

Homemade Seasoning Blends

Homemade Seasoning Blends - Nine DIY Recipes - Add great flavor to your food and save money with these simple to make homemade seasoning blends! Lower sodium and gluten free. Make great gifts too!



5 from 33 votes

Prep Time

10 mins

Total Time

10 mins

Course: Condiment Cuisine: American Keyword: seasonings, spice mixes Calories: 151kcal

Ingredients

Cajun Seasoning Blend

- 2 1/2 tablespoons [sea salt](#)
- 1 tablespoon [oregano](#)
- 1 tablespoon [paprika](#)
- 1 tablespoon cayenne pepper
- 1 tablespoon [black pepper](#)
- 1 teaspoon [onion powder](#)
- 1 teaspoon [garlic powder](#)

Chili Seasoning Blend

- 2 1/2 tablespoons [chili powder](#)
- 1 tablespoon [cumin](#)
- 1 tablespoon [garlic powder](#)
- 1 tablespoon [paprika or smoked paprika](#)
- 1 tablespoon [onion powder](#)
- 1/2 tablespoon [oregano](#)
- 1 teaspoon [sea salt](#)
- 1 teaspoon [black pepper](#)

Jerk Seasoning Blend

- 3 tablespoons [dried minced onion](#)
- 1 tablespoon [thyme](#)
- 1 tablespoon [allspice](#)
- 1 tablespoon [black pepper](#)
- 1 teaspoon [cinnamon](#)
- 1 teaspoon cayenne pepper
- 1/2 teaspoon [sea salt](#)
- 1 teaspoon [garlic powder](#)

Mediterranean Seasoning Blend

- 2 tablespoons [basil](#)
- 2 tablespoons [oregano](#)
- 2 tablespoons [kosher salt](#)
- 1 tablespoon parsley flakes
- 1 tablespoon [dried minced onion](#)
- 1 teaspoon [black pepper](#)

Salt Free All Purpose Seasoning Blend

- 2 tablespoons [garlic powder](#)
- 2 tablespoons [onion powder](#)
- 1 tablespoon [chili powder](#)
- 1 tablespoon [paprika](#)
- 1 tablespoon [parsley](#)
- 1 1/2 teaspoons [black pepper](#)

Ranch Seasoning Blend

- 2 1/2 tablespoons [parsley](#)
- 2 teaspoons dried dill
- 2 1/2 teaspoons [garlic powder](#)
- 2 1/2 teaspoons [onion powder](#)
- 2 teaspoons [dried minced onion](#)
- 1 teaspoon [black pepper](#)
- 1 1/2 teaspoons [sea salt](#)

Pumpkin Pie Spice Blend

- 4 1/2 tablespoons [cinnamon](#)
- 1 tablespoon [ginger](#)
- 1 tablespoon [nutmeg](#)
- 1 tablespoon [allspice](#)
- 2 teaspoons [ground cloves](#)

Italian Seasoning Blend

- 4 teaspoons [basil](#)
- 4 teaspoons [oregano](#)
- 4 teaspoons [rosemary](#)
- 4 teaspoons [marjoram](#)
- 4 teaspoons [thyme](#)
- 4 teaspoons [savory](#)
- 2 teaspoons [garlic powder](#)

Taco & Fajita Seasoning Blend

- 2 tablespoons [chili powder](#)
- 4 teaspoons [cumin](#)
- 2 teaspoons [coriander](#)
- 1 teaspoon [onion powder](#)

- 1 teaspoon [garlic powder](#)
- 1 teaspoon [oregano](#)
- 1 teaspoon [smoked paprika](#)
- 2 teaspoons [sea salt](#)
- 1/2 teaspoon [black pepper](#)
- 1/4 teaspoon [chipotle chili powder](#) optional (for a spicier mix)

Instructions

1. For each seasoning blend, combine all ingredients together and mix well. Store in air tight container and stir before using.
2. Optional: For Jerk and Italian Seasoning Blends, place ingredients in a small food processor and process until finely ground. Store in an air tight container.

Notes

*Note: nutrition information is for one entire batch of No Salt All Purpose Blend (for example purposes only)

Each batch makes roughly 7-8 tablespoons of mix

Nutrition

Calories: 151kcal | Carbohydrates: 32g | Protein: 6g | Fat: 2g | Sodium: 158mg | Potassium: 684mg | Fiber: 9g | Sugar: 2g | Vitamin A: 6155IU | Vitamin C: 8.6mg | Calcium: 122mg | Iron: 4.9mg