

Though we no longer sell our pre-mixed seasoning blends, you can still make them yourself at home any time they're mentioned in an older Tupperware recipe.

- Sprinkle over freshly popped popcorn
- Toss with your favorite snack crackers
- Use as a rub on beef, chicken, or fish
- Mix with oil and vinegar and use as a marinade
- Mix with a stick of butter for compound butter
- Mix into sour cream for a quick dip.

Each yield approximately 2 cups

DIY Cinnamon-Vanilla Seasoning

Forget vanilla extract. This all-natural seasoning tastes scrumptious when sprinkled over sugar cookies right before popping them into the oven.

1¼ cups granulated sugar
¼ cup brown sugar
½ cup ground cinnamon
1 tsp. coarse kosher salt
1 vanilla bean, cut in half lengthwise*

1. Combine ingredients in Counterscaping Dry Container, insert vanilla bean halves, shake to combine and seal.
2. Store up to 6 months.

*Or substitute 3 tbsp. vanilla powder.

DIY Cilantro-Mojo Seasoning

Punch up a pork roast or chicken breast with a Cuban-inspired seasoning blend.

Zest of 6 limes
Zest of 2 lemons

2 tbsp. coarse kosher salt
3 tbsp. garlic powder
3 tbsp. onion powder
3 tbsp. dried oregano
¼ cup dried cilantro leaves
2 tbsp. ground thyme
1 tbsp. ground cumin
½ tsp. cayenne pepper
1 tsp. ground black pepper

1. In the base of the Power Chef® System fitted with the blade attachment, combine zest and salt until well blended. Let stand 10 minutes.
2. Add garlic powder, onion powder, oregano, cilantro, thyme, cumin, cayenne and black pepper. Pull cord 10 to 12 times to combine.
3. Transfer mixture to a Counterscaping Dry Container and seal. Store up to 3 months.

DIY Steak & Chop Seasoning

Before reaching for that store-bought dry rub, try this herby, aromatic blend instead.

½ cup black pepper
¾ cup dried minced onion
6 tbsp. garlic powder
3 tbsp. caraway seeds
1 tsp. crushed red pepper flakes
¼ cup coarse kosher salt

1. Combine ingredients in Counterscaping Dry Container, shake to combine and seal.
2. Store up to 6 months.

DIY Southwest Chipotle Seasoning

The ideal smoky seasoning blend for fajitas or tacos.

2½ tbsp. smoked paprika
9 tbsp. ground cumin
1 ½ tbsp. garlic powder
2 ½ tbsp. chipotle powder*
2 ½ tbsp. dried cilantro

5 tbsp. onion powder
2½ tbsp. granulated sugar
4 tbsp. coarse kosher salt

1. Combine ingredients in Counterscaping Dry Container, shake to combine and seal.
2. Store up to 6 months.

*Or substitute chili powder for chipotle powder.

DIY Italian Herb Seasoning

This Italian blend is just begging to be sprinkled into marinara sauce.

Prep time: 5 minutes

10 tbsp. dried oregano
5 tbsp. dried basil
5 tbsp. dried parsley
7½ tbsp. onion powder
4 tbsp. garlic powder
5 tsp. coarse kosher salt
5 tsp. crushed red pepper

1. Combine ingredients in Counterscaping Dry Container, shake to combine and seal.
2. Store up to 6 months.

DIY Chocolate Seasoning

Ditch the salt and butter and season your popcorn with this luscious blend made with cocoa and espresso powder.

1 cup unsweetened cocoa powder, sifted
¾ cup granulated sugar
¼ cup dark brown sugar
1 tbsp. instant espresso powder (optional)
½ tsp. kosher salt (optional)
1 vanilla bean, cut in half lengthwise*

1. Combine ingredients in Counterscaping Dry Container, insert vanilla bean halves, shake to combine and seal.
2. Store up to 6 months.

*Or substitute 3 tbsp. vanilla powder.

Curry Blend

Aromatic, a little sweet and a little spicy, great for chicken, vegetables, stir fry and soup.

4 tbsp. ground turmeric

8 tbsp. ground cumin

4 tbsp. onion powder

4 tbsp. ground cinnamon

4 tbsp. ground coriander

2 tsp. ground clove

1 tbsp. ground cardamom

2 tsp. granulated sugar

1. Combine ingredients in Counterscaping Dry Container, shake to combine and seal.
2. Store up to 6 months. Shake before using.

BBQ Blend

Deep flavor from the deep South, this BBQ blend goes on just about everything from burgers and chops to even potato salad.

1 cup instant coffee or instant espresso

12 tbsp. brown sugar

3 tbsp. garlic powder

4 tbsp. onion powder

12 tbsp. smoked paprika

3 tsp. kosher salt

1. Combine ingredients in Counterscaping Dry Container, shake to combine and seal.
2. Store up to 6 months. Shake before using.

Provencal Blend

Add French countryside flavor fish and meats before or during cooking.

6 tbsp. thyme

4 tbsp. marjoram

3 tbsp. fennel

5 tbsp. tarragon

3 tbsp. basil

3 tbsp. mint

2 tbsp. lavender (optional)

1. Combine ingredients in Counterscaping Dry Container, shake to combine and seal.
2. Store up to 6 months. Shake before using.

Ranch Blend

Great on anything from chicken to chips and pretzels to potatoes.

10 tbsp. dried parsley

4 tbsp. garlic powder

4 tbsp. onion powder

4 tbsp. dried dill

6 tbsp. dried chive

1. Combine ingredients in Counterscaping Dry Container, shake to combine and seal.
2. Store up to 6 months. Shake before using.

Asian Blend

Eastern flair fit for vegetables, beef, pork and chicken.

12 tbsp. ground ginger

1 tbsp. ground cumin

4 tbsp. coriander

2 tsp. red pepper flakes

8 tbsp. garlic powder

¼ cup toasted sesame seeds

1. Combine ingredients in Counterscaping Dry Container, shake to combine and seal.
2. Store up to 6 months. Shake before using.

Onion Soup Mix Blend

Jazz up dips, meats, grains and, oh yeah, soup.

1 cup dried onion

8 tbsp. onion powder

4 tbsp. garlic powder

1 tbsp. kosher salt

2 tsp. ground black pepper

1 tbsp. ground thyme

1. Combine ingredients in Counterscaping Dry Container, shake to combine and seal.
2. Store up to 6 months. Shake before using.

Pumpkin Spice Blend

Fall in love with this cozy, aromatic flavor. Sprinkle on popcorn and hot beverages or blend into bread, muffin or cake mixes.

8 tbsp. granulated sugar

1 tsp. kosher salt

8 tbsp. ground ginger

12 tbsp. ground cinnamon

3 tbsp. ground nutmeg

2 tbsp. ground clove

2 tbsp. ground allspice

1. Combine ingredients in Counterscaping Dry Container, shake to combine and seal.

2. Store up to 6 months. Shake before using.

DIY Seasoned Salt

Enhance the natural flavor of meats and vegetables.

1 cup kosher salt

2 tbsp. ground black pepper

3 tbsp. ground paprika

3 tbsp. garlic powder

¼ cup onion powder

2 tbsp. ground thyme

1. Combine ingredients in Counterscaping Dry Container, shake to combine and seal.

2. Store up to 6 months. Shake before using.