HOW TO MAKE YOUR OWN SPICE BLENDS

TACO SEASONING BLEND

2 tbsp	1 1/2 tsp	2 tsp	1/2 tsp	1/2 tsp	1/4 tsp	2 tsp	1/2 tsp	1/4 tsp
chili powder	paprika	cumin	onion pwdr	garlic pwdr	cayenne	salt	pepper	oregano

FAJITA SEASONING BLEND

1 tsp	2 tsp	2 tsp	1 tsp	2 tsp	1/4 tsp	1/2 tsp	1/2 tsp	1 tsp
chili powder	paprika	cumin	onion pwdr	garlic pwdr	cayenne	kosher salt	pepper	sugar

CAJUN SEASONING BLEND

2 1/2 tbsp	1 tbsp	2 tbsp	1 tbsp	2 tbsp	1 tbsp	1 tbsp	1 tbsp
paprika	onion pwdr	garlic pwdr	cayenne	salt	pepper	oregano	thyme

CHILI SEASONING BLEND

1/2 tbsp	1 1/2 tbsp	1 tbsp	1 tbsp	1 tsp	1/4 tsp	1/2 tsp
chili pwdr	cumin	garlic pwdr	cayenne	salt	pepper	oregano

OLD BAY SEASONING BLEND

1 tbsp	1 tsp	1 tsp	1 tsp	2 tbsp	1 tsp	1/4 tsp	1/8 tsp	1/8 tsp	1/8 tsp	3
paprika	onion pwdr	garlic pwdr	cayenne	celery salt	pepper	mustard seed	ginger	all spice	nutmeg	bay leaf

ITALIAN SEASONING BLEND

4 tbsp	1/2 tbsp	1 tbsp	2 tbsp	1 tsp	1 tsp	2 1/5 tbsp	2 tbsp
basil	onion pwdr	garlic pwdr	rosemary	sage	marjoram	oregano	thyme

PUMPKIN PIE SPICE BLEND

3 tbsp	2 tsp	2 tsp	1 tsp	1 tsp
cinnamon	ginger	nutmeg	all spice	cloves