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SPICE BLEND IDEAS



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HAPPY COOKING !!
Heidi & David

SPICY SALT SUBSTITUTE

1½	tbsp	savoury, crumbled
1	tbsp	dry mustard
2½	tsp	onion powder
1½	tsp	curry powder
1¼	tsp	white pepper
1¼	tsp	cumin
1/2	tsp	garlic powder

Combine all ingredients and seal in ziploc or vacuum seal bag (or jar).

SALSA MIX

1½	cup	dried cilantro
1	tsp	garlic powder (more to taste)
1/2	cup	dried chopped onion
1/4	cup	dried red pepper flakes
1	tbsp	salt
1	tbsp	pepper

Layer all ingredients in Jar Or vacuum seal bag.

To Make Spicy Salsa: Blend 2 tablespoons salsa mix with one 10 oz. can Mexican style tomatoes. Serve with tortilla chips.

To Make Salsa Spread: Blend 2 tablespoons salsa mix with 1 cup softened cream cheese. Serve with crackers & or vegetables.

NORTHERN FRANCE SPICE MIX

10	tsp	dried tarragon
1 1/4	tsp	powdered bay leaf
5	tsp	dried thyme
1/2	tsp	ground cloves
10	tsp	dried chervil

Combine all in blender and process until well powdered.

Combine all ingredients and seal in ziploc or vacuum seal bag (or jar) or spice jar.

HERB BUTTER WITH ROSEMARY (makes 1/4 cup)

1/4	cup	butter, softened
1/2	tsp	dried rosemary, crumbled
1/4	tsp	dried marjoram, crushed

Cream butter until light and fluffy; stir in rosemary and marjoram. Serve herb butter with hot corn on the cob.

SOUTHWEST CHIPOTLE SEASONING (makes 1 cup)

1/3	cup	chili powder
2	tbsp	dried cilantro
2	tbsp	cumin
2	tbsp	Mexican oregano, leaves
2	tbsp	dried sweet basil leaves
1	tbsp	garlic powder
1	tbsp	dried thyme leaves
1	tbsp	crushed chipotle pepper

Combine all in a medium bowl. Store in an airtight jar for up to 4 months.

HEALTHY RANCH DRESSING MIX

1/4	cup	dried Parsley leaf
1	tbsp	Dill leaf
1	tbsp	Garlic Powder
1	tbsp	Onion Powder
1/2	tsp	Basil leaf (optional)
1/2	tsp	ground black pepper

Mix all ingredients together in jar or food processor. To make into Ranch Dressing, mix 1 Tablespoon of this mix with 1/3 cup Homemade Mayonnaise or Greek Yogurt and 1/4 cup Coconut Milk.

CITRUS HERB BLEND

1	tbsp	dried thyme
1	tbsp	dried oregano
2	tsp	dried basil
1	tsp	dried rosemary ground
1	tsp	dried sage ground
1 1/2	tsp	orange zest dried, coarse ground
1 1/2	tsp	lemon zest dried, coarse ground
1	tsp	fennel seeds coarsely ground

Combine all ingredients and seal in ziploc or vacuum seal bag (or jar) or spice jar.

TUNISIAN SEASONING BLEND

1	Tbsp	coriander seed
1	tsp	caraway seed
1/4	tsp	garlic powder
1/8	tsp	cayenne pepper
1/8	tsp	curry powder

Combine all ingredients and seal in ziploc or vacuum seal bag (or jar).

SPICE SUGGESTIONS FOR DIFFERENT FOODS

Beans (dried) - cumin, cayenne, chili, parsley, pepper, sage, savory, thyme

Beef - basil, bay, chili, cilantro, curry, cumin, garlic, marjoram, mustard, oregano, parsley, pepper, rosemary, sage, savory, tarragon, thyme

Breads - anise, basil, caraway, cardamom, cinnamon, coriander, cumin, dill, garlic, lemon peel, orange peel, oregano, poppy seeds, rosemary, saffron, sage, thyme

Cheese - basil, caraway, celery seed, chervil, chili, chives, coriander, cumin, dill, garlic, horseradish, lemon peel, marjoram, mint, mustard, nutmeg, paprika, parsley, pepper, sage, tarragon, thyme

Chicken - allspice, basil, bay, cinnamon, curry, dill, fennel, garlic, ginger, lemon-grass, mustard, paprika, rosemary, saffron, sage, savory, tarragon, thyme

Corn - chili, curry, dill, marjoram, parsley, savory, thyme, ancho

Eggs - basil, chervil, chili, chives, curry, dill, fennel, ginger, lemon peel, marjoram, oregano, paprika, parsley, pepper, sage, tarragon, thyme

Fish - anise, basil, bay, cayenne, celery seed, chives, curry, dill, fennel, garlic, ginger, lemon peel, mustard, oregano, parsley, rosemary, thyme, saffron, sage, savory, tarragon, marjoram

Fruits - allspice, anise, cardamom, cinnamon, cloves, coriander, ginger, mint

Lamb - basil, bay, cinnamon, coriander, cumin, curry, dill, garlic, marjoram, mint, mustard, oregano, parsley, rosemary, savory, tarragon, thyme

Potatoes - basil, caraway, celery seed, chervil, chives, coriander, dill, marjoram, oregano, paprika, parsley, poppy seed, rosemary, tarragon, thyme

Salad Dressings - basil, celery seed, chives, dill, fennel, garlic, horseradish, marjoram, mustard, oregano, paprika, parsley, pepper, rosemary, saffron, tarragon, thyme

Salads - basil, caraway, chives, dill, garlic, lemon peel, lovage, marjoram, mint, oregano, parsley, rosemary, tarragon, thyme

Soups - basil, bay, chervil, chili, chives, cumin, dill, fennel, garlic, marjoram, parsley, pepper, rosemary, sage, savory, thyme

Sweets - allspice, angelica, anise, cardamom, cinnamon, cloves, fennel, ginger, lemon peel, mace, nutmeg, mint, orange peel, rosemary

Tomatoes - basil, bay, celery seed, cinnamon, chili, curry, dill, fennel, garlic, ginger, gumbo file, lemongrass, marjoram, oregano, parsley, rosemary, savory, tarragon, thyme

MOROCCAN RUB

2	tbsp	paprika
1	tsp	salt
1	tsp	sugar
1/2	tsp	black pepper -- coarsely ground
1/2	tsp	ground ginger
1/2	tsp	ground cardamom
1/2	tsp	ground cumin
1/2	tsp	ground fenugreek
1/4	tsp	ground cloves
1/4	tsp	ground cinnamon
1/4	tsp	allspice
1/4	tsp	cayenne

Combine all ingredients and seal in ziploc or vacuum seal bag (or jar) or spice jar.

LATIN SPICE BLEND

2	Tbs.	dry mustard
2	Tbs.	grated orange peel, dried
1 1/2	Tbs.	allspice
1 1/2	Tbs.	nutmeg
1 1/2	Tbs.	ginger
2	tsp.	salt
2	tsp.	pepper
2	tsp.	cayenne

Combine spices and seal in ziploc or vacuum seal bag (or jar). Measure all into a ziploc bag, seal & shake to combine. Pour into a spice jar or bottle.

CHAI SPICE BLEND

2-4		cardamom pods (seeds only)
6-7		cloves
1	stick	cinnamon (1 cm x 4 cm in area), broken into tiny pieces
8-10		black peppercorns (smashed)
1	tbsp	dried ginger powder

In a small cast iron skillet, add the cardamom seeds, cloves, smashed peppercorn and the cinnamon pieces & toast them over a gentle heat till the spices begin emitting their characteristic aroma. Transfer the spices into a stone mortar and allow to cool down slightly. Add the ginger powder & pound until the spices have ground into a fine powder. Sieve the masala using a fine tea stainer. transfer the bigger bits of spices back to the mortar & repeat the process of pounding & sieving until you're left with very little spice grit (which you can toss into any stew or dish you're planning to make). Store in an airtight container.

COCOA SPICE RUB for FISH and MEAT (yields 3 Tablespoons)

1	Tbsp	brown sugar
1/4	tsp	dry mustard
	Dash	Ground cinnamon
1	tsp	sweet Hungarian paprika
1/2	tsp	cocoa powder
2	tsp	chili powder
1/2	tsp	ground cumin
1/4	tsp	freshly ground pepper
1-1/2	tsp	kosher salt

Whisk together sugar, dry mustard, cinnamon, paprika, cocoa powder, chili powder, cumin, pepper, and salt. Store in a glass jar in a cool, dark place up to 6 months.

SEAFOOD BOIL SPICE MIX (yields 1 cup)

1/4	cup	pickling spices
1/4	cup	sea salt
2	tbsp	mustard seeds
2	tbsp	whole black peppercorns
2	tbsp	hot red pepper flakes
1	tbsp	celery seeds
1	tbsp	minced dried chives
2	tsp	ground ginger
2	tsp	dried oregano
5		bay leaves

Add pickling spices, sea salt, mustard seeds, peppercorns, pepper flakes, celery seeds, chives, ginger, oregano, and bay leaves to the bowl of a food processor fitted with the metal blade. Pulsing, process until the mixture forms a coarse powder.

For cooking shrimp, add 1/4 cup of the spices, along with 2 teaspoons salt, to a large saucepan of boiling water or half water and half beer.

For lobster or crab, use 1 part distilled white wine vinegar to 3 parts water. Add the seafood and cook for 2 minutes, or until just cooked through. Remove the seafood and serve or chill.

DRY RUB SPICE MIX for OVEN or BBQ (yields 5/8 cup)

3	tbsp	brown sugar
3	tbsp	sweet Hungarian paprika
1	tbsp	onion powder
1	tbsp	dried thyme
1	tbsp	kosher salt
1-1/2	tsp	garlic powder
1	tsp	roasted ground cumin (or traditional ground cumin)
3/4	tsp	cayenne pepper, or to taste

Whisk together brown sugar, paprika, onion powder, thyme, salt, garlic powder, cumin, and cayenne pepper until well-mixed, breaking up any clumps. Store in a cool, dark place in an airtight container. Use as seasoning on barbecued, grilled, or roasted chicken, poultry, pork, ribs, and spareribs.

FINES HERBES SEASONING MIX (yields ¼ cup)

1 tbsp chopped tarragon
1 tbsp chopped chervil
1 tbsp chopped chives
1 tbsp chopped parsley

Using Fresh Herbs:

Combine tarragon, chervil, chives, and parsley. Add fresh fines herbes at the end of the cooking process to preserve their flavor.

Using Dried Herbs:

Combine the dried herbs. Place in a glass jar and seal tightly. Store in a cool, dark place up to 4 months.

HERB SALT SUBSTITUTE (yield 1/3 cup)

1 Tbsp ground cayenne pepper
1 Tbsp garlic powder
1 Tbsp onion powder
1 tsp dried basil
1 tsp dried oregano
1 tsp dried thyme
1 tsp dried parsley flakes
1 tsp dried savory
1 tsp ground mace
1 tsp freshly ground black pepper
1 tsp dried sage
1 tsp dried marjoram
1 tsp ground dried grated lemon peel

Combine cayenne pepper, garlic powder, onion powder, basil, oregano, thyme, parsley flakes, savory, mace, black pepper, sage, marjoram, and lemon peel. Mix well. Place in a glass airtight container and store in a cool, dark place up to four months. Use on all types of savory foods.

JULIA CHILD'S SPICE BLEND (yields ¼ cup)

1 tsp ground bay leaves
1 tsp cloves
1 tsp mace
1 tsp nutmeg
1 tsp paprika
1 tsp thyme
1/2 tsp allspice
1/2 tsp cinnamon
1/2 tsp savory
2 tsp freshly ground white pepper

Mix bay leaves, cloves, mace, nutmeg, paprika, thyme, allspice, cinnamon, savory, and pepper well in a bowl and store in a screw-top glass jar. Use with any type of meat or poultry.

MAGIC DUST SPICE MIX (yields 2 ½ cup)

Champion BBQ pitmaster and restaurateur Mike Mills came up with this spice mix that he calls Magic Dust. It can be used on any type of food, barbecued or not. The heat level can be adjust up if you like it extra spicy.

1/2 cup paprika
1/4 cup kosher salt, finely ground
1/4 cup sugar
2 tbsp mustard powder
1/4 cup chili powder
1/4 cup ground cumin
2 tbsp ground black pepper
1/4 cup granulated garlic
2 tbsp cayenne

Mix paprika, kosher salt, sugar, mustard powder, chili powder, cumin, black pepper, garlic, and cayenne together and store in a tightly covered container.

You'll want to keep some in a shaker next to the grill or stove. Keeps indefinitely but won't last long!

Chef's Note: To make it a little more hot and spicy, increase the mustard powder and black pepper to 1/4 cup each.

MEXICAN SPICE MIX (yield 1 cup)

1/2 cup chili powder
1/4 cup Hungarian sweet paprika
1 tbsp ground cumin
1-1/2 tsp garlic powder
1 tsp onion powder
1 tsp ground dried chipotle chile pepper
2 tsp dried oregano leaves
1 tsp salt

Whisk together chili powder, paprika, cumin, garlic powder, onion powder, chipotle pepper, oregano, and salt until evenly combined. Place Mexican spice mix in an airtight glass jar and store in a cool, dark place. Great in chili. Sprinkle on beef, pork, or chicken before grilling, baking, or broiling.

MONTEGO BAY JERK SEASONING (yields 1 ¼ cups)

6 scallions, white and green parts, trimmed
2 tsp seeded and minced habanero pepper
4 cloves garlic, minced
1/4 cup vegetable oil
1/4 cup fresh lime juice
2 tbsp soy sauce
2 tsp dried thyme
1 tsp ground allspice

In a blender, combine scallions, Scotch Bonnet pepper, garlic, oil, lime juice, soy sauce, thyme, and allspice and process until mixture forms a paste. Rub onto raw beef, pork, chicken or shrimp and grill to desired doneness.

N'AWLINS SEASONING (yield ¼ cups)

1	tbsp	garlic powder
1	tbsp	onion powder
2	tbsp	thyme
2	tbsp	crushed bay leaves
1	tbsp	parsley leaves
1	tsp	basil leaves
2	tbsp	black pepper
1	tbsp	cayenne pepper
1	tsp	Accent or MSG (monosodium glutamate), optional
1	cup	salt (or light salt)

Mix garlic powder, onion powder, thyme, bay leaves, parsley, basil, pepper, cayenne, MSG, and salt together in a quart jar, cover tightly and shake. Fill shakers (the ones with dial tops and large holes are perfect) or spice jars. Store the spice mix in a cool, dark place.

NO-SALT SEASONING MIX

1-1/2 t	tsp	garlic powder
3/4	tsp	dried thyme leaves
1/2	tsp	dried oregano
1-½	tsp	onion powder
1-1/4	tsp	paprika
1	tsp	celery seed
1-1/2	tsp	white pepper
1-1/2	tsp	dry mustard
1	tsp	dried lemon peel
1	tsp	ground black pepper

Whisk together garlic powder, thyme leaves, oregano, onion powder, paprika, celery seed, white pepper, dry mustard, lemon peel, and black pepper in a small bowl until well-combined. Funnel into a dry glass container and seal tightly. Store away from heat and light. Use within 6 months for best flavor. Use on meats, poultry, seafood, and vegetables.

QUATRE-EPICES FOUR SPICE MIX (yields 1/8 cup)

Use this French spice mix to flavor soups, stews, and vegetables.

1 (heaping)	Tbsp	black peppercorns
2	tsp	whole cloves
2	tsp	freshly grated nutmeg
1	tsp	ground ginger:

Grind the peppercorns and cloves together in a spice grinder or coffee mill. Remove to a bowl and add nutmeg and ginger. Mix thoroughly. Funnel into an airtight jar and store in a cool, dark place. Use Four Spice mix to season soups, stews, and vegetables.

POULTRY SEASONING BLEND (yields about ¼ cup)

1	tsp	ground sage
1	tsp	dried thyme
1	tbsp	kosher salt
1/2	tsp	freshly ground black pepper
1	tsp	garlic powder
1	tsp	onion powder
1	tbsp	paprika

Combine sage, thyme, kosher salt, pepper, garlic powder, onion powder, and paprika. Funnel into a dry glass container and seal tightly. Store away from heat and light. Use within 6 months for best flavor. Use on meats, poultry, seafood, and vegetables.

SALTED HERBS

Herbs preserved with vegetables and salt make a lively seasoning for soups, sauces, stews, and omelettes. Plan ahead to let refrigerate this mix for 2 weeks to let the flavors meld before using.

1	cup	chopped fresh chives
1	cup	chopped fresh savoury
1	cup	chopped fresh parsley
1	cup	chopped fresh chervil
1	cup	grated carrots
1	cup	chopped celery leaves
1	cup	chopped green onions
¼ -½	cup	coarse salt

In a large bowl, combine chives, savoury, parsley, chervil, carrots, celery leaves, and green onions. Layer 1 inch of herb mixture in the bottom of a crock or glass bowl and sprinkle with some of the salt. Repeat layers until all of the herb mixture and salt is used. Cover and refrigerate for 2 weeks. Drain off accumulated liquid and pack herb mixture into sterilized jars. Refrigerate until ready to use.

SLOPPY JOE SEASONING MIX

Yield: About 1 package or 3 Tbsp of mix, enough for 6 servings of sloppy joes.

1	tbsp	minced onion
1	tsp	dried green pepper flakes
1	tsp	salt
1	tsp	cornstarch
1/2	tsp	minced garlic
1/4	tsp	dry mustard
1/4	tsp	celery seed
1/4	tsp	chili powder

Combine onion, green pepper flakes, salt, cornstarch, garlic, dry mustard, celery seed, and chili powder in a small bowl until evenly distributed. Spoon mixture onto a 6-inch square of aluminum foil and fold to make airtight. Label with date and contents. Store in a cool, dry place. Use within 6 months.

To make Sloppy Joes:

Brown 1 pound lean ground beef in a medium skillet over medium-high heat. Drain excess grease. Add Sloppy Joe seasoning mix, 1/2 cup water, 1 (8-ounce) can of tomato sauce and bring to a boil. Reduce heat and simmer 10 minutes, stirring occasionally. Serve over toasted hamburger buns.

BASIC MUSTARD

1/2	cup	mustard powder
3	tbsp	water
5	tbsp	vinegar
1	tsp	sugar
¼	tsp	salt

For mild mustard, combine the water and vinegar and bring to a boil, then mix in the dry ingredients. Use cold liquids for hotter mustard. For variations, try substituting a dry white wine or lemon juice in place of the water. Mustard can be any type: mild, regular or oriental. Add whole or crushed mustard seeds after completing the basic recipe. They adsorb a lot of liquid. If extra liquid is needed, consider using vinegar first.

COARSE MUSTARD

1/4	cup	basic yellow mustard (use store bought or recipe above)
1	tbsp	crushed brown mustard seeds
1/2	tsp	garlic powder
1/2	tsp	onion powder
1	tsp	horseradish powder
1	tsp	sugar
4	tsp	vinegar
1/2	tsp	salt
2	tsp	lemon juice

Mix all ingredient well and let sit at least 1 hour.

DILL DRESSING (yields 2 cups)

1	cup	fat-free cottage cheese
1	cup	nonfat plain yogurt
1	clove	garlic, smashed
1	tsp	dill weed
2	tsp	Nutrasweet
1/2	tsp	dry mustard powder
1/4	tsp	freshly ground black pepper
3	tsp	malt, tarragon, or cider vinegar

Combine all ingredients in a blender, cover and mix on the "blend" setting until smooth. Pour into salad dressing bottles. Will keep two weeks in your refrigerator.

SALT FREE CAJUN SEASONING (yields 2 ½ cups)

1/2	cup	freshly ground black pepper
2	tbsp	cayenne pepper (or to taste)
2	tsp	ground Chipotle chile peppers
1/4	cup	garlic powder
1/4	cup	California, or New Mexico, chiles, ground
1/4	cup	Pasilla chiles, powdered
1/4	cup	granulated onion powder
2	tbsp	oregano
2	tbsp	rubbed sage
1	cup	paprika
1	tbsp	thyme
2	tsp	powdered bay leaves

Combine all ingredients and store in an airtight container.

SUMAC SPICE RUB (Makes enough for about 1 lb meat)

6	small	cloves garlic, crushed
1	tbsp	sumac
1	tbsp	tomato powder
1	tbsp	lemon juice, preferably fresh
2	tbsp	warm water
1	tsp	sesame seeds
1	tsp	cinnamon
1	tsp	ground coriander

Mix all ingredients into a thick paste and rub into whatever meat you are using.

VIRGIN ISLANDS SPICED SALT BLEND

3	tbsp	sea salt
2	tsp	black peppercorns
1/4	tsp	whole cloves
1/2	tsp	grated nutmeg
1/4	tsp	dried thyme
2	cloves	garlic, crushed
1/2	small	onion, chopped
2	sprigs	fresh parsley

Grind all the ingredients in a mortar or food processor and store in the refrigerator. Use to rub onto fish or steak before grilling, or over a chicken before roasting.

For a dry mix omit the garlic, onion, and parsley and add a crumbled, dried bay leaf and 1/4 teaspoon dried rosemary to the blend. This will keep for 2-3 months in an airtight container.

TOASTED FENNEL SPICE RUB (yields ¾ cup)

1/4	Cup	Fennel Seeds
2	tbsp	Coriander Seeds
1	tbsp	Black Pepper
1/4	Cup	Chile Powder (your choice)
1	tbsp	Salt
2	tbsp	Ground Cinnamon
1	tsp	Granulated Garlic

Put the fennel, coriander and black peppercorns in a dry skillet and continue stirring on medium until you smell the aroma. Toasting brings out the flavors. GRIND in your spice (coffee) mill. Add to the rest and store in a tight lidded jar. Delicious rubbed on a pork roast before baking...good tossed with diced yams that have olive oil and salt on them and baked 1 hour. Be generous - it is a delicious mix.

HOMEMADE SHAKE AND BAKE MIXTURE (makes 4 cups)

4	cups	dry bread crumbs
1/3	cup	vegetable oil
1	tbsp	salt
1	tbsp	paprika
1	tbsp	celery salt
1	tsp	ground black pepper
1/2	tsp	garlic salt
1/2	tsp	minced garlic
1/4	tsp	minced onion
1	pinch	dried basil leaves
1	pinch	dried parsley
1	pinch	dried oregano

In a large resealable plastic bag combine the crumbs, oil, salt, paprika, celery salt, pepper, garlic salt, minced garlic, minced onion, basil, parsley and oregano. Seal bag and shake all ingredients together.

ACHIOTE PASTE (makes 2 cups)

1/2	cup	annatto seeds (or 3 tablespoons annatto powder)
10	cloves	garlic
1	cup	bitter (Seville) orange juice (or mix 1 part lime juice with 2 parts orange juice)
2	tbsp	coriander seeds
1	tbsp	kosher salt
1	tbsp	cumin seeds
1	tbsp	black peppercorns
6		allspice berries (whole allspice)
3		whole cloves

Crush annatto seeds in a mortar, or use annatto powder. Toast garlic on a griddle until charred, then peel. Process the garlic and bitter (Seville) orange juice (or 1/2 cup each orange juice and lime juice) to a fine paste. Using a mortar and pestle or spice grinder, grind coriander seed, kosher salt, cumin seed, black peppercorns, allspice berries, and cloves. Stir the annatto and the spices into the garlic paste. Transfer to a glass jar and store refrigerated up to 2 months.

CHIMICHURRI SAUCE

1	cup	(packed) fresh Italian parsley
1/2	cup	olive oil
1/3	cup	red wine vinegar
1/4	cup	(packed) fresh cilantro
2		garlic cloves, peeled
3/4	tsp	dried crushed red pepper
1/2	tsp	ground cumin
1/2	tsp	salt

Puree all ingredients in processor. Transfer to bowl. (Can be made 2 hours ahead. Cover and let stand at room temperature.)

BABY BAM SPICE SEASONING MIX (Emeril Lagasse recipe, yield ¾ cup)

3	Tbsp	paprika
2	Tbsp	salt
2	Tbsp	dried parsley
2	Tbsp	onion powder
2	tsp	garlic powder
1	tsp	ground black pepper
1	tsp	dried oregano
1	tsp	dried basil
1	tsp	dried thyme
1/2	tsp	celery salt

Place paprika, salt, parsley, onion powder, garlic powder, black pepper, oregano, basil, thyme, and celery salt in a mixing bowl. Stir well to combine, using a wooden spoon. Store in an airtight container for up to three months.

CHESAPEAKE BAY SEASONING (yields 3 tablespoons)

2	tsp	salt
1	tsp	cayenne pepper
1	tsp	ground celery seed
1	tsp	Hungarian paprika
1	tsp	dry mustard
1	tsp	ground black pepper
1	tsp	ground bay leaf
1/4	tsp	ground allspice
1/4	tsp	ground ginger
1/4	tsp	grated nutmeg
1/4	tsp	ground cardamom
1/4	tsp	ground cinnamon

In a small mixing bowl, stir together salt, cayenne, celery seed, paprika, mustard, black pepper, bay leaf, allspice, ginger, nutmeg, cardamom, and cinnamon until well-combined.