## **NO SALT SPICE BLENDS** for a Kidney Friendly Diet

Make these spice blends ahead and store in a sealed jar so you have them on hand, ready to use anytime. Feel free to experiment with your own take on these blends. Turn the heat up or down by adding a bit more or a little bit less of the hot spices.

## Multipurpose



1 tbsp garlic powder 11/2 tsp dried basil 11/2 tsp dried parsley 11/4 tsp dried savory 11/4 tsp dried thyme 1 tsp dried mace 1 tsp onion powder 1 tsp ground black pepper 1 tsp dried or ground sage 1/4 tsp cayenne pepper

## Fish-Pork-Poultry





5 tsp onion powder 1 tbsp garlic powder 1 tbsp paprika 1 tbsp ground mustard 1 tsp dried thyme 1/2 tsp pepper 1/2 tsp celery seed





1 tbsp dried oregano 1 tbsp dried parsley 1 tbsp dried rosemary 1 tbsp dried thyme 1 tbsp dried basil 1 tbsp black pepper 1 tbsp garlic powder

## **Smoky Blend**



1 tbsp smoked paprika 1 tbsp paprika 1 tbsp garlic powder 1 tbsp black pepper 1 tbsp ground cumin 1 tbsp turmeric 1 tbsp onion powder



1 tbsp chili powder 2 tsp garlic powder 2 tsp onion powder 1 1/2 tsp ground cumin 1 tsp dried Mexican oregano 1 tsp smoked paprika 1/2 tsp cayenne pepper 1/2 tsp black pepper Cajun



2 tbsp paprika 1 tbsp garlic powder 1 tbsp onion powder 2 tsp white pepper 11/2 tsp black pepper 1 tsp cayenne pepper 2 tsp dried thyme 1 tsp dried oregano