

Let us Add some
SPICE to your Life!



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It just doesn't make sense to us to buy a dinky bottle of spice at the grocery store, when you can have a full 1 lb. bag for the same price! Our spices come fresh to you from the manufacturer, so they have all of the savor and sweetness your recipes deserve. A few favorites:

PUMPKIN PIE SPICE (#1012): This blend of cinnamon, cloves, ginger and nutmeg adds spice to seasonal recipes. You can also substitute it for cinnamon in nearly every recipe to add more warm flavor.

MONTREAL STEAK SEASONING (#1023):

The grill-master's secret, this mixture of peppery flavors perfectly accents hamburgers or steak, but it's also great on chicken and pork. It seasons gravy well too.



ONION SOUP & DIP MIX (#1025): Add 1 Tbsp. of this mix to 1 C. sour cream for an instant onion dip, or try combining about 1/4 cup Onion Soup Mix with 1 can cream of mushroom soup, and 8 oz. of tomato sauce over your next crock pot roast or stew.



DILL WEED (#1856): Our fresh, flavorful dill seasons salmon or savory homemade breads. It's also the key ingredient in many canning recipes.

TONY'S PIZZA TOPPING (#3234): Add pizzeria flavor to Italian sauces with this blend of garlic, oregano, red and green bell peppers and parsley. Shake it on homemade breadsticks with parmesan cheese before baking.



GARLIC SUPREME (#2592): A customer favorite, Garlic Supreme is one of our most versatile blends. The combination of minced garlic with chives and parsley can season soups and sauces, make perfect garlic butter for bread or shrimp, or season chicken with a sprinkle.



CINNAMON VANILLA FRENCH TOAST SUGAR (#1536): This simple mix will quickly become a kitchen staple. The marriage of rich vanilla flavor to cinnamon and sugar makes this special blend the perfect topping for muffins and quick breads, or rolled into cinnamon rolls. It also makes heavenly Snickerdoodles!



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