

# Spice Mixes That Are Must Haves In Every Household



## Cupboard Cardinals: Homemade Seasoning Blends: Spice Mixes that are Must-Haves in Every Household

by Molly Mills

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Spice mixes are a great way to add flavor to your food. They can be used to marinate meats, vegetables, and tofu, or to add flavor to soups, stews, and sauces. In this article, we will discuss some of the most popular spice mixes and how to use them.

### All-Purpose Seasoning

All-purpose seasoning is a versatile spice mix that can be used on a variety of foods. It is made with a combination of salt, pepper, garlic powder, onion powder, and dried herbs. All-purpose seasoning can be used to season meats, vegetables, poultry, and fish. It can also be used to add flavor to soups, stews, and sauces.



## **Italian Seasoning**

Italian seasoning is a popular spice mix that is used to add flavor to Italian dishes. It is made with a combination of basil, oregano, thyme, rosemary, and marjoram. Italian seasoning can be used to season meats, vegetables, and pasta dishes. It can also be used to make Italian-style sauces and dressings.



## **Taco Seasoning**

Taco seasoning is a spice mix that is used to add flavor to tacos. It is made with a combination of chili powder, cumin, paprika, garlic powder, and onion powder. Taco seasoning can be used to season ground beef, chicken, or turkey. It can also be used to make taco soup or dip.



## Curry Powder

Curry powder is a spice mix that is used to add flavor to Indian dishes. It is made with a combination of turmeric, coriander, cumin, fenugreek, and other spices. Curry powder can be used to season meats, vegetables, and rice dishes. It can also be used to make curry sauces and pastes.



## **Five-Spice Powder**

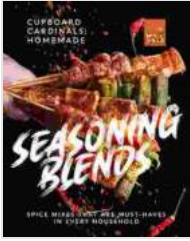
Five-spice powder is a spice mix that is used to add flavor to Chinese dishes. It is made with a combination of star anise, cloves, cinnamon, fennel seeds, and Szechuan peppercorns. Five-spice powder can be used to season meats, vegetables, and tofu. It can also be used to make Chinese-style sauces and marinades.





Spice mixes are a great way to add flavor to your food. They can be used to season a variety of dishes, from simple grilled meats to complex stews and sauces. By keeping a few basic spice mixes on hand, you can easily add flavor to your everyday meals.

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