



Tomato Spice Blends

Adding a delicious homemade spice blend to your home canned tomatoes is the perfect way to jump-start their flavor prior to using the tomatoes in meal creation. Explore delicious blends such as Mexican or Mediterranean or create your own mixture based on how you cook at home.

When creating and preserving tomatoes, whether diced, whole, or quartered, simply add $\frac{1}{4}$ teaspoon of a spice blend to each pint jar or a $\frac{1}{2}$ teaspoon to each quart jar prior to filling the jar with tomatoes. These blends can be used when either raw or hot packing tomatoes.

Ingredients & Instructions

Italian Herb Blend

- 2 tablespoons dried basil
- 2 tablespoons dried oregano
- 1 tablespoon dried thyme
- 1 tablespoon dried rosemary
- 1 tablespoon garlic powder
- 1-3 teaspoons red pepper flakes (adjust to taste)

Whisk together in a bowl. This blend is perfect when looking to have Italian flavor and is great for pasta sauces or pizza.

Mediterranean Spice Blend

- 2 tablespoons dried oregano
- 1 tablespoon dried basil
- 1 tablespoon dried thyme
- 1 tablespoon dried marjoram
- 1 tablespoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon dried rosemary

Whisk together in a bowl. This blend brings the flavors of the Mediterranean to your canned tomatoes, suitable for stews, soups, or as a base for ratatouille.

Mexican Taco Seasoning Blend

- 2 tablespoons chili powder
- 1 tablespoon ground cumin
- 1 tablespoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- $\frac{1}{2}$ teaspoon dried oregano
- $\frac{1}{2}$ teaspoon cayenne pepper (adjust to taste)

Whisk together in a bowl. This blend adds a spicy and savory kick perfect for making Mexican-inspired dishes like chili or taco filling.

Herbs de Provence Blend

- 2 tablespoons dried thyme
- 1 tablespoon dried savory
- 1 tablespoon dried oregano
- 1 tablespoon dried rosemary
- 1 tablespoon dried marjoram
- 1 tablespoon dried lavender (culinary grade)
- 1 teaspoon fennel seeds

Whisk together in a bowl. This blend offers a fragrant and slightly floral note, ideal for enhancing the flavor of your canned tomatoes in Provencal-style dishes like Bouillabaisse.