ALPHABETICAL SPICE List

ITEM	FLAVOR PROFILE	BEST USES
ALLSPICE	Warm, sweet & peppery	*Baking, jerk marinades, pickling, stews*
ANISE SEED	Licorice-like & sweet	*Baked goods, sausages, teas, spirits*
ANNATTO	Earthy, peppery & slightly bitter	*Rice dishes, stews, cheese coloring, adobo*
BASIL	Sweet & peppery with a hint of mint	*Tomato dishes, pasta sauces, pesto, pizza*
BAY LEAF	Herbal, slightly floral & bitter when chewed	*Soups, stews, stocks, braised meats*
BLACK PEPPER (GROUND)	Pungent, sharp & hot	*Universal seasoning for any savory dish*
BLACK PEPPERCORNS	Pungent & sharp (more complex than ground)	*Grinders, rubs, marinades, brines*
CAJUN SEASONING	Spicy, savory & aromatic blend	*Meats, seafood, rice dishes, gumbos*
CARAWAY SEED	Anise-like with a nutty, peppery note	*Rye bread, sauerkraut, coleslaw, pork*
CARDAMOM	Sweet, floral & spicy	*Curries, baked goods, coffee, savory dishes*
CAYENNE PEPPER	Very hot & pungent	*Sauces, marinades, chili, spicy dishes*
CELERY SALT	Salty & vegetal	*Bloody Marys, potato salad, soups, rubs*
CELERY SEED	Earthy, bitter & celery-like	*Pickles, coleslaw, salads, breads*
CHILI POWDER	Savory, earthy & varying heat blend	*Chili, tacos, enchiladas, roasted vegetables*
CHIVES	Mildly oniony & grassy	*Garnish, salads, potatoes, egg dishes*
CILANTRO	Bright, citrusy & slightly peppery	*Salsas, guacamole, curries, soups*
CINNAMON (GROUND & STICKS)	Sweet & warm	*Baking, oatmeal, coffee, savory meat rubs*
CLOVES (GROUND & WHOLE)	Pungent, sweet & astringent	*Baking, mulled drinks, meat glazes, pickles*
CORIANDER (GROUND & SEED)	Earthy, citrusy & warm	*Curries, salsas, rubs, soups*
CREAM OF TARTAR	Neutral & slightly tangy	*Meringues, icings, stabilizing egg whites*
CUMIN (GROUND & SEED)	Earthy, nutty & warm	*Mexican, Indian & Middle Eastern cuisines*

ALPHABETICAL SPICE List

ITEM	FLAVOR PROFILE	BEST USES
CURRY POWDER	Complex, warm & savory blend	*Baking, jerk marinades, pickling, stews*
DILL SEED	Anise-like, earthy & clean	*Baked goods, sausages, teas, spirits*
DILL WEED	Grassy, anise-like & bright	*Rice dishes, stews, cheese coloring, adobo*
EVERYTHING BAGEL SEASONING	Salty, savory, nutty & garlicky blend	*Tomato dishes, pasta sauces, pesto, pizza*
FENNEL SEED	Sweet, licorice-like & slightly woody	*Soups, stews, stocks, braised meats*
FENUGREEK	Bitter, maple-like & nutty	*Universal seasoning for any savory dish*
GARAM MASALA	Warm, aromatic & complex blend	*Grinders, rubs, marinades, brines*
GARLIC POWDER	Pungent, savory & dehydrated garlic	*Meats, seafood, rice dishes, gumbos*
GARLIC SALT	Salty & dehydrated garlic	*Rye bread, sauerkraut, coleslaw, pork*
GINGER (GROUND)	Pungent, spicy & sweet	*Curries, baked goods, coffee, savory dishes*
HERBES DE PROVENCE	Aromatic, floral & woody blend	*Sauces, marinades, chili, spicy dishes*
ITALIAN SEASONING	Savory, herbal & aromatic blend	*Bloody Marys, potato salad, soups, rubs*
JUNIPER BERRIES	Piney, sharp & peppery	*Pickles, coleslaw, salads, breads*
LAVENDER	Floral, sweet & slightly minty	*Chili, tacos, enchiladas, roasted vegetables*
LEMON PEPPER	Zesty, citrusy & peppery	*Garnish, salads, potatoes, egg dishes*
MACE (GROUND)	Warm, delicate & similar to nutmeg	*Salsas, guacamole, curries, soups*
MARJORAM	Sweet, piney & citrusy	*Baking, oatmeal, coffee, savory meat rubs*
MUSTARD POWDER / SEED	Sharp, pungent & hot	*Baking, mulled drinks, meat glazes, pickles*
NUTMEG (GROUND & WHOLE)	Warm, nutty & sweet	*Curries, salsas, rubs, soups*
ONION POWDER	Pungent, sweet & mild onion	*Meringues, icings, stabilizing egg whites*
ONION SALT	Salty & dehydrated onion	*Mexican, Indian & Middle Eastern cuisines*

ALPHABETICAL SPICE List

ITEM	FLAVOR PROFILE	BEST USES
OREGANO	Robust, peppery & slightly bitter	*Robust, peppery & slightly bitter*
PAPRIKA (SWEET, SMOKED, & HOT)	Varies: sweet, smoky, or hot	*Varies: sweet, smoky, or hot*
PARSLEY	Clean, grassy & slightly peppery	*Clean, grassy & slightly peppery*
PICKLING SPICE	Warm, pungent & tangy blend	*Warm, pungent & tangy blend*
POPPY SEED	Nutty & slightly sweet	*Nutty & slightly sweet*
POULTRY SEASONING	Aromatic, savory & herbal blend	*Aromatic, savory & herbal blend*
PUMPKIN PIE SPICE	Warm, sweet & spicy blend	*Warm, sweet & spicy blend*
RED PEPPER FLAKES	Pungent & moderately hot	*Pungent & moderately hot*
ROSEMARY	Piney, woody & peppery	*Piney, woody & peppery*
SAFFRON	Floral, honey-like & slightly bitter	*Floral, honey-like & slightly bitter*
SAGE	Earthy, peppery & slightly minty	*Earthy, peppery & slightly minty*
SALT (KOSHER, SEA, TABLE)	Salty mineral taste	*Salty mineral taste*
SAVORY	Peppery, thyme-like & savory	*Peppery, thyme-like & savory*
SESAME SEED	Nutty, rich & slightly sweet	*Nutty, rich & slightly sweet*
STAR ANISE	Strong, pungent & licorice-like	*Strong, pungent & licorice-like*
SUMAC	Tangy, sour & lemony	*Tangy, sour & lemony*
TACO SEASONING	Savory, smoky & spicy blend	*Savory, smoky & spicy blend*
TARRAGON	Bittersweet with anise notes	*Bittersweet with anise notes*
THYME	Earthy, lemony & minty	*Earthy, lemony & minty*
TURMERIC	Earthy, pungent & slightly bitter	*Earthy, pungent & slightly bitter*
VANILLA BEAN / EXTRACT	Sweet, creamy & floral	*Sweet, creamy & floral*
WHITE PEPPER	Sharp, earthy & mildly hot	*Sharp, earthy & mildly hot*
ZA'ATAR	Herby, tangy & nutty blend	*Herby, tangy & nutty blend*

SPICE

Inventory

ITEM	QTY.	USE BY	BOUGHT

ALLSPICE
SPICE
best by: 12/7/25

BLACK PEPPER
SPICE
best by: 12/7/25

CHILI POWDER
SPICE
best by: 12/7/25

CHIVES
HERB
best by: 12/7/25

DILL WEED
HERB
best by: 12/7/25

MARJORAM
HERB
best by: 12/7/25

EVERYTHING BAGEL
SEASONING
best by: 12/7/25

ITALIAN
SEASONING
best by: 12/7/25

TACO
SEASONING
best by: 12/7/25

best by:

best by:

best by:

best by:

best by:

best by:

best by:

best by:

best by:

best by:

best by:

best by: