



Chicken Spice Blends

Adding dried herbs and spices to your home canned chicken is a great way to pre-flavor the meat so it is ready to be used in a recipe creation. Pressure canning the spices into the chicken during processing infuses the meat fibers with flavor, giving depth to every dish you create.

PER JAR: Add 1 ½ tablespoons of a spice blend to each quart jar and 2 ½ teaspoons to every pint jar when packing your chicken.

White Chili Seasoning

Makes about ¼ cup

- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 teaspoons dried oregano
- 2 teaspoons ground cumin
- 1 ½ teaspoons salt
- 1 teaspoon white pepper
- ½ teaspoon cayenne pepper

Traditional Poultry Blend

Makes about ¼ cup

- 2 tablespoons chopped fresh thyme
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh sage
- 1 teaspoon dried marjoram
- ½ teaspoon ground black pepper
- ½ teaspoon celery seeds

Taco Seasoning

Makes about ½ cup

- 3 tablespoons chili powder
- 1 tablespoon garlic powder
- 2 teaspoons onion powder
- 2 teaspoons dried oregano
- 2 teaspoons ground cumin
- 1 teaspoon salt
- 1 teaspoon ground black pepper

Asian Spice Blend

Makes about ½ cup

- 2 tablespoons yellow curry powder
- 1 tablespoon Asian Five Spice
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 teaspoons ground ginger
- 1 teaspoon Thai basil
- 1 ½ teaspoons salt

Italian Spice Blend

Makes about ½ cup

- 3 tablespoons dried basil
- 2 tablespoons dried oregano
- 2 teaspoons dried thyme
- 2 teaspoons dried crushed rosemary
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- ½ to 1 teaspoon red pepper flakes (optional)