

rosemary  
sea salt

cajun  
dry rub

every  
thing  
spice

pasta  
sprinkle

greek  
sea salt

taco  
spices

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## merry christmas!

**rosemary sea salt** can be sprinkled on tomatoes, cucumbers, or avocados, or used to season eggs, potatoes, squash, or chicken. tasty on roasted or grilled vegetables too.

**cajun dry rub** is the best on any meat destined for the grill, or mixed with mayo for a tasty burger spread. you can also use it to pan-blacken chicken or fish.

**everything spice** is similar to mrs. dash. use instead of salt or sprinkle on salads or sautéed or grilled veggies. try zucchini and mushrooms sautéed in olive oil with 1 tsp. of this spice mix.

**mixed up just for you by:**

## merry christmas!

**pasta sprinkle** can be used to finish any pasta dish, added to tomato sauces, or used to season sautéed or grilled veggies.

**taco spice** is a homemade version of the packet. add 2 tbsp. to one lb. browned ground turkey or beef. add 1/2 cup water and bring to a boil. simmer until the sauce is thickened, about 10 minutes.

**greek sea salt** can be used to season chicken or fish before grilling, roasting, or sautéing. Brush meat with olive oil, then rub on 2-3 tsp. per 1 lb. meat. also good tossed with olive oil and veggies and oven-roasted.

**hand-mixed for you by:**