat. Cook at high temp w/butter in cast iron skillet or on BBQ. Presalt meat if desired.[Paprika*, Garlic*, Onion*, Chiles, Black Pepper*, White Pepper*, Thyme*, Oregano*] *organic	1.6z/45g	2.7z/76g	6.4z/181g

Item	Spice Blend	Description [Ingredients]	Std Jar	Lge Jar	Bulk
		Spicy sweet curry for veggie dishes; also complements chicken, lamb & pork. Often cooked w/coconut milk or yogurt. [Coriander*, Pepper*, Cumin*, Mustard*, Turmeric*, Cardamom*, Chile,			
435	Madras Curry		1.2z/34g	2.0z/56g	4.8z/136g
640	Medici Italian Seasoning	Add to tomato sauces, use as rub or make Italian Dressing: rehydrate 2T blend in 2T water for 5 min. Add 1/2 C each red wine vinegar and olive oil. Great with green salads, veggies and pasta. [Sea Salt, Rosemary*, Tomato, Sage*, Garlic*] organic	1.5z/42g	2.5z/70g	6.0z/170g
205	Moroccan Breakfast Spice	Start your morning right with this exotic oatmeal enhancer. Stir in 1t spice per half cup oatmeal, after cereal begins to boil. Top with dates, nuts, fresh fruit, honey to taste. Enjoy! [Ceylon Cinnamon*, Ginger*, Turmeric*, Clove*] *organic	1.1z/31g	1.8z/51g	4.4z/124g
720	Mulling Spices	Add to simmering beverage on stove or in crock pot. Comforting, spicy, tart aroma & flavorful warm beverage. [Orange Peel*, Cinnamon*, Cloves*, Allspice*, Star Anise*, Cardamom*] *organic	NA	2.0z/56g	4.8z/136g
704	M.III. C.: A.I.	Mulled Cider ~ one bag to one quart apple cider. Mulled Wine ~ one bag to one bottle red wine, 1/4C honey, 1/4C brandy. Bring to boil, cover, simmer approx 20 minutes. [Orange Peel*, Cinnamon*,		NIA	2.0.705
/21	Mulling Spices 4-pk	Cloves*, Allspice*, StarAnise*, Cardamom*]*organic  Versatile rub with strong garlic flavor and hint of fennel for steaks, chops, burgers or anything. [Sea	NA	NA	3.0z/85g
825	Pacific Heights	Salt, Garlic*, Black Pepper*, Onion*, Mustard*, Bell Pepper, Fennel Seed*, Sugar]*organic	2.2z/62g	3.7z/104g	8.8z/249g
780	Pepperoni Spice	For authentic Salumi or creative veggies, poultry, or seafood, this salt-free blend delivers the traditional smoky, fiery, sweet flavors of pepperoni. [Smoked Paprika*, Chiles, Anise Sd*, Mustard Sd*, Garlic*, Fennel*] *organic	1.4z/39g	2.3z/65g	5.6z/158g
	Persian Lime Pepper	Our "Lemon Pepper" w/tangy, citrus Persian Lime & aromatic, floral Lemon Peel. Use as seasoning or dry rub on fish, poultry or veggies. No added salt. [Black Pepper*, Lemon Peel*, Persian Lime,	1.4z/39g	2.3z/65g	5.6z/158g
	Pickling Spices	Whole & tea cut spices blended for pickling! [Cinnamon*, Coriander*, Yellow Mustard Seed*, Ginger	1.3z/36g	1.8z/51g	5.2z/147g
750	Pickling Spices for Corned Beef	For boiled Corned Beef, use 1-2T Pickling Spice plus water to cover your corned beef; simmer until done. [Mustard*, Black Pepper*, Allspice*, Cloves*, Ginger*, Cinnamon*, Coriander*, Jalapeno*, Bay Leaves*, Cardamom*] *organic	1.3z/36g	2.0z/56g	5.2z/147g
830	Porcini Rub	Salt-free rub for roasts, steaks or chops; use in soups & stews. Pat meat first w/oil & salt if desired. Blend w/ground beef for hamburgers or meatloaf. [Porcini Mshrm, Rosemary*, Pepper*, Marjoram*, Garlic*, Lemon Peel*] *organic	0.8z/22g	1.3z/36g	NA
	Poseidon	Tangy citrus and umami flavors that complement anything from the deep. Excellent rubbed on salmon & white fish, lobster, shrimp or scallops. [Axiote*, Porcini Mushroom, Persian Lime, Garlic*,	1.2z/34g	2z/56g	4.8z/136g
	Poultry Seasoning	Perfect accent for your stuffing recipe, or use as dry rub on chicken or turkey breasts. Add to ground turkey for delicious turkey burgers. No added Salt. [Celery Seed*, Sage*, Thyme*, White Pepper*, Onion*, Rosemary*, Marjoram*] *organic	0.75z/21g	1.4z/39g	3.0z/85g
	5	Please note:		J	3

Please note:

Item	Spice Blend	Description [Ingredients]	Std Jar	Lge Jar	Bulk
		Puerto Rican-style Adobo seco: liberally rub into fish, meats, seafood and vegetables before grilling, sautéing, or frying to enhance the flavor. [Garlic*, Sea Salt, Onion*, Black Pepper*, Turmeric*,			
845	Puerto Rican Adobo	Cumin*, Oregano*] *organic	2.0z/56g	3.3z/93g	8.0z/226g
		Use with pumpkin & squash recipes, add to smoothies, cookies, sweet potato pie, custard, and			
330	Pumpkin Pie Spice	cheesecake or be daring and sprinkle on ice cream, oatmeal or a latté. [Cinnamon*, Nutmeg*, Ginger*, Allspice*, Star Anise*] *organic	1.3z/36g	2.0z/56g	5.2z/147g
	Rainbow	A visually interesting blend (for those with a clear pepper grinder), delivering a sweeter, softer flavor			
4168	Peppercorns		1.5z/42g	2.5z/70g	6z/170g
		Bright aromatic flavors of Indian Chaat marry the smoky heat of Southwest Chiles. Intended for			
470	Rajkot Rodeo	veggies, but also makes a great dry rub for poultry, pork & seafood. [Cumin*, Cardamom*, Cinnamon*, Persian Lime & Chiles] *Organic	1.3z/36g	2.0z/56g	5.2z/147g
		"Top of the shop!" Rub on meats/veggies; add to oil for marinade. Perfect w/chicken, lamb, pork &			
		squash. [Mace, Turmeric*, Cardamom*, Galangal*, Cassia*, Allspice*, Coriander*, Chile, Nutmeg*, Blk			
490	Ras el Hanout		1.3z/36g	2.0z/56g	5.2z/147g
	Red Lentil Chili	Replace spices in Chef AJ's recipe w/5T spice blend. Use as general chili seasoning. [Chiles, Garlic*,			
192	Chef AJ's UWL Recipe	Cumin*, Cinnamon*, Coriander*, Smkd Paprika*, Blk Ppr*, Oregano*, Parsley*] *organic	NA	1.4z/39g	NA
842	Rincón	tossed with roasted veggies. [Garlic*, Pineapple, Tomato, Coriander*, Sea Salt, Porcini, Tamarind, Basil*, Chiles, Marjoram*] *organic	1.4z/39g	2.3z/65g	5.6z/158g
		A savory sea salt blend for roasted potatoes, meats, fish, chicken, marinades, stews, stuffing,			
265	Rosemary Sea Salt	dressings, breads, and more! Also pairs well with cheese. [French Grey Sea Salt, Rosemary*] *organic	2.4z/68g	4z/113g	9.6z/272g
		New twist on traditional seasoning for shrimp & crab. [Sea Salt, Mustard*, Smoked Pimenton*,			
870	San Francisco Bay	Celery*, Ginger*, Black Pepper*, Paprika*, Allspice*, Mace*, Clove*, Cardamom*, Bay Leaf*, Jalapeno*, Cassia*, Persian Lime] *organic*	1.6z/45g	2.7z/76g	6.4z/181g
0,0	San Francisco Bag	Staple of Spanish, Mexican & Caribbean cooking: rub on meats, poultry, sea food & veggies; add to	1.02/439	2.72,709	0.42/101g
		soups, sautées & rice for Spanish Rice. [Axiote Seed*, Sea Salt, Coriander*, Garlic*, Pepper*,			
847	Sazón	Turmeric*, Paprika*, Cumin*, Oregano*] *organic	1.6z/45g	2.7z/76g	6.4z/181g
		Not your Father's Seasoned Salt. Freshly ground ingredients heighten flavors and add complexity			
210	Seasoned Sea Salt	to just about any dish. Use as a table blend or to season while cooking. [Sea Salt, Onion*, Black Pepper*, Garlic*, Celery*]*organic	1.9z/53g	3.2z/90g	.32z/.9g
210	Codonica Sea Satt	Our version of popular Japanese table spice dating to 17th century. Use on soup, noodles, rice,		3.2 <i>L</i> , 339	.5227.59
	Shichimi	tempura & grilled dishes. [Orange Peel*, Aji Amarillo Chile, Black Sesame Seeds, Toasted Sesame			
407	Japanese 7 Spice		1.3z/36g	2.0z/56g	5.2z/147g
C00	Sole della Toscana	Italian garlic-tomato spice blend for pasta, poultry, fish & vegetables. [Garlic*, Tomato, Rosemary*,	1 2=/20 =	2.0-/50-	F 2=/1/17~
690	Garlic-Tomato	Sage*, Lemon Peel*, Porcini Mushroom, Calabrian Chile] *organic	1.3z/36g	2.0z/56g	5.2z/147g

Please note:

Item	Spice Blend	Description [Ingredients]	Std Jar	Lge Jar	Bulk
		Herb & berry-toned dry rub for steaks, chops, chicken & salmon. Add to a 1/3 to 2/3 blend of vinegar & oil for marinade. [Ancho Chile, Garlic*, Onion*, Sea Salt, Pepper*, Mustard*, Cumin*, Coriander*,			
810	Stinson Rub	Thyme*, Sage*, Marjoram*] *organic	1.5z/42g	2.5z/70g	6z/170g
970	Taco de Mineros	Taco Seasoning or dry rub! [Paprika*, Salt, Garlic*, Chiles, Cumin*, Cinnamon*, Coriander*, Smoked Paprika*, Pepper*, Oregano*, Onion*, Allspice*] *organic	1.8z/51g	3.0z/85g	7.2z/204g
		Dry rub for meats, poultry or fish, or mix 1-2T w/1C plain yogurt & 2-3T lemon jce for marinade.  Marinate overnight; grill at high heat. [Cumin*, Coriander*, Ginger*, Garlic*, Turmeric*, Fenugreek*,			
465	Tandoori Seasoning	Mace, Pepper*, Cardamom*, Cinnamon*] *organc	1.4z/39g	2.3z/65g	5.6z/158g
	Tonic Spice Infusion	[Citric Acid, Cinnamon*, Orange Peel*, Lemon Peel, Bitter Orange Peel*, Lemon Grass*, Allspice*, Cardamom*] *organic	1.5z/42g	2.5z/70g	6z/170g
880	Turkish Baharat	Arabic blend used in lamb, fish, chicken, beef & soup dishes. Our version comes from Turkey, and features the addition of Peppermint & Oregano. [Nutmeg*, Cumin*, Coriander*, Oregano*, Cinnamon*, Peppermint*] *organic	0.8z/22g	1.3z/36g	NA
	Vadouvan	French Curry: sauté 1lb shallots & 2lb chopped onion w/3T blend; or, use as any curry. [Onion*, Cumin*, Shallot, Cardamom*, Garlic*, Fenugreek*, Turmeric*, Nutmeg*, Chives*, Star Anise*, Clove*, Jalapeño*]*organic	1.4z/39g	2.3z/65g	5.6z/158g
	Vieux Carré Cajun Blend	"Laissez les bons temps rouler!" Capture a medium-hot Cajun essence with any dish: stews, soups, stir-fries, or as a dry rub on meat. No added Salt; add your own to taste. [Garlic*, Cayenne*, Paprika*, Onion*, Pepper*, Thyme*, Oregano*] *org	1.5z/42g	2.5z/70g	6.0z/170g
	Vignette Olive Blend	Add to olive oil as dipper; toss w/olive oil & cauliflower or squash before roasting; or toss w/oil & pasta for side dish. [Fennel*, Ginger*, Chiles, Onion*, Mint*, Lemon Verbena*, Shallots, Chives*] *organic	0.9z/25g	1.5z/42g	3.6z/102g
125	XiMiTXURRi	Traditional Basque "Chimichurri", use as dry rub or sprinkle on veggies, meat & fish. Mix w/olive oil & red wine vinegar for a Basque-flavored vinaigrette. [Basil*, Parsley*, Oregano*, Chiles, Onion*, Garlic*] *organic	0.5z/14g	0.8z/22g	NA
	Za'atar	Za'atar (Zatar, Zahtar) is a zesty, aromatic Middle Eastern blend used on meats, roasted potatoes & veggies. Mix w/olive oil, sprinkle on hummus. Keep next to salt & pepper. [Toasted Sesame Seed*, Sumac, Coriander*, Thyme*, Sea Salt] *organic	1.3z/36g	2.0z/56g	5.2z/147g
150	Z'hug	Dry rub, seasoning or herb-Chile sauce: 1½T blend, jce 1 lime, ½C olive oil, 3 bunches Cilantro & 4 garlic cloves in food processor/blender. [Garlic*, Chiles, Coriander*, Cumin*, Caraway*, Cardamom*, Cilantro*, Parsley*, Citric Acid, Pepper*] *organic	1.2z/34g	2.0z/56g	4.8z/136g