

Easy Snack-y Spice (warm herbs & Spices)
Blend (Flavoring for popcorn)

Yield: about 2/3 cup

Ingredients

- 4 tablespoons sugar
- 3 tablespoons ground coriander
- 1 tablespoon sea salt
- 2 tablespoons turmeric powder
- 1 teaspoon cumin
- 1 teaspoon black pepper
- 1 teaspoon cinnamon
- ½ teaspoon ground cardamom
- ½ teaspoon ground fenugreek
- ½ teaspoon mustard powder
- ½ teaspoon Korean chili flakes, or any chili flakes you have on hand

Preparation: Mix together and store in a jar with a lid. Toss one tablespoon onto freshly popped popcorn.

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Flaming Hot Cheese Dust (for popcorn)

Yield: about 2/3 cup

Ingredients

- ½ cup Parmesan cheese
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- ½ to 1 teaspoon cayenne pepper, to taste
- 1 teaspoon Korean chili flakes, or any chili flakes you have on hand
- ¼ teaspoon fine sea salt
- 1 tablespoon melted butter or olive oil spray

Preparation: Combine ingredients aside from butter or olive oil spray in a small bowl.

After popping your popcorn, coat it with the melted butter or olive oil spray to help the seasoning blend stick, and then sprinkle as desired. (You can also toss this spice blend onto any of your favorite cooked or steamed vegetables or stir it into plain yogurt to make a dip for raw carrots and celery.)

House Spice (for flavoring nuts, especially Pecans)

Yield: 1 ½ cups

Ingredients

- 5 tablespoons kosher salt, or to taste
- 6 ½ tablespoons freshly ground black pepper
- 4 tablespoons granulated garlic
- 4 tablespoons granulated onion
- 4 tablespoons Worcestershire powder
- 2 ½ tablespoons cayenne pepper
- 2 ½ tablespoons Hungarian paprika (or sweet paprika)

Preparation: Combine all ingredients in a large bowl and whisk well. Season to taste. Store in an airtight container.

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Plantain Spice (for flavoring nuts)

Yield: 1 ½ cups

Ingredients

- 6 tablespoons House Spice (**see above**)
- 5 tablespoons Caribbean curry powder
- 1 tablespoon ground cumin
- 6 tablespoons confectioners' sugar
- 2 tablespoons kosher salt, or to taste

Preparation: Combine all ingredients in a large bowl and whisk well. Season to taste. Store in an airtight container.

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These all came from the New York Times