

For Every Thing, There is a Seasoning! Match Up Alison's Pantry Spices With Your Favorite Foods

So you've stocked your cupboard and are eager to spice up your meals. But which seasoning to sprinkle? The possibilities for seasoning are endless, but here is a sampling of our spice suggestions. Don't be limited by traditional uses, though — some of the most exquisite dishes come from unexpected seasonings. A pinch of this, or a teaspoon of that, will make all the food you serve special.

Beans (dried) — cumin (#1442), cayenne (#1418), chili (#1014), Chili Seasoning Mix (#1015), parsley (#1426), pepper (#1029), sage (#1752), thyme (#1444), Hearty Bean Seasoning (#1670)

Beef — basil (#1443), bay (#1753), chili (#1014), cilantro (#3819), curry (#1419), cumin (#1442), garlic (*choose from multiple garlic varieties from AP*), Montreal Steak (#1023), mustard (#1428), oregano (#1445), parsley (#1426), pepper (#1029), rosemary (#5571), sage (#1752), thyme (#1444)

Breads — basil (#1443), cinnamon (#3626), cumin (#1442), garlic, lemon peel (#1433), orange peel (#1669), oregano (#1445), poppy seeds (#1011), rosemary (#5571), sage (#1752), thyme (#1444)

Cheese — basil (#1443), celery seed, chili (#1014), chives (#3436), cumin (#1442), garlic, lemon peel (#1433), mustard (#1428), nutmeg (#1010), paprika, parsley (#1426), pepper (#1029), sage (#1752), tarragon, thyme (#1444)

Chicken — allspice, basil (#1443), bay (#1753), cinnamon (#3626), curry (#1419), garlic, ginger, mustard (#1428), paprika, rosemary (#5571), sage (#1752), thyme (#1444)

Corn — chili (#1014), curry (#1419), parsley (#1426), thyme (#1444)

Eggs — basil (#1443), chili (#1014), chives (#3436), curry (#1419), ginger, lemon peel (#1433), oregano (#1445), paprika, parsley (#1426), pepper (#1029), sage (#1752), thyme (#1444)

Fish — basil (#1443), bay (#1753), cayenne (#1418), celery seed, chives (#3436), curry (#1419), garlic, ginger, lemon peel (#1433), mustard (#1428), oregano (#1445), parsley (#1426), rosemary (#5571), thyme (#1444), sage (#1752)

Fruits — allspice, cinnamon (#3626), cloves (#1006), ginger (#1420)

Lamb — basil (#1443), bay (#1753), cinnamon (#3626), cumin (#1442), curry (#1419), garlic, mustard (#1428), oregano (#1445), parsley (#1426), rosemary (#5571), thyme (#1444)

Potatoes — basil (#1443), celery (#1427), chives (#3436), oregano (#1445), paprika (#1697), parsley (#1426), poppy seed (#1011), rosemary (#5571), thyme (#1444)

Salad Dressings — basil (#1443), celery (#1427), chives (#3436), garlic, mustard (#1428), oregano (#1445), paprika (#1697), parsley (#1426), pepper (#1029), rosemary (#5571), thyme (#1444)

Salads — basil (#1443), chives (#3436), garlic, lemon peel (#1433), oregano (#1445), parsley (#1426), rosemary (#5571), thyme (#1444)

Soups — basil (#1443), bay (#1753), chili (#1014), chives (#3436), cumin (#1442), garlic, parsley (#1426), pepper (#1029), rosemary (#5571), sage (#1752), thyme (#1444)

Sweets — allspice (#1000), cinnamon (#3626), cloves (#1006), ginger (#1420), lemon peel (#1433), nutmeg (#1010), orange peel (#1669), rosemary (#5571)

Tomatoes — basil (#1443), bay (#1753), celery (#1427), cinnamon (#3626), chili (#1014), curry (#1419), garlic, ginger (#1420), oregano (#1445), parsley (#1426), rosemary (#5571), thyme (#1444)

Complimentary Herbs

As a beginner, you may want to stick with herbs and spices that are known to complement each other. Common flavor families include:

Bouquet Garnis — basil (#1443), bay (#1753), oregano (#1445), parsley (#1426)

Herbal — basil (#1443), rosemary (#5571), thyme (#1444)

Hot — chili peppers (#3539), cilantro (#3819), cumin (#1442), garlic

Pungent — celery, chili peppers (#3539), cumin (#1442), curry (#1419), ginger (#1420), black pepper (#1029)

Spicy — cinnamon (#3626), ginger (#1420), black pepper (#1029)

Sweet — allspice (#1000), cinnamon (#3626), cloves (#1006), nutmeg (#1010)



Just call or e-mail me to add any of our sassy seasonings to your next order!

