

THE SPICES OF LIFE - Homemade Spice Blends

Grandma's Pantry is one spicey store! We have all kinds of bulk spices at great prices. Some of our spices are already made into a blend of spices but you can also be adventurous and make your own blend of spices. Sooo..., stock up on your spices and let's get creative. I'll get you started with a recipe and from there you can begin to create your own. Once you have determined the necessary ingredients and have them on hand, spice blends are quick to mix up, easy to store, and make unique and thoughtful gifts.

The advantages of homemade spice blends are many. Creating your own spice blends from scratch allows you the freedom to customize each recipe to suit your health needs, your likes and your dislikes.

Here's a Cajun Spice Mix to get you started.

This is delicious as a dry rub, mixed into mayonnaise, or added into a dressing.

Ingredients

- 1 teaspoon coarse salt
- 1 teaspoon ground black pepper
- 1 teaspoon onion powder
- 1 teaspoon cayenne pepper
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 2 teaspoons paprika
- 2 teaspoons garlic powder

Instructions

In a small bowl, mix together all ingredients.

Store in an airtight container.

Note - All of the ingredients listed above can be found at Grandma's Pantry in Harrisonburg, VA – or - Check us out at www.GrandmasPantryVA.com.

And spice up your life!

***“So, whatever you eat or drink, or whatever you do,
do all to the glory of God.”*** (1 Cor. 10:31)