



**Tupperware**

*Modular Mates*  
**SPICE  
SHAKERS**  
*Recipes*



## SEASONING BLENDS



- When stored properly, spice mixtures should last approximately 1-2 years.
- Store seasoning blends in a cool, dry place away from sunlight (kitchen cabinet, pantry or drawer.) You can also extend the life of herbs, spices and seasonings by storing them in the refrigerator or freezer.
- For best results, use a 4 or 8 oz. Modular Mates Spice Shaker.
- Avoid storing near a window or humid area (dishwasher, stovetop or sink area). Sunlight can cause the color to fade, while heat can diminish flavor and humidity can cause clumping.
- To avoid clumping, do not use a wet spoon when scooping spices or seasonings from their storage container. Also avoid sprinkling spices or seasonings directly into a steaming pot.



## MODULAR MATES SPICE SHAKERS RECIPES

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# APPLE PIE

## Seasoning Blend

### INGREDIENTS

- ¼ cup ground cinnamon
- 1½ tsp. of ground allspice
- 2 tsp. of ground nutmeg
- 2 tsp. of ground ginger
- 1 tsp. ground cardamom

### DIRECTIONS

1. Combine ingredients in a small bowl and store in a **Modular Mates Spice Shaker**.
2. Store up to 6 months.

Great on baked apples, oatmeal, apple muffins and so much more! Yields approximately ½ cup.





# ASIAN Seasoning Blend

## INGREDIENTS

- ¾ cup ground ginger
- 1 Tbsp. ground cumin
- ¼ cup coriander
- 2 tsp. red pepper flakes
- ½ cup garlic powder
- ¼ cup toasted sesame seeds

## DIRECTIONS

1. Combine ingredients in a small bowl and store in a **Modular Mates Spice Shaker**.
2. Store up to 6 months.

Eastern flair fit for vegetables, beef, pork and chicken.  
Yields approximately 2 cups



## **BAGEL**

### *Seasoning Blend*

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#### **INGREDIENTS**

- 2 Tbsp. poppy seeds
- 1 Tbsp. white sesame seeds
- 1 Tbsp. black sesame seeds
- 1 Tbsp. plus 1 tsp. dried minced garlic
- 1 Tbsp. plus 1 tsp. dried minced onion
- 2 tsp. flaked sea salt or course salt

#### **DIRECTIONS**

1. Combine ingredients in a small bowl and store in a **Modular Mates Spice Shaker**.
2. Store up to 6 months.

Great on bagels, roasted vegetables and more!  
Yields approximately ½ cup.



## BBQ Seasoning Blend

### INGREDIENTS

- 1 cup instant coffee or instant espresso
- $\frac{3}{4}$  cup brown sugar
- 3 Tbsp. garlic powder
- $\frac{1}{4}$  cup onion powder
- $\frac{3}{4}$  cup smoked paprika
- 1 Tbsp. kosher salt

### DIRECTIONS

1. Combine ingredients in a small bowl and store in a **Modular Mates Spice Shaker**.
2. Store up to 6 months.

Deep flavor from the deep South, this BBQ blend goes on just about everything from burgers and chops to even potato salad.  
Yields approximately 2 cups.



# CHOCOLATE DESSERT

## Seasoning Blend

### INGREDIENTS

- 1 cup unsweetened cocoa powder, sifted
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{4}$  cup dark brown sugar
- 1 Tbsp. instant espresso powder (optional)  $\frac{1}{2}$   $\frac{1}{2}$
- tsp. kosher salt (optional)
- 1 vanilla bean, cut in half lengthwise\*

### DIRECTIONS

1. Combine ingredients in a small bowl and store in a **Modular Mates Spice Shaker**.
2. Store up to 6 months.

\*Or substitute 3 Tbsp. vanilla powder.

A unique blend with an intense, rich luscious flavor with cocoa and espresso powder. that adds the perfect chocolatey sweetness to desserts and beverages.

Yields approximately 2 cups.



## CILANTRO MOJO

### Seasoning Blend

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#### INGREDIENTS

- 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
- 2 Tbsp. ground thyme
- 1 Tbsp. ground cumin
- ½ tsp. cayenne pepper
- 1 tsp. ground black pepper

#### DIRECTIONS

1. In the base of the **SuperSonic Chopper Extra** fitted with the blade attachment, combine zest and salt until well blended. Let stand 10 minutes.
2. Add remaining ingredients and pull cord 10 to 12 times to combine.
3. Transfer mixture to a **Modular Mates Spice Shaker** and seal. Store up to 3 months.

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

Yields approximately 2 cups.



# **CINNAMON VANILLA**

## *Seasoning Blend*

### **INGREDIENTS**

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

### **DIRECTIONS**

1. Combine sugars, cinnamon and salt in a small bowl and store in a **Modular Mates Spice Shaker**, insert vanilla bean halves, shake to combine and seal.
2. Store up to 6 months.

\*Or substitute 3 Tbsp. vanilla powder.

Forget vanilla extract. This all-natural seasoning tastes scrumptious when sprinkled over sugar cookies right before popping them into the oven.  
Yields approximately 2 cups.





## INGREDIENTS

- 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

## DIRECTIONS

1. Combine ingredients in a small bowl and store in a **Modular Mates Spice Shaker**.
2. Store up to 6 months.

Aromatic, a little sweet and a little spicy, great for chicken, vegetables, stir fry and soup.  
Yields approximately 2 cups.



# GARAM MASALA

## Seasoning Blend



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### INGREDIENTS

- 4 Tbsp. cumin seed
- 6 Tbsp. coriander seeds
- 2 Tbsp. black peppercorns
- 2 tsp. ground cinnamon
- 2 tsp. whole cloves
- 2 tsp. ground nutmeg
- 2 Tbsp. cardamom seeds

### DIRECTIONS

1. Heat up a **Chef Series Fry Pan** over a medium heat. Reduce heat to low, add spices. Gently heat for 2 minutes or until fragrant. Set aside to cool.
2. Place toasted spices into a spice grinder or high speed blender. Blitz until a smooth powder is formed.
3. Transfer spice mix into a **Modular Mates Spice Shaker** to store.
4. Store up to 6 months.

Garam Masala is a very popular spice mix used in many different Indian recipes, a blend of savory Indian spices  
Yields approximately 1 cup.



# HERBES DE PROVENCE

## Seasoning Blend

### INGREDIENTS

- 2 Tbsp. thyme
- 2 Tbsp. chervil
- 2 Tbsp. rosemary
- 2 Tbsp. summer savoury
- 2 tsp. lavender
- 2 tsp. tarragon
- 1 tsp. marjoram
- 1 tsp. oregano
- 1 tsp. mint
- 4 chopped bay leaves

### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

Herbes de Provence is a classic blend of fragrant herbs reminiscent of the south of France  
Yields approximately 1 cup.



# HICKORY MESQUITE

## Seasoning Blend

### INGREDIENTS

- ¼ cup firmly packed brown sugar
- ¼ cup sweet paprika
- 3 Tbsp. black pepper
- 3 Tbsp. coarse salt
- 1 Tbsp. hickory-smoked salt
- 2 tsp. garlic powder
- 2 tsp. onion powder
- 2 tsp. celery seeds
- 1 tsp. cayenne pepper

### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

Sweet and smoky come together to create a unique blend that's exceptional for grilled meats.  
Yields approximately 1 cup.



## ITALIAN HERB Seasoning Blend

### INGREDIENTS

- $\frac{3}{8}$  cup dried oregano
- $\frac{1}{3}$  cup dried basil
- $\frac{1}{3}$  cup dried parsley
- $\frac{1}{2}$  cup onion powder
- $\frac{1}{4}$  cup garlic powder
- 5 tsp. coarse kosher salt
- 5 tsp. crushed red pepper

### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

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

Yields approximately 2 cups.



## ISLAND RUB

### Seasoning Blend

#### INGREDIENTS

2 Tbsp. allspice  
4 tsp. nutmeg  
4 tsp. cinnamon  
4 tsp. garlic powder  
4 tsp. onion powder  
4 tsp. ground ginger  
4 tsp. ground black pepper  
4 tsp. cayenne pepper  
1 tsp. ground cloves  
3 Tbsp. sea salt

3 Tbsp. brown sugar  
1 tsp. parsley

#### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

Inspired blend of island flavors transport your taste buds to the tropics.

Yields approximately 1 cup.

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# JAMAICAN JERK

## Seasoning Blend



### INGREDIENTS

- 2 Tbsp. garlic powder
- 2 Tbsp. cayenne pepper
- 4 tsp. onion powder
- 4 tsp. dried thyme
- 4 tsp. dried parsley
- 4 tsp. sugar
- 4 tsp. salt
- 2 tsp. paprika
- 2 tsp. ground allspice
- 1 tsp. black pepper

- 1 tsp. dried crushed red pepper
- 1 tsp. ground nutmeg
- ½ tsp. ground cinnamon

### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

A great flavor to add to chicken, shrimp, fish, and even summer vegetables. It's a blend of tropical spices, savory herbs, and a little heat.

Yields approximately 1 cup.





# LATIN sensations *Seasoning Blend*

## INGREDIENTS

2 Tbsp. dried cilantro  
2 Tbsp. ground cumin  
2 Tbsp. ground turmeric  
1 Tbsp. garlic powder  
2 Tbsp. kosher salt  
1½ Tbsp. Mexican oregano  
2 tsp. ground black pepper  
Zest of 6 limes

## DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

Aromatic blend combines garlic, turmeric, Mexican oregano, cilantro and cumin with a kiss of lime to add extra flavor to any Latin-inspired dish.

Yields approximately 1 cup.

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## INGREDIENTS

- |  |                                   |
|--|-----------------------------------|
| 2 Tbsp. black pepper                   | 2 Tbsp. crushed red pepper flakes |
| 2 tsp. salt                            |                                   |
| 2 tsp. seasoning salt, such as Lawry's | 2 Tbsp. granulated garlic         |
| 3 tsp. dried basil                     |                                   |
| 3 tsp. dried oregano                   |                                   |
| 6 Tbsp. paprika                        |                                   |
| 2 Tbsp. parsley                        |                                   |
| 1 tsp. white pepper                    |                                   |
| 1 tsp. cayenne pepper                  |                                   |

## DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

A creole style seasoning blend. Great for Jambalaya.  
Yields approximately 1 cup.



# MIDDLE EASTERN

## Seasoning Blend

### INGREDIENTS

- |                         |                         |
|-------------------------|-------------------------|
| ⅓ tsp. cayenne          | ½ tsp. crushed rosemary |
| ¼ tsp. cinnamon         | 1 tsp. salt             |
| ⅓ tsp. ground cloves    | 1 tsp. sesame seeds     |
| 1 tsp. ground coriander | ½ tsp. turmeric         |
| ¼ cup cumin             |                         |
| 2¼ tsp. garlic powder   |                         |
| ⅓ tsp. ground ginger    |                         |
| ⅓ tsp. ground mustard   |                         |
| 1 tsp. dried oregano    |                         |
| 3 Tbsp. dried parsley   |                         |

### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

This herb and *spice blend* go back to medieval times and it's common in all the countries of the *Middle East*.

Yields approximately 1 cup.



# MOROCCAN

## Seasoning Blend

### INGREDIENTS

- 4 tsp. ground cumin
- 4 tsp. ground ginger
- 4 tsp. salt
- 3 tsp. black pepper
- 2 tsp. ground cinnamon
- 2 tsp. ground coriander
- 2 tsp. cayenne
- 2 tsp. ground allspice
- 2 tsp. ground cloves

### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

This vibrant spice blend makes an excellent addition to fish, lamb, burgers or roasted chicken  
Yields approximately ½ cup.



# ONION SOUP MIX

## Seasoning Blend

### INGREDIENTS

- 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

### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

Jazz up dips, meats, grains and, oh yeah, soup.  
Yields approximately 2 cups.



# POULTRY

## Seasoning Blend

### INGREDIENTS

- 4 Tbsp. ground dried sage
- 3 Tbsp. ground dried thyme
- 2 Tbsp. ground dried marjoram
- 3 Tbsp. ground dried rosemary
- 3 tsp. ground nutmeg
- 3 tsp. finely ground black pepper

### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

A perfect *blend* of spices to add to any chicken or turkey dish or to your favorites soups or stuffing recipes

Yields approximately ½ cup.



# PROVENÇAL Seasoning Blend

## INGREDIENTS

- $\frac{3}{8}$  cup thyme
- $\frac{1}{4}$  cup marjoram
- 3 Tbsp. fennel
- 5 Tbsp. tarragon
- 3 Tbsp. basil
- 3 Tbsp. mint
- 2 Tbsp. lavender (optional)

## DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

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

Yields approximately  $1\frac{1}{2}$  cup.





# PUMPKIN SPICE

## Seasoning Blend

### INGREDIENTS

- ½ cup granulated sugar
- 1 tsp. kosher salt
- ½ cup ground ginger
- ¾ cup ground cinnamon
- 3 Tbsp. ground nutmeg
- 2 Tbsp. ground clove
- 2 Tbsp. ground allspice

### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

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

Yields approximately 2 cups.





# RAGIN' CAJUN

## Seasoning Blend

### INGREDIENTS

- ½ cup paprika
- ⅓ cup sea salt
- ¼ cup garlic powder
- 2 Tbsp. black pepper
- 2 Tbsp. onion powder
- 1 Tbsp. white pepper
- 1 Tbsp. cayenne pepper
- 2 Tbsp. oregano
- 1 Tbsp. thyme

### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.



# RANCH

## Seasoning Blend

### INGREDIENTS

- 10 Tbsp. dried parsley
- 4 Tbsp. garlic powder
- 4 Tbsp. onion powder
- 4 Tbsp. dried dill
- 6 Tbsp. dried chive

### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

Great on anything from chicken to chips and  
pretzels to potatoes.  
Yields approximately 1½ cups.



# SAZON

## Seasoning Blend

### INGREDIENTS

- 2 Tbsp. ground coriander
- 2 Tbsp. ground cumin
- 2 Tbsp. ground Annatto, Achiote or Tumeric
- 2 Tbsp. garlic powder
- 1½ Tbsp. dried Mexican or regular oregano
- 2 tsp. onion powder

### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

Magic seasoning blend in many Latin dishes  
Yields approximately ½ cup.

# SAZON II

## Seasoning Blend



### INGREDIENTS

- 1 Tbsp. ground coriander
- 1 Tbsp. ground cumin
- 1 Tbsp. annatto seeds or paprika
- 1 Tbsp. garlic
- 1 Tbsp. salt

### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

Magic seasoning blend in many Latin dishes  
Yields approximately  $\frac{1}{4}$  cup.



## SEASONED SALT

### Seasoning Blend

#### INGREDIENTS

- 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

#### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

Enhance the natural flavor of meats,  
potatoes and vegetables.  
Yields approximately 2 cups.



# **SIMPLY GARLIC**

## *Seasoning Blend*

### **INGREDIENTS**

- ½ cup dried minced garlic
- 2 Tbsp. dried chopped onions
- 1 Tbsp. garlic powder
- 2 tsp. garlic salt
- 2 tsp. dried chives
- 1 tsp. dried dill weed
- 1 tsp. dried parsley
- ½ tsp. dried basil

### **DIRECTIONS**

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

Use in place of fresh garlic in everyday cooking. You'll get all the garlic flavor with none of the peeling or chopping!

Yields approximately 1 cup.



# **SOUTHWEST CHIPOTLE** *Seasoning Blend*

## **INGREDIENTS**

- 2½ Tbsp. smoked paprika
- ½ cup ground cumin
- 1 ½ Tbsp. garlic powder
- 2 ½ Tbsp. chipotle or chili powder
- 2 ½ Tbsp. dried cilantro
- ⅓ cup onion powder
- 2½ Tbsp. granulated sugar
- 4 Tbsp. coarse kosher salt

## **DIRECTIONS**

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

The ideal smoky seasoning blend for fajitas or tacos. Makes an incredible addition to salsa, salad dressings and spreads.

Yields approximately 2 cups.





# STEAK & CHOP

## Seasoning Blend

### INGREDIENTS

- ½ cup black pepper
- ¾ cup dried minced onion
- ⅓ cup garlic powder
- 3 Tbsp. caraway seeds
- 1 tsp. crushed red pepper flakes
- ¼ cup coarse kosher salt
- ½ tsp. dill
- 1 Tbsp. paprika

### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

Create mouth-watering meals with this savory grilling blend. Great for dry rubs, marinades or barbecue sauces, as well as juicy, flavorful meat and vegetable dishes..

Yields approximately 2 cups.

A close-up photograph of a white plate filled with wide, flat ribbon pasta. The pasta is covered in a rich, dark brown meat sauce. Shredded white cheese is sprinkled over the top, and two fresh green basil leaves are placed on the left side. A silver fork is visible on the left, partially submerged in the pasta. The background is dark and textured.

# TUSCAN

## Seasoning Blend

### INGREDIENTS

- 1 Tbsp. fennel seeds
- 6 Tbsp. dried basil
- 3 Tbsp. garlic powder
- 3 Tbsp. coarse salt
- 2 Tbsp. dried rosemary
- 2 Tbsp. dried oregano

### DIRECTIONS

1. Grind fennel seeds in a spice grinder or a mortar and pestle until coarsely ground. Combine with basil, garlic powder, salt, rosemary and oregano in a small bowl.
2. Store in a **Modular Mates Spice Shaker**.
3. Store up to 6 months.

Take a trip to Italy with this Tuscan inspired seasoning blend.

Yields approximately 1 cup.



# TACO

## Seasoning Blend

### INGREDIENTS

- |   |                         |
|---|-------------------------|
| ¼ cup chili powder                            | ½ tsp. cayenne pepper   |
| 2 Tbsp. tapioca or arrowroot flour/<br>starch | ½ tsp. ground coriander |
| 4 tsp. ground cumin                           |                         |
| 4 tsp. dried oregano                          |                         |
| 4 tsp. unsweetened cocoa powder               |                         |
| 4 tsp. sea salt                               |                         |
| 2 tsp. garlic powder                          |                         |
| 2 tsp. onion powder                           |                         |
| 2 tsp. black pepper                           |                         |

### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

*Use 2 Tbsp. of seasoning plus about ⅓-½ cup water to season about 1 pound of ground meat for tacos.*

A perfect way to spice up your chicken, pork or beef.  
Yields approximately 1 cup.



# SWEET & SPICY

## Seasoning Blend

### INGREDIENTS

- ½ cup dark brown sugar
- 4 Tbsp. dried thyme
- 2 Tbsp. paprika
- 2 tsp. cayenne pepper
- 2 Tbsp. garlic powder
- 2 Tbsp. Kosher salt
- 2 Tbsp. freshly ground black pepper

### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

*Use 2 Tbsp. of seasoning plus about ⅓-½ cup water to season about 1 pound of ground meat for tacos.*

Use on your favorite meats, grilled vegetables, nuts or even salad dressings!

Yields approximately 2 cups.



# TEXAS STYLE RUB

## Seasoning Blend

### INGREDIENTS

- 1 cup instant coffee or instant espresso
- $\frac{3}{4}$  cup brown sugar
- 3 Tbsp. garlic powder
- $\frac{1}{4}$  cup onion powder
- $\frac{3}{4}$  cup smoked paprika
- 3 tsp. kosher salt

Yield: about  $2\frac{3}{4}$  cups

### DIRECTIONS

1. Mix spices in a small bowl and transfer spice mix into a **Modular Mates Spice Shaker** to store.
2. Store up to 6 months.

*Use 2 Tbsp. of seasoning plus about  $\frac{1}{3}$ - $\frac{1}{2}$  cup water to season about 1 pound of ground meat for tacos.*

A savory blend of premium spices, with hints of sweetness,  
lots of flavor, for all kinds of meat.

Yields approximately  $2\frac{3}{4}$  cups.



## THAI SPICE

### Seasoning Blend

#### INGREDIENTS

- ½ Tbsp. dried cumin
- 1 Tbsp. freshly ground white pepper
- 1 Tbsp. freshly ground black pepper
- 2 Tbsp. dried lemongrass
- 2 Tbsp. dried lime zest
- 2 Tbsp. garlic powder
- 2 Tbsp. dried ginger
- 2 Tbsp. dried mint
- 2 Tbsp. toasted unsweetened coconut, ground

#### DIRECTIONS

1. Combine all ingredients with a mortar and pestle or a food processor and store in a **Modular Mates Spice Shaker**.
2. Store up to 6 months.

Use on your favorite meats, grilled vegetables,  
for an exotic Thai flavor  
Yields approximately 2 cups.



# TANDOORI SPICE

## Seasoning Blend

### INGREDIENTS

- $\frac{3}{8}$  cup paprika
- 2 Tbsp. ground turmeric
- 2 tsp. garlic powder
- 2 tsp. ground nutmeg
- 2 tsp. cayenne pepper
- 2 tsp. ground ginger
- 2 tsp. ground coriander
- 2 tsp. ground cumin
- 2 tsp. ground cloves

### DIRECTIONS

1. Combine ingredients in a small bowl and store in a **Modular Mates Spice Shaker**.
2. Store up to 6 months.

Bring the flavors of India to your table, featuring an aromatic blend of classic tandoori spices  
Yields approximately 1 cup.

# WASABI RANCH

## Seasoning Blend



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### INGREDIENTS

- 1 cup dry buttermilk
- 2 Tbsp. dried parsley, crushed
- 2 tsp. dried dill weed
- 2 tsp. onion powder
- 2 tsp. dried onion flakes
- 2 tsp. salt
- 1 tsp. garlic powder
- ½ tsp. ground white pepper
- 1-2 tsp. wasabi powder

### DIRECTIONS

1. Combine ingredients in a small bowl and store in a **Modular Mates Spice Shaker**.
2. Store up to 6 months.

Asian-inspired flavor similar to horseradish makes sensational salad dressings, dips and spreads  
Yields approximately 2 cups.