

### **DIY Seasoning Blends**

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, or mix into sour cream for a quick dip. Each yields approximately 2 cups.

### **DIY Southwest Chipotle Seasoning**

2 ½ tbsp. smoke paprika  
9 tbsp. ground cumin  
1 ½ tbsp. garlic powder  
2 ½ tbsp. chipotle powder\*  
1 ½ tbsp. dried cilantro  
5 tbsp. onion powder  
2 ½ tbsp. granulated sugar  
4 tbsp. coarse kosher salt

Combine ingredients in Counterscaping Dry Container. Shake to combine and seal. Store up to 6 months.

\*Or substitute chili powder for chipotle powder

### **DIY Italian Herb Seasoning**

10 tbsp. dried oregano  
5 tbsp. dried basil  
6 tbsp. dried parsley  
7 ½ tbsp. onion powder  
4 tbsp. garlic powder  
5 tsp. coarse kosher salt  
5 tsp. crushed red pepper

Combine ingredients in Counterscaping Dry Container. Shake to combine and seal. Store up to 6 months.

### **DIY Cinnamon-Vanilla Seasoning**

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

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

\*Or substitute 3 tbsp. vanilla powder

### **DIY Steak & Chop Seasoning**

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

Combine ingredients in Counterscaping Dry Container. Shake to combine and seal. Store up to 6 months.

### **DIY Chocolate Seasoning**

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\*

Combine ingredients in Counterscaping Dry, insert vanilla bean halves. Shake to combine and seal. Store up to 6 months.

Or substitute 3 tbsp. vanilla powder

### **DIY Cilantro-Mojo Seasoning**

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

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

**Tupperware®**