

Finishing Salts

Great for enhancing the flavor of any dish

Start with 1 Cup of coarse or flaky salt (such as coarse sea salt or Himalayan pink sea salt)

Mix in the flavoring of choice listed below. Pulse in a food processor or blender until all ingredients are combined (salt will take on the flavors and colors of the mix-ins). Spread on a baking sheet or shallow baking dish and either leave out in a dry place for about 2 days, or put in an oven at 170 degrees for approximately 2 hrs, stirring occasionally, until salt has dried.

Place salts in Tupperware Spice Shakers.

Rosemary-Lemon Salt:

- 3 Tbsp Fresh Rosemary Leaves
- Zest from 1 Lemon, Grated

Basil Sea Salt:

- ¼ to 1/3 Cup Fresh Basil Leaves & Stems, Chopped

Sriracha-Lime Salt:

- 1-1/2 to 2 Tbsp Sriracha
- Zest of 1 Lime, Grated

Red Wine Sea Salt

- 3 Cups Red Wine*
 - Reduce Red Wine to a Syrup by simmering on stove for approx. 20 minutes before adding to salt.

Popcorn Seasonings

Sprinkle on your popcorn, for a gourmet treat!

For each flavoring, mix the ingredients listed in a bowl, and then pour in Tupperware Spice Shakers.

Parmesan Nacho:

- 1 Cup Grated Parmesan Cheese
- 2 Tsp Paprika
- 2 Tsp Chili Powder
- 1 Tsp Cumin
- ½ Tsp Cayenne Pepper
- ½ Tsp Black Pepper

Cheesy Garlic:

- 5 Tbsp Cheddar Cheese Powder
- 1 Tbsp + 1 Tsp Sea Salt
- 1 ¼ Tsp Garlic Powder
- ¼ Tsp Cayenne Pepper

Smoky Curry:

- 1 Tbsp Smoked Paprika
- 1 Tbsp Curry Powder
- 2 Tbsp Salt
- 1 ½ Tsp Cumin
- 1 ½ Tsp Cinnamon

Mexican Chocolate:

- 2 Tbsp Cocoa Powder
- 4 Tsp Powdered Sugar
- ¼ Tsp Cinnamon
- ¼ Tsp Coarse Salt

Everyday Gourmet Seasonings

These are Great to have on hand for everyday cooking.

For each mix, blend all ingredients together and pour into Tupperware Spice Shakers.

Chili Seasoning:

- 2 Tbsp Chili Powder
- 1 Tsp Cumin
- 1 Tsp Coriander
- 1 Tsp Unsweetened Cocoa Powder
- ½ Tsp Garlic Powder
- ¼ Tsp Cayenne Pepper
- ½ Tsp Salt
- 1 Tsp Regular Paprika
- 1 Tsp Smoked Paprika

Taco Seasoning:

- 2 Tbsp Chili Powder
- 2 Tbsp Ground Cumin
- 1 ½ Tsp Onion Powder
- 1 ½ Tsp Garlic Powder
- ½ Tsp Cayenne Pepper
- ½ Tsp Black Pepper (Optional)
- ½ Tsp Salt
- ½ Tsp Oregano

Asian Seasoning:

- ¼ Cup Onion Powder
- ¼ Cup Garlic Powder
- ¼ Cup Ground Black Pepper
- 2 Tbsp Ground Ginger
- 2 Tbsp Red Pepper Flakes

Mocha Spice Steak Rub:

- 3 Tbsp Ground Coffee
- 1 Tbsp Chili Powder
- 2 Tbsp Salt
- 1 Tsp Garlic Powder
- 1 Tsp Onion Powder
- 2 Tbsp Unsweetened Cocoa Powder
- ¼ Tsp Ground Cloves

Sweet & Dessert Seasoning Blends

Enjoy sprinkled over your favorite sweet treats, or mixed into hot drinks.

For each mix, blend all ingredients together and pour into Tupperware Spice Shakers.

Cinnamon Sugar

- ¼ Cup Granulated White Sugar
- 1 Tbsp Cinnamon

Pumpkin Pie Spice

- ¼ Cup Ground Cinnamon
- 2 Tsp Ground Ginger
- 2 Tsp Ground Nutmeg
- 2 Tsp All Spice
- 1 Tsp Ground Cloves

Chocolate-Chile Blend

- ½ Cup Unsweetened Cocoa Powder
- ½ Cup Powdered Sugar
- 1 Tsp Cayenne Pepper

Chai Masala

- 1 Cup + 3 Tbsp Finely Ground Black Pepper
- ¾ Cup + 1 Tbsp Ginger Powder
- ¼ Cup + 2 Tbsp Cinnamon Powder
- ¼ Cup + 2 Tbsp Ground Cardamom
- 2 Tsp Finely Ground Clove Powder
- 2 Tsp Finely Ground Nutmeg Powder