

Penzeys Spices

LOVE PEOPLE—COOK THEM TASTY FOOD

WINTER 2016

Another Pi Day of the Century!



Introducing Pie Spice

8 AWESOME PIES • BAKED CHICKEN WITH POTATOES • SPICED ALMOND BARK

TASTY PIE HAS NEVER BEEN SO EASY!

We've poured our flavor
knowledge and years of pie
baking into our new

PIE SPICE.
Rich with cinnamon and
vanilla, spiced to sweet
perfection!

Pie Spice

Our new favorite in apple pie, of course, but also a must for all fruit and berry pies, from cherry to peach, plus sprinkled on top crusts for any pie. AND mix PIE SPICE into rich pumpkin, pecan and sweet potato fillings. Don't forget your chocolate pudding pie—SO GOOD.

1/4 cup jar (net 1.0 oz.) #10737 \$3.95
1/2 cup jar (net 2.3 oz.) #10753 \$6.95
3/4 cup bag (net 3.4 oz.) #10740 \$8.69



Peach Pie

There really is nothing better than peach pie. Maybe peach pie with ice cream on top.

Crust:

3/4 Cup cold butter (1½ sticks)
1½ Cup all purpose flour
1 TB. sugar
1/4 tsp. salt
3-5 TB. milk

Crust topping:

1 egg white
1 tsp. water
2-3 TB. VANILLA SUGAR (for sprinkling on top)

Filling:

5 Cups sliced ripe peaches (8-10 peaches)
TB. ARROWROOT STARCH
2-3 TB. cool water
2 tsp. CINNAMON or PIE SPICE
1/2 Cup sugar (or 1/3 Cup sugar plus 2 TB. VANILLA SUGAR)

Preheat the oven to 375°. For crust, cut butter into bits—it should be cold but not rock hard. Add dry ingredients, rub/mix by hand to combine, then add milk in a thin stream, using just enough for the dough to hold together. Pat the dough into two discs, one about twice as large as the other, wrap in plastic wrap and chill while preparing the peaches.

Wash and peel peaches, slice and place in a large bowl with CINNAMON/PIE SPICE and sugar. In a small bowl, combine ARROWROOT STARCH and water, whisk to blend. Use 3 TB. ARROWROOT and water if the peaches are very juicy, 2 TB. if not. Pour over the peaches and mix gently. Let stand while rolling out crust.

Sprinkle work surface and the top of the dough with flour. Starting with the larger disc of dough, roll out gently from the center. Flip the dough once, sprinkle again with flour to keep the dough from sticking. Gently move the crust into the pie plate and pat into place. Roll out top crust carefully, hopefully no cracks, but don't panic if there are a few, egg wash and sugar topping will disguise them! Add filling to pie and top with the crust, pushing any cracks as close together as possible, then fold edges under and press gently with your fingers or a fork. Vent the crust with a few center knife cuts and then brush the top with egg white. Sprinkle with VANILLA SUGAR and place on the center rack in the preheated oven. Bake at 375° for 10 minutes, then reduce heat to 350° and bake 50-60 minutes, at which point the pie should be golden brown and bubbly. Place a cookie sheet on the bottom rack of the oven to catch any drips. Sometimes the edges of the pie have a tendency to get dark brown. To prevent this, you can put foil over the outer edges. After 60-70 minutes of total baking time, remove from oven and cool. Fruit pies need 3 hours before cutting; any less and the filling won't be set (though it will still taste wonderful if you just can't wait).

Prep. time: 20 minutes, **Baking time:** 60-70 minutes, **Serves:** 8

Nutritional Information: Servings 8; Serving Size 1 slice (174g); Calories 360; Calories from fat 160; Total fat 18g; Cholesterol 45mg; Sodium 200mg; Carbohydrate 47g; Dietary Fiber 2g; Sugars 25g; Protein 4g.

Great for pie and so much more!

Give it a try sprinkled on cereal, cookies, muffins, French toast/pancakes, or even coffee or tea.

Winter 2016

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a note from Bill

Pi Day

Once again we get to celebrate the Pi Day of the century on 3.14.16. For years now, Pi Day has been a celebration of numbers-based fun, which makes a lot of sense because circles in many ways really are smiles made continuous. On Pi Day it's traditional to celebrate not just numbers, but also the people who make numbers their lives. When it comes to food, Pi Day is all about Pie, and for this catalog we're showcasing lots of great pie recipes we've gathered over the years. Hopefully you will find a few to enjoy.

More recently, people have begun to see the possibilities of Pi Day growing to be more than just fun. If you look at the big cross-generational holidays—The 4th of July, Thanksgiving, Memorial Day, Labor Day, Armistice/Veterans Day, Dr. Martin Luther King Jr. Day—each holiday has a hard-won lesson behind its place on the calendar. Through each of these holidays we get a chance to connect to those in the past who worked so hard to overcome the obstacles of their time. Through these holidays, the heroes of the past live on to teach future generations the lessons they learned.

In our time, it seems more and more that the greatest obstacle we face is the way unlimited political spending is damaging our future. Here is where Pi Day has a chance to move beyond just fun and possibly make a real difference. For whatever reason, we've all looked the other way as science-based reality has been pushed to the sidelines so that those who profit from damaging the public good can continue their pursuits. Maybe the time has come to stop looking the other way. This Pi Day let's find out what gets set in motion if we add numbers-based scientific reality to what we celebrate. Maybe one day, Pi Day will be the holiday where we tell future generations they must never let doubt replace reality, because no good comes of it.

And because it's cooks who make holidays happen, we're introducing our new Pie Spice just in time for this year's Pi Day. Pie Spice is good. I understand that not everyone gets our approach to cooking. To us the story of cooking is the story of all the good set in motion when you care about others. Luckily for us we have the ability to make blends as incredibly tasty as this one. And even though Pie Spice has just been introduced, it's already not just for Pie anymore. Give it a try sprinkled on cereal, cookies, muffins, French toast/pancakes, or even coffee or tea. Penzeys Pie Spice is good. Get yours today.

Plus Shallots. If you are not on our email list, you should be, because you just missed a few very nice offers on our new Air-Dried Shallots. They are good, too. Check them out on page 31.

And yes, a little shorter catalog this time. People who cook and care for each other tend to live lives best described as Happily Ever After. Which is wonderful. But what they never tell you about happily ever after is that, during the holiday season, it's exhausting. With the timeliness of our growing online and email communications, we thought instead of hounding cooks through the holiday season to fill the pages of this catalog, we would instead give them a break and share their stories online instead. Look for us at penzeys.com.

And Celebrate Pi Day!

Bill

bill@penzeys.com

Spice Tips

HOW MUCH SHOULD I BUY?

A good guideline is to buy a one year's supply of herbs or ground spices, and a one to two year supply of whole spices. The government's guideline for freshness dating is four years for whole spices and two years for ground. Some people say six months is the longest spices should be stored, but most spices are harvested only once a year, so it does not make sense to discard them every six months. On the other hand, two years is too long to store finely powdered spices. Each spice contains hundreds of flavor components. It is the quantity and balance of these components that determines the quality of the spice. These flavor components will dissipate at different rates. A top quality spice may be better at two years old than a low quality spice at two months. When in doubt about a spice, just smell it. If it smells strong and spicy, use it. If not, toss it.

HOW SHOULD I STORE THEM?

Spices must be stored properly to maintain strong, fresh flavor. Heat, light, moisture and air all speed the loss of flavor and color. Glass or barrier plastic containers (such as those we use at Penzeys) are very good. DO NOT store your spices near a heat source: on top of the stove, dishwasher, refrigerator or microwave, or near the sink or a heating vent. The best way to avoid light is to put the spices inside a cupboard or a drawer. If an open spice rack is being used, place it out of direct sunlight.

Some folks say that all spices should be stored in the refrigerator or the freezer. Whole, crushed and ground chili peppers (including paprika, as well as sesame seed and poppy seed) will stay fresh and colorful longer in cool storage, especially in the summer months. Other than vanilla beans and extract, the flavor of spices will not be damaged by cold. The only problem with spices being stored in the fridge is that they tend to be used less (out of sight, out of mind). So we recommend keeping smaller quantities of spices out in the cooking area and larger backup supplies in the refrigerator or freezer.

Adobo Seasoning **SALT FREE**

A traditional and popular Mexican spice mix. Not hot, but spicy and rich in flavor, and salt-free. Use 1/4 - 1 tsp. per pound and rub on chicken, fish and pork. Great for easy guacamole, just mix 1 tsp. Adobo Seasoning in 1 TB. water, add to 2 mashed avocados with a squeeze of lemon or lime juice, a shake of salt and a pinch of hot pepper. *Hand-mixed from: garlic, onion, black pepper, Mexican oregano, cumin and cayenne red pepper.*

1/4 cup jar (net 1.1 oz.) #10137 **\$3.95**
1/2 cup jar (net 2.5 oz.) #10153 **\$6.95**
3/4 cup bag (net 3.8 oz.) #10143 **\$8.69**
1 1/2 cup bag (net 7.5 oz.) #10185 **\$12.99**

Ajwain Seed

Ajwain (or Ajowan) is traditional to many Indian and Pakistani dishes. From Pakistan.

1/4 cup jar (net .8 oz.) #50139 **\$3.45**
1/2 cup jar (net 1.9 oz.) #50155 **\$5.95**
3/4 cup bag (net 2.9 oz.) #50145 **\$7.49**

Allspice

Allspice is one of the most popular baking spices. Sweet and warm, ground allspice is particularly good in pumpkin pie, banana bread and cookies. Allspice is also the main flavor in barbecue sauce and is used whole for canning, soups, and mulled wine or cider.

Whole Honduran Allspice

1/4 cup jar (net .6 oz.) #50234 **\$2.95**
1/2 cup jar (net 1.5 oz.) #50250 **\$4.95**
3/4 cup bag (net 2.3 oz.) #50240 **\$6.29**
1 1/2 cup bag (net 4.6 oz.) #50282 **\$9.49**

Ground Honduran Allspice

1/4 cup jar (net 1.0 oz.) #40231 **\$3.45**
1/2 cup jar (net 2.0 oz.) #40257 **\$5.95**
3/4 cup bag (net 3.0 oz.) #40247 **\$7.49**

Anise Seeds

Sweet licorice taste, used in cookies, sausage and sauces throughout the Mediterranean.

Whole Spanish Anise Seeds

1/4 cup jar (net .9 oz.) #50339 **\$3.45**
1/2 cup jar (net 2.2 oz.) #50355 **\$5.95**
3/4 cup bag (net 3.3 oz.) #50345 **\$7.49**

Cracked Spanish Anise Seeds

1/4 cup jar (net 1.1 oz.) #40431 **\$3.45**
1/2 cup jar (net 2.2 oz.) #40457 **\$5.95**
3/4 cup bag (net 3.3 oz.) #40447 **\$7.49**

Ground Spanish Anise Seeds

1/4 cup jar (net .9 oz.) #40336 **\$3.45**
1/2 cup jar (net 2.2 oz.) #40352 **\$5.95**
3/4 cup bag (net 3.3 oz.) #40342 **\$7.49**

Annatto Seeds

A must for South American, Caribbean & Mexican cooking.

1/4 cup jar (net 1.2 oz.) #50539 **\$3.29**
1/2 cup jar (net 2.8 oz.) #50555 **\$5.49**
3/4 cup bag (net 4.2 oz.) #50545 **\$6.99**

Apple Pie Spice

Use 1-2 tsp. for an 8-inch apple pie. Great for muffins, use 1/2 tsp. per cup of batter. For sugar cookies, add 1-2 tsp. per batch. Sprinkle on regular or French toast, add to waffle or pancake batter, 1/4 tsp. per cup. *Hand-mixed from: China and Korintje cinnamon, nutmeg, mace and cloves.*

1/4 cup jar (net 1.0 oz.) #10232 **\$3.95**
1/2 cup jar (net 2.2 oz.) #10258 **\$6.95**
3/4 cup bag (net 3.3 oz.) #10248 **\$8.69**

Arizona Dreaming **SALT FREE**

Arizona Dreaming is simply a delicious all-purpose coming together of spices. The flavors of South of the Border combined in the ways that Americans love so much. Great for just about everything, use frequently to season: vegetables, rice, beans, beef, pork, scrambled huevos, ground turkey, cheese, salad dressings. Free from salt. *Hand-mixed from: ancho chili pepper, black pepper, onion, garlic, paprika, spices, cumin, citric acid, Mexican oregano, cilantro, lemon peel, chipotle pepper, red pepper, jalapeño, cocoa and natural smoke flavoring.*

1/4 cup jar (net .9 oz.) #15837 **\$3.95**
1/2 cup jar (net 2.1 oz.) #15853 **\$6.95**
3/4 cup bag (net 3.2 oz.) #15843 **\$8.69**
1 1/2 cup bag (net 6.4 oz.) #15885 **\$12.99**

Arrowroot Starch

Arrowroot has long been used in making clear glazes for fruit pies. Because of its superior thickening ability (use half as much as flour) and clear look, arrowroot is excellent for stir-fry sauce. **To thicken sauces or gravies:** Use 1-2 tsp. (dissolved in a bit of cool water) per cup. Push food to one side of pan. Tip pan for juices to collect on one side and drizzle in arrowroot-water slurry. Stir over medium heat until slightly thickened, toss to coat food and serve.

1/4 cup jar (net 1.1 oz.) #40536 **\$2.95**
1/2 cup jar (net 2.5 oz.) #40552 **\$4.95**
3/4 cup bag (net 3.8 oz.) #40542 **\$6.29**
1 1/2 cup bag (net 7.6 oz.) #40584 **\$9.49**
3 cup bag (net 15.2 oz.) #40513 **\$14.29**

Baking Spice

Whether you are baking cookies or just heating oatmeal, Baking Spice makes it easy to add delicious flavor. Sprinkle on hot cereals, or add to pancake batter, 1/4 tsp. in 2 cups. Add 1 tsp. to box mixes for cake or brownies. Try it in muffins, coffee cakes, pies, and banana bread. Add up the spices your recipe calls for and use the same amount of Baking Spice instead. *Hand-mixed from: Ceylon & China cinnamon, anise, allspice, mace and cardamom.*

1/4 cup jar (net .7 oz.) #11734 **\$3.95**
1/2 cup jar (net 1.7 oz.) #11750 **\$6.95**
3/4 cup bag (net 2.6 oz.) #11740 **\$8.69**



Bangkok Blend **SALT FREE**

For flavorful Thai-style cooking. Nice for seasoned noodles. *Hand-mixed from: sweet peppers, garlic, ginger, black pepper, galangal, hot peppers, lemon grass, basil and cilantro.*

1/4 cup jar (net 1.0 oz.) #10337 **\$4.45**
1/2 cup jar (net 2.4 oz.) #10353 **\$7.95**
3/4 cup bag (net 3.6 oz.) #10343 **\$9.99**

BBQ 3000

Cook it slow or fast, on the grill or in the oven, gas or charcoal, it's all good. Brush boneless/skinless chicken breasts with olive oil and 1-2 tsp. BBQ 3000 per pound, grill over direct medium-high heat 3-5 minutes per side, covered. *Hand-mixed from: salt, paprika, black pepper, nutmeg, mustard, allspice, citric acid, garlic powder, ginger, sage, thyme, white pepper, cinnamon and natural smoke flavor.*

1/4 cup jar (net 1.2 oz.) #20235 **\$3.95**
1/2 cup jar (net 2.5 oz.) #20251 **\$7.75**
3/4 cup bag (net 3.8 oz.) #20241 **\$9.69**
1 1/2 cup bag (net 7.6 oz.) #20283 **\$14.49**

BBQ 3001

The next step in the evolution of flavor. Whether you're grilling, broiling, roasting or stir-frying, a sprinkle of BBQ 3001 will bring a burst of life to every dish. For tender and delicious ribs, rub on 2-3 tsp. per pound and then slow cook in the oven at 240° for 3-4 hours. For extra smoky flavor, grill over indirect heat for 2-4 hours. Sprinkle BBQ 3001 on veggies (especially great on zucchini), grilled or pan-seared fish and skewered shrimp. Healthy, quick and tasty. *Hand-mixed from: paprika, black pepper, salt, mustard, nutmeg, citric acid, garlic, allspice, sugar, ginger, thyme, sage, white pepper, red pepper, cinnamon, natural smoke flavoring and vanilla beans.*

1/4 cup jar (net 1.0 oz.) #22239 **\$4.45**
1/2 cup jar (net 2.3 oz.) #22255 **\$7.95**
3/4 cup bag (net 3.5 oz.) #22245 **\$9.99**
1 1/2 cup bag (net 7.0 oz.) #22287 **\$14.99**

Barbecue of the Americas

Mix 2-3 tsp. seasoning in 2 cups tomato sauce—brush on ribs toward the end of cooking, or bake chicken breasts or pork chops in the oven and brush with sauce for the final ten minutes of cooking. This blend is perfect for any grilled food, from quickly grilled steaks to slower cooked whole chicken. Great for fish and skewers with meat and vegetables. *Hand-mixed from: flake salt, paprika, allspice, cayenne pepper, nutmeg, black pepper, thyme, ginger, white pepper and Korintje cinnamon.*

1/4 cup jar (net 1.2 oz.) #23931 **\$4.45**
1/2 cup jar (net 2.5 oz.) #23957 **\$7.95**
3/4 cup bag (net 3.8 oz.) #23947 **\$9.99**
1 1/2 cup bag (net 7.6 oz.) #23989 **\$14.99**

Basil

Basil is the perfect herb for pasta, tomato sauce, and chicken. The flavor of sweet basil is almost addictive and there is little that a bit of basil can't improve. Known as a tomato's best friend, add basil to salads, soups, fish and vegetables. Basil is a wonderful addition to meat and poultry as well. Add basil toward the end of cooking for the strongest flavor. California basil is a little stronger than French basil, due mainly to better dehydration technology, and is the basil of choice for Italian and American cooking. French basil has a bit of anise flavor many people enjoy.

Coarse-Cut Sweet California Basil

The basil for all Italian cooking, perfect with tomatoes

1/4 cup jar (net .2 oz.) #30133 **\$2.45**
1/2 cup jar (net .4 oz.) #30159 **\$3.95**
3/4 cup bag (net .6 oz.) #30145 **\$4.99**
1 1/2 cup bag (net 1.2 oz.) #30189 **\$7.49**
3 cup bag (net 2.4 oz.) #30111 **\$11.29**

Broken Leaf Sweet French Basil

Milder than California, sweet anise flavor

1/4 cup jar (net .2 oz.) #30238 **\$2.45**
1/2 cup jar (net .6 oz.) #30254 **\$3.95**
3/4 cup bag (net .9 oz.) #30240 **\$4.99**
1 1/2 cup bag (net 1.8 oz.) #30284 **\$7.49**

Bavarian-Style Seasoning **SALT FREE**

Growing up in the Penzey family, one of our favorite Sunday dinners was Gram's special recipe of veal, pork, potatoes, onions and carrots, all roasted to a golden brown in the same pan, seasoned with her simple, yet delicious blend of herbs and spices. We've also found this seasoning is wonderful for the grill—one of our quick favorites is to rub boneless pork chops or turkey cutlets with a bit of vegetable oil, then sprinkle with 1-2 tsp. Bavarian Seasoning per pound. Also great on turkey breast, rub on 1-2 tsp. per lb. For added zest, sprinkle with lemon juice or salt. *Hand-mixed from: crushed brown mustard, rosemary, garlic, thyme, bay leaf and sage.*

1/4 cup jar (net .7 oz.) #10432 **\$3.95**
1/2 cup jar (net 1.5 oz.) #10458 **\$6.95**
3/4 cup bag (net 2.3 oz.) #10448 **\$8.69**
1 1/2 cup bag (net 4.6 oz.) #10480 **\$12.99**

Bay Leaves

Turkish bay leaves are the best in the world. Though not as strong as the California variety, they have a natural depth of flavor that the California bay leaves can't hope to match. Bay leaves grow wild on the hilly mountains of western Turkey in the area around Izmir (Smyrna). The flavor of bay leaves is perfect for adding to roast pork or chicken, pot roast, turkey or ham, use 2-3 leaves and remove before serving. Bay leaves are also perfect for spaghetti sauce and chicken soup, use 2 per quart. A surprising fact is that bay leaves improve the flavor of salt-free dishes with their rich flavor. Note: bay leaves are very light (8 ounces by weight equals one gallon by volume).

Whole Turkish Bay Leaves

1/2 oz. bag #30391 **\$2.65**
1 oz. bag #30362 **\$3.89**
4 oz. bag #30346 **\$8.99**

Beef Roast Seasoning

Use 1-2 tsp. per pound for pot roast, thick steaks and hamburgers. One of our best blends for venison. *Hand-mixed from: sweet paprika, salt, onion, celery, arrowroot, sugar, garlic, Tellicherry black pepper, parsley, dill seed, caraway, turmeric, dill weed, bay leaf, thyme, savory, basil, marjoram and rosemary.*

1/4 cup jar (net 1.1 oz.) #20530 **\$3.95**
1/2 cup jar (net 2.6 oz.) #20556 **\$6.95**
3/4 cup bag (net 3.9 oz.) #20546 **\$8.69**
1 1/2 cup bag (net 7.8 oz.) #20588 **\$12.99**

Bell Peppers

Flavorful, colorful bell peppers are convenient and tasty, nice for meatloaf, soup, pizza, casseroles and salads. Picked at the peak of ripeness, yielding a farmer's market fresh taste. These peppers are so flavorful, a little goes a long way, and they are ready to use when you are. 1-2 TB. dehydrated bell peppers give the flavor of 1 large fresh pepper. Red Bell Peppers are sweeter than green bell peppers, which have a zestier flavor. To rehydrate 1/4 cup: Place 2 TB. bell peppers in a cup, add water to the 2 oz. (1/4 cup) mark. Soak 15 minutes.

Green Bell Pepper Flakes 3/8" Cut Californian

1/4 cup jar (net .3 oz.) #32137 **\$2.95**
1/2 cup jar (net .6 oz.) #32153 **\$4.95**
3/4 cup bag (net .9 oz.) #32143 **\$6.29**

Red Bell Pepper Flakes 3/8" Cut Californian

1/4 cup jar (net .5 oz.) #32232 **\$2.95**
1/2 cup jar (net .9 oz.) #32258 **\$4.95**
3/4 cup bag (net 1.4 oz.) #32248 **\$6.29**

Red & Green Bell Pepper Flakes 3/8" Cut Californian

1/4 cup jar (net .4 oz.) #32337 **\$2.95**
1/2 cup jar (net .8 oz.) #32353 **\$4.95**
3/4 cup bag (net 1.2 oz.) #32343 **\$6.29**

Berberé Seasoning **SALT FREE**

Awesomely hot and spicy East African-style hot pepper blend. No salt, no mild paprika, just a lot of Cayenne Red Pepper with the rich flavors of fenugreek and cardamom. It's not just hot, it's berbere hot. *Hand-mixed from: cayenne red pepper, garlic, ginger, fenugreek, cardamom, cumin, black pepper, allspice, turmeric, cloves, Ceylon cinnamon and coriander.*

1/4 cup jar (net .9 oz.) #12836 **\$2.95**
1/2 cup jar (net 2.1 oz.) #12852 **\$4.95**
3/4 cup bag (net 3.2 oz.) #12842 **\$6.29**

Bicentennial Rub Seasoning

The rich flavor and golden color make this our favorite blend for turkey, duck, goose and pork roast. Perfect for the grill, sprinkle heavily on rotisserie-style chicken or pork roast, also on thick-cut pork chops and beef short ribs. The larger chunks of spices in our Bicentennial Rub also make it perfect for any large cut that takes an hour or longer to cook, and the beautiful golden color can't be beat. Try on roast leg of lamb, baked or roasted whole stuffed chicken, Yankee pot roast and thick-cut pork or veal chops. *Hand-mixed from: coarse flake salt, Tellicherry black pepper, sugar, turmeric, minced orange peel and coriander.*

1/4 cup jar (net 1.3 oz.) #20635 **\$3.95**
1/2 cup jar (net 2.7 oz.) #20651 **\$6.95**
3/4 cup bag (net 4.1 oz.) #20641 **\$8.69**
1 1/2 cup bag (net 8.2 oz.) #20683 **\$12.99**



Black and Red Spice **SALT FREE**

A blend of fresh ground Tellicherry black pepper and hot cayenne red pepper. Great whenever you want the robust flavor of Tellicherry black pepper but need extra heat. Perfect for the grilling season, since the heat of the grill mellows the red pepper heat a bit, for flavorful spicy chops, chicken, fish, shrimp kabobs and steaks. Try a sprinkle on scrambled eggs, creamy pasta or potato salad for a spicy change of pace. *Hand-mixed from: Tellicherry Black Pepper and Cayenne Red Pepper.*

1/4 cup jar (net 1.1 oz.) #10537 **\$3.95**
1/2 cup jar (net 2.5 oz.) #10553 **\$6.95**
3/4 cup bag (net 3.8 oz.) #10543 **\$8.69**
1 1/2 cup bag (net 7.6 oz.) #10585 **\$12.99**

Bouquet Garni **SALT FREE**

Herbs are the cook's best friend. They add tons of flavor to food without using butter or salt, and herb blends are an easy and inexpensive way to get many flavors in one jar. Bouquet Garni is one of our most popular and traditional herb blends, a robust and flavorful mix for baked chicken or fish, pork, or pot roast. Just crumble between your fingers and sprinkle 1/2 tsp. per pound on fish or chicken breasts before baking, or rub onto the surface of roasts before cooking. *Hand-mixed from: savory, rosemary, thyme, Turkish oregano, basil, dill weed, marjoram, sage and tarragon.*

1/4 cup jar (net .3 oz.) #10632 **\$3.45**
1/2 cup jar (net .8 oz.) #10658 **\$5.95**
3/4 cup bag (net 1.2 oz.) #10644 **\$7.49**
1 1/2 cup bag (net 2.4 oz.) #10688 **\$11.29**

Bratwurst Sausage Seasoning

The sausage that made Milwaukee famous.

Hand-mixed from: salt, white pepper, mustard, nutmeg and onion.

1/4 cup jar (net 1.6 oz.) #28031 **\$2.95**
1/2 cup jar (net 3.4 oz.) #28057 **\$4.95**
3/4 cup bag (net 5.1 oz.) #28047 **\$6.29**

Breakfast/Pork Sausage Seasoning

A best-seller. Traditional blend for breakfast patties and links. This is a good seasoning for beginners. Mix 1 TB. with 1 lb. ground pork and work into 1/4" thick patties. *Hand-mixed from: salt, sugar, paprika, black pepper, dextrose, nutmeg, cayenne pepper, sage and thyme.*

1/4 cup jar (net 1.8 oz.) #28136 **\$2.95**
1/2 cup jar (net 3.6 oz.) #28152 **\$4.95**
3/4 cup bag (net 5.4 oz.) #28142 **\$6.29**
1 1/2 cup bag (net 10.8 oz.) #28184 **\$9.49**
3 cup bag (net 21.6 oz.) #28113 **\$14.24**

Cajun Seasoning

One of America's most popular seasonings. Shake heavily on chicken, fish or steaks on the grill for robust and spicy flavor. Add 1/2 tsp. per pound to ground beef or turkey for zesty Cajun burgers. *Hand-mixed from: paprika, salt, celery, sugar, garlic, black pepper, onion, oregano, red pepper, caraway, dill, turmeric, cumin, bay, mace, cardamom, basil, marjoram, rosemary and thyme.*

1/4 cup jar (net .9 oz.) #20835 **\$3.95**
1/2 cup jar (net 2.1 oz.) #20851 **\$6.95**
3/4 cup bag (net 3.2 oz.) #20841 **\$8.69**
1 1/2 cup bag (net 6.4 oz.) #20883 **\$12.99**

Cake Spice

Sweet and spicy. Use in place of cinnamon in any baking recipe. *Hand-mixed from: China cinnamon, star anise, nutmeg, allspice, ginger and cloves.*

1/4 cup jar (net 1.0 oz.) #10832 **\$3.99**
1/2 cup jar (net 1.9 oz.) #10858 **\$6.95**
3/4 cup bag (net 2.9 oz.) #10848 **\$8.69**

California-Style Seasoned Pepper **SALT FREE**

California Seasoned Pepper is one of our oldest and most popular salt-free seasonings. The robust flavor of red and green bell peppers and black pepper together seasons fully without salt. California Seasoned Pepper is perfect for meat and poultry, especially grilled or broiled steak, hamburgers, pork chops or chicken, rub on 1 tsp. per pound before cooking. Add a bit to gravy, stew, or a roast to combat blandness. *Hand-mixed from: Tellicherry black pepper, red and green bell pepper, onion and garlic.*

1/4 cup jar (net 1.0 oz.) #10937 **\$4.55**
1/2 cup jar (net 2.3 oz.) #10953 **\$7.99**
3/4 cup bag (net 3.5 oz.) #10943 **\$9.99**
1 1/2 cup bag (net 7.0 oz.) #10985 **\$14.99**

Caraway Seed

Traditionally added to rye bread, cabbage dishes (sauerkraut and coleslaw), pork, cheese sauces, cream soups, goose and duck.

Whole Dutch Caraway Seed
1/4 cup jar (net 1.0 oz.) #51031 **\$2.95**
1/2 cup jar (net 2.1 oz.) #51057 **\$4.79**
3/4 cup bag (net 3.2 oz.) #51047 **\$5.99**
1 1/2 cup bag (net 6.4 oz.) #51089 **\$8.99**
3 cup bag (net 12.8 oz.) #51018 **\$13.49**

Ground Dutch Caraway Seed

1/4 cup jar (net .8 oz.) #41038 **\$2.95**
1/2 cup jar (net 1.8 oz.) #41054 **\$4.79**
3/4 cup bag (net 2.7 oz.) #41044 **\$5.99**

Cardamom

Cardamom is a pod consisting of an outer shell with little flavor and tiny inner seeds with intense flavor. Stored in a glass jar, cardamom pods will stay fresh indefinitely. Shelled or decorticated cardamom seeds are flavorful, but sometimes need to be crushed or ground before use. Ground cardamom has an intensely strong flavor and is easy to use (especially in baking, where the fine powder is desirable). In India, where both green and black cardamom are used, it is an important ingredient in meat and vegetable dishes. In Northern Europe, white cardamom is used to season baked goods such as Christmas stollen, cakes, cookies, muffins and buns. Black cardamom has a unique smoky flavor and has developed its own following over the years.

Whole Fancy White Scandinavian-Style Cardamom Pods

1/4 cup jar (net .5 oz.) #50634 **\$6.85**
1/2 cup jar (net 1.3 oz.) #50650 **\$12.95**
3/4 cup bag (net 2.0 oz.) #50640 **\$16.29**

Whole Fancy Green Guatemalan Cardamom Pods

1/4 cup jar (net .6 oz.) #50739 **\$6.39**
1/2 cup jar (net 1.7 oz.) #50755 **\$11.95**
3/4 cup bag (net 2.6 oz.) #50745 **\$14.99**

Whole Large Black Indian Cardamom Pods

1/4 cup jar (net .5 oz.) #50834 **\$5.09**
1/2 cup jar (net 1.3 oz.) #50850 **\$8.89**
3/4 cup bag (net 2.0 oz.) #50840 **\$10.99**

Whole Guatemalan Cardamom Seeds (no shell)

1/4 cup jar (net 1.3 oz.) #50939 **\$8.89**
1/2 cup jar (net 2.8 oz.) #50955 **\$16.75**
3/4 cup bag (net 4.2 oz.) #50945 **\$20.99**

Ground Guatemalan Cardamom Seeds (no shell)

1/4 cup jar (net 1.2 oz.) #40936 **\$8.55**
1/2 cup jar (net 2.4 oz.) #40952 **\$15.95**
3/4 cup bag (net 3.6 oz.) #40942 **\$19.99**

Celery Flakes

Celery flakes are nice to have on hand when you need a tablespoon or two of celery. Use 1 TB. to equal one small fresh stalk. Throw into soup or stock, but for roasts or casseroles, rehydrate before adding. Cover 1 TB. in 3 TB. water, let stand 5 minutes, drain off extra liquid.

1/4 cup jar (net .3 oz.) #30533 **\$2.99**
1/2 cup jar (net .7 oz.) #30559 **\$4.89**
3/4 cup bag (net 1.1 oz.) #30545 **\$5.99**
1 1/2 cup bag (net 2.2 oz.) #30589 **\$8.99**

Celery Salt

Celery salt is a wonderful seasoning for beef—perfect for roast beef, pot roast, steaks on the grill, or mixed in meatloaf, 1/2-1 tsp. per lb., with pepper and garlic. Traditional for sprinkling in tomato juice and what could be better than a Bloody Mary topped with a generous sprinkle of celery salt?

Hand-mixed from: fine salt and celery.

1/4 cup jar (net 2.1 oz.) #20930 **\$2.95**
1/2 cup jar (net 4.6 oz.) #20956 **\$4.95**
3/4 cup bag (net 6.9 oz.) #20946 **\$6.29**
1 1/2 cup bag (net 13.8 oz.) #20988 **\$9.49**
3 cup bag (net 27.6 oz.) #20917 **\$14.29**

Celery Seed

Black pepper is the best spice for beef, but many cooks also add a touch of celery. Whole celery seed is used in salad dressings, soups and pickling recipes, and rubbed on large cuts of meat. Ground celery is used more sparingly to season smaller, quicker cooking cuts. Use half as much ground celery as whole celery.

Whole Indian Celery Seed

1/4 cup jar (net .9 oz.) #51136 **\$2.85**
1/2 cup jar (net 1.9 oz.) #51152 **\$4.55**
3/4 cup bag (net 2.9 oz.) #51142 **\$5.69**
1 1/2 cup bag (net 5.8 oz.) #51184 **\$8.49**

Ground Indian Celery Seed

1/4 cup jar (net .9 oz.) #41133 **\$2.95**
1/2 cup jar (net 1.9 oz.) #41159 **\$4.95**
3/4 cup bag (net 2.9 oz.) #41149 **\$6.29**

Charnushka (Nigella Sativa)

Black, smoky seeds also known as black caraway or kalonji. From India.

1/4 cup jar (net 1.0 oz.) #51231 **\$2.99**
1/2 cup jar (net 1.9 oz.) #51257 **\$4.79**
3/4 cup bag (net 2.9 oz.) #51247 **\$5.99**

Chervil

A sweet herb often used in Europe in the same way we use parsley flakes. From Holland.

1/4 cup jar (net .15 oz.) #30638 **\$2.95**
1/2 cup jar (net .4 oz.) #30654 **\$4.95**
3/4 cup bag (net .6 oz.) #30640 **\$6.29**

Chesapeake Bay Seasoning

Traditional East Coast seafood and meat seasoning. *Hand-mixed from: salt, paprika, mustard, ancho, celery, black and red pepper, dill, caraway, allspice, ginger, cardamom, thyme, bay, mace, cinnamon, savory and cloves.*

1/4 cup jar (net 1.2 oz.) #21032 **\$3.95**
1/2 cup jar (net 2.7 oz.) #21058 **\$6.95**
3/4 cup bag (net 4.1 oz.) #21048 **\$8.69**

Cheese Seasonings

Brady Street Cheese Sprinkle

Named after the well-known Italian street in Milwaukee. Romano cheese with garlic & Italian herbs. Shake on garlic bread, salads and popcorn. Use 1 TB. per cup sour cream for vegetable/chip dip, baked potatoes and salad dressing. *Hand-mixed from: Romano cheese [made from sheep's and cow's milk, cheese cultures, salt, enzymes, disodium phosphate], salt, garlic, green peppercorn, basil and parsley.*

1/4 cup jar (net 1.1 oz.) #20730 \$ 5.95
1/2 cup jar (net 2.8 oz.) #20756 \$ 9.95
3/4 cup bag (net 4.2 oz.) #20746 \$ 12.49
1 1/2 cup bag (net 8.4 oz.) #20788 \$ 18.69

Garden Salad Seasoning

A colorful mix of cheese, chives and poppy seeds. Great sprinkled on garlic bread, potatoes, and baked chicken. Very good for pasta, just toss with oil or butter, a splash of vinegar and a tsp. of spice per serving. *Hand-mixed from: Romano cheese [made from sheep's and cow's milk, cheese culture, salt, enzymes, disodium phosphate], poppy, salt, sesame, onion, garlic, chives and white pepper.*

1/4 cup jar (net 1.4 oz.) #27034 \$ 4.95
1/2 cup jar (net 3.2 oz.) #27050 \$ 8.95
3/4 cup bag (net 4.8 oz.) #27040 \$ 11.29

Rocky Mountain Seasoning

A versatile blend of Parmesan, bell peppers and shallots. Sprinkle on salad, in yogurt or sour cream for dip, use 2 TB. per cup. Use to season quiche, chicken or veal cutlets. *Hand-mixed from: bell peppers, Parmesan cheese [part-skim milk, cheese culture, salt, enzymes, cellulose powder, potassium sorbate], salt, sesame, poppy, shallots, arrowroot and white pepper.*

1/4 cup jar (net 1.0 oz.) #27139 \$ 4.45
1/2 cup jar (net 2.2 oz.) #27155 \$ 7.95
3/4 cup bag (net 3.3 oz.) #27145 \$ 9.99

Salad Elegant

A blend made to be sprinkled on salads. Also great on baked fish and chicken, omelets and vegetables. Shake on pasta with olive oil. *Hand-mixed from: Parmesan cheese [part-skim milk, cheese culture, salt, enzymes, cellulose powder, potassium sorbate], paprika, poppy, sesame, salt, bell pepper, celery, garlic and green pepper.*

1/4 cup jar (net 1.2 oz.) #27234 \$ 4.45
1/2 cup jar (net 2.5 oz.) #27250 \$ 7.95
3/4 cup bag (net 3.8 oz.) #27240 \$ 9.99



Sicilian Salad Seasoning

A warm Italian mix of Romano, red bell pepper, toasted onion and sweet basil, perfect for pasta. Good on vegetables or garlic bread. *Hand-mixed from: Romano cheese [made from sheep's and cow's milk, cheese cultures, salt, enzymes, disodium phosphate], salt, toasted onion, red bell pepper, tomato, paprika, white onion, pepper, basil, thyme, rosemary and cayenne pepper.*

1/4 cup jar (net 1.0 oz.) #27339 \$ 4.95
1/2 cup jar (net 2.9 oz.) #27355 \$ 8.95
3/4 cup bag (net 4.4 oz.) #27345 \$ 11.29

Chicago Steak Seasoning

Robust and smoky, loaded with flavorful chunks of Tellicherry black pepper. Gives great grilled flavor to steaks, burgers, ribs, chicken and turkey. Shake on heavily, 1-2 tsp. per pound. For great BBQ sauce, mix 1 TB. in 1 cup tomato sauce. *Hand mixed from: salt, Tellicherry black pepper, sugar, garlic, onion, lemon zest, citric acid and natural hickory smoke flavor.*

1/4 cup jar (net 1.6 oz.) #29933 \$ 4.95
1/2 cup jar (net 3.6 oz.) #29959 \$ 8.95
3/4 cup bag (net 5.4 oz.) #29949 \$ 11.29
1 1/2 cup bag (net 10.8 oz.) #29981 \$ 16.99
3 cup bag (net 21.6 oz.) #29910 \$ 25.49

Chinese Five Spice Powder **SALT FREE**

As America redefines its diet, increasing consumption of vegetables and starches, and cutting fats and meat portions, it makes sense to borrow from those who have cooked this way throughout history. Chinese stir-fry is quick, easy and very versatile, combining well with all meats and vegetables. *Hand-mixed from: China cinnamon, star anise, anise seed, ginger and cloves.*

1/4 cup jar (net .9 oz.) #11039 \$ 4.45
1/2 cup jar (net 2.1 oz.) #11055 \$ 7.99
3/4 cup bag (net 3.2 oz.) #11045 \$ 9.99

Chip & Dip Seasoning

Delicious, creamy flavor, perfect for crunchy chips and crisp veggies. Set it out and watch it become the life of the party. Mix 2 tsp. Chip & Dip Seasoning in 1 cup sour cream. Try it with light sour cream or a mix of yogurt and sour cream. For the strongest flavor, refrigerate an hour before serving. *Hand-mixed from: dehydrated vegetables (onion, red and green bell peppers), lactose, salt, hydrolyzed soy protein, horseradish powder, sugar, garlic powder, parsley, black pepper, paprika, turmeric, spice extracts and citric acid.*

1/4 cup jar (net 1.8 oz.) #26732 \$ 4.45
1/2 cup jar (net 3.8 oz.) #26758 \$ 7.95
3/4 cup bag (net 5.7 oz.) #26748 \$ 9.99
1 1/2 cup bag (net 7.2 oz.) #26780 \$ 14.99

Chives

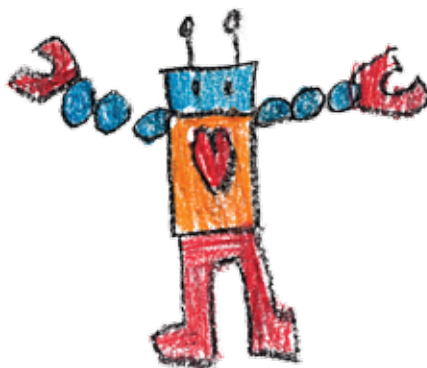
Freeze-drying allows chives to maintain a very close-to-fresh flavor and texture, and bright green color. Even the very small amount of moisture on a salad will rehydrate them. Give a hint of garden herb freshness to omelets, chicken soup, baked potatoes and vegetables. Freeze-dried and circle cut. From California.

1/4 cup jar (net .05 oz.) #30733 \$ 2.29
1/2 cup jar (net .1 oz.) #30759 \$ 3.45
3/4 cup bag (net .2 oz.) #30745 \$ 4.29

Cilantro

Cilantro is one of the main, distinctive flavors in Mexican cooking, especially in salsa, soups, and salads. Cilantro is sometimes called Chinese parsley, as it is also used heavily in Asian cooking. Dried Cilantro is not quite as nice as the fresh, but it is easier to keep on hand and has good strong flavor. Cilantro is the leaf of the coriander plant. Cilantro is used heavily in most of the world where its unique flavor seasons salads, tacos, curries, guacamole, soups and stews. Dehydrated, broken leaf. From California.

1/4 cup jar (net .1 oz.) #30838 \$ 2.45
1/2 cup jar (net .3 oz.) #30854 \$ 3.95
3/4 cup bag (net .5 oz.) #30840 \$ 4.99
1 1/2 cup bag (net 1.0 oz.) #30884 \$ 7.49



Ethan



Chili Peppers

Chili peppers are capsicums, in the same family as bell peppers and paprika pods. They range in flavor from rich and sweet to fiery hot. A combination of both sweet (ancho) and hot (dundicut, chipotle, and jalapeño) chili peppers are used in Mexican cooking for full-flavored, spicy chili and other dishes. For Chinese cooking, tien tsin peppers are most common, and in Indian cooking sanaam and dundicut peppers are used, along with a variety of spices. Remember to combine the heat of chili peppers with other spices, so the finished dish will have a full-bodied flavor. Since chili peppers are dried vegetables, they will keep best if stored in the refrigerator, especially during the summer.



Aleppo Pepper

This Turkish crushed chili has an ancho-like flavor with a little more heat and tartness. Put a jar right on the table and shake on pizza, subs and salads. Aleppo Pepper is great on grilled meats like chicken breast, steak, chops and our flavorful, easy Turkish Kabobs. Aleppo Pepper also makes an attractive sprinkle for potato, chicken and tuna salad and deviled eggs, too. Try mixing Aleppo Pepper with our Greek Seasoning for flavorful roast chicken, tasty pork chops, and robust salads. Aleppo Pepper is also known as halaby pepper. *Processed with salt and sunflower oil.*

10,000 heat units

1/4 cup jar (net .8 oz.) #41733 **\$3.79**
 1/2 cup jar (net 1.9 oz.) #41759 **\$6.49**
 3/4 cup bag (net 2.9 oz.) #41749 **\$7.99**
 1 1/2 cup bag (net 5.8 oz.) #41781 **\$11.99**

Ancho Chili Peppers

Large, juicy, dark purple New Mexican pods. Ancho chili peppers are the most commonly used pepper in Mexico and are the backbone of dishes such as the traditional red chili and tamales. Chop into 1/4" chunks and add to chili, mole sauce, stews, beans and rice, or cover in water for a few hours to rehydrate, slice open, stuff and cook.

To make a flavorful ancho chili oil: Chop 3 peppers into 1" chunks and simmer in 3 cups good corn oil, 20 minutes. Let cool, strain (use pepper pieces in another recipe) and store in an airtight container.

3,000 heat units

1 oz. bulk bag #52067 **\$2.85**
 4 oz. bag #52041 **\$6.65**
 8 oz. bag #52083 **\$12.09**

Ground Ancho Chili Pepper

Ancho pepper is the most popular chili pepper for Mexican cooking. They are not hot, just richly flavorful with a beautiful purple color. From New Mexico.

To make your own chili powder: Start with 3 TB. ground Ancho, add 1 tsp. each of cumin and Mexican oregano, along with garlic, onion and hot peppers to taste. Use 1-2 TB. per quart of chili.

3,000 heat units

1/4 cup jar (net 1.0 oz.) #42035 **\$3.55**
 1/2 cup jar (net 2.4 oz.) #42051 **\$5.95**
 3/4 cup bag (net 3.6 oz.) #42041 **\$7.49**
 1 1/2 cup bag (net 7.2 oz.) #42083 **\$11.29**
 3 cup bag (net 14.4 oz.) #42012 **\$16.99**

Arbol Chili Peppers

Slim, beautiful, curved 2"-3" bright red Mexican pods. Close to cayenne in heat and flavor. Throw a few into barbecue sauce, curry or chili. Great for making chili pepper oil or vinegar. Store the finished product in tightly sealed, clear glass containers. Arbol chili peppers are the pepper of choice for spice craft workers.

35,000 heat units

1 oz. bulk bag #51660 **\$3.45**
 4 oz. bag #51644 **\$7.75**

Cascabel Peppers

Rich, deep flavor. The shell has medium-low heat, use the whole thing and it's pretty darn hot. Adds great flavor to Mexican dishes, from chili to mole to tacos and beans. Remove the stem and shake out the seeds for most uses, then toss in while cooking and remove before serving. When adding to quicker cooking dishes, shred the skin between your fingers and add in small pieces.

11,000 heat units

1 oz. bag #58964 **\$2.85**
 4 oz. bag #58948 **\$6.65**

Cayenne Red Pepper Powder

Cayenne pepper has the power to make any dish fiery hot, but it also has a subtle flavor-enhancing quality. A dash of cayenne pepper boosts the flavor of low-salt or low-fat dishes and can be used in place of whole chili peppers in barbecue sauce and chili. For a zesty change, use cayenne to replace paprika on deviled eggs or potato salad. From California. Keep in a cool, dry place, out of the light.

40,000 heat units

1/4 cup jar (net 1.0 oz.) #41838 **\$3.45**
 1/2 cup jar (net 2.1 oz.) #41854 **\$5.69**
 3/4 cup bag (net 3.2 oz.) #41844 **\$6.99**
 1 1/2 cup bag (net 6.4oz.) #41886 **\$10.49**
 3 cup bag (net 12.8 oz.) #41815 **\$15.69**

Chili Piquin

These small, red, fiery hot Mexican chilies are also known as bird's eye peppers, grown and used throughout Mexico and the American Southwest. **USE WITH CAUTION.** Add 1 or 2 to Mexican moles and sauces, stewed meats and vegetables. Also, use in pozole and other corn recipes, barbecue sauce, and hot & sour soup.

70,000 heat units

1/4 cup jar (net .4 oz.) #51736 **\$4.95**
 1/2 cup jar (net .9 oz.) #51752 **\$8.95**
 3/4 cup bag (net 1.4 oz.) #51742 **\$11.29**

Chipotle Peppers

Chipotle peppers are rich, smoky and fairly hot. Add whole or chopped to chili, beans, sauce. Ground Chipotle Pepper is an attractive, coarse red powder, a tasty all-purpose tabletop shaker.

15,000 heat units

Ground Red New Mexican Chipotle Pepper

1/4 cup jar (net 1.2 oz.) #41438 **\$5.59**
 1/2 cup jar (net 2.4 oz.) #41454 **\$9.95**
 3/4 cup bag (net 3.6 oz.) #41444 **\$12.49**
 1 1/2 cup bag (net 7.2 oz.) #41486 **\$18.69**

Whole Red New Mexican Chipotle Pepper (Morita)

1/2 oz. bulk bag #51499 **\$3.79**
 1 oz. bulk bag #51460 **\$6.15**
 4 oz. bag #51444 **\$14.59**



CAYENNE: 40,000

Crushed Red Peppers

Medium Hot Crushed Peppers are hot, but not unbearably so, and are the type found on the tables of Italian restaurants and pizzerias. Great for pizza, tacos, spaghetti, omelets, and beans. Very Hot Peppers are twice as hot, and are generally used in cooking, as they are almost too hot to sprinkle on already prepared foods. Crushed Red Peppers are very convenient for adding kick to any dish.

20,000 heat units

1/8" Medium Hot Crushed Red Peppers, California-style

1/4 cup jar (net .5 oz.) #41933 **\$2.95**

1/2 cup jar (net 1.3 oz.) #41959 **\$4.95**

3/4 cup bag (net 2.0 oz.) #41949 **\$6.29**

1 1/2 cup bag (net 4.0 oz.) #41981 **\$9.49**

40,000 heat units

1/8" Very Hot Crushed Red Peppers, Indian-style

1/4 cup jar (net .7 oz.) #42130 **\$3.19**

1/2 cup jar (net 1.4 oz.) #42156 **\$5.15**

3/4 cup bag (net 2.1 oz.) #42146 **\$6.49**

1 1/2 cup bag (net 4.2 oz.) #42188 **\$9.69**

Dundicut Peppers

The traditional hot pepper of Pakistan, similar in flavor and appearance to Scotch bonnet peppers. These peppers are quite hot, with a full-bodied, complex flavor. A single pepper will add heat and flavor to a dish for two. From Pakistan.

55,000-65,000 heat units

1 oz. bulk bag #51965 **\$2.65**

4 oz. bag #51949 **\$5.69**

Guajillo Peppers

One of the backbone chili peppers for cooking Mexican style. Not hot, but rich, smoky and complex. Perfect for chili and every chili based dish, great with pork.

6,000 heat units

Whole Guajillo Pepper

1 oz. bag #52962 **\$2.75**

4 oz. bag #52946 **\$5.95**

8 oz. bag #52988 **\$11.09**

Jalapeño Peppers

Jalapeño peppers have a bright green heat. Add toward the end of cooking. Sprinkle on pizza.

25,000 heat units

Crushed Californian Jalapeño Pepper

1/4 cup jar (net .3 oz.) #41533 **\$2.95**

1/2 cup jar (net .7 oz.) #41559 **\$4.95**

3/4 cup bag (net 1.1 oz.) #41549 **\$6.29**

Sanaam Chili Peppers

Traditional for Indian cooking. Thin, flat 3-5" deep red pods. Not too hot to handle, sanaams can be chopped and added to curry or other dishes. From India.

To make chili vinegar: chop (or cut with scissors) 1 oz. peppers. Place in a 1 cup glass jar, fill with your favorite vinegar, add a pinch of salt, then tightly cap. Let stand one week, strain and refrigerate in a bottle that has a splash top (old soy sauce bottles work well). Thin with more vinegar if desired. Use in place of hot sauce.

40,000 heat units

1 oz. bulk bag #51365 **\$2.65**

4 oz. bag #51349 **\$5.69**

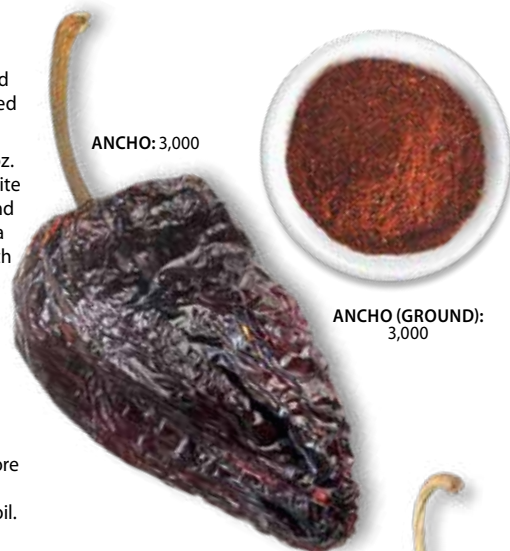
Tien Tsin Chili Peppers

Traditional for Asian cooking. Very hot, bright red, 1-2" pods. Add whole to soup and stir-fry. Remove before serving. **To make chili oil:** (commonly used in small amounts for stir-frying) Heat 2 TB. peanut or sesame oil. When very hot, add 10 peppers, fry until brown (3-5 minutes). Remove from heat, add 1/2 cup peanut oil. Stir, pour into glass jar, strain peppers out if desired. Great mixed with soy sauce for a hot dipping sauce, use 1/3 cup soy, 1 TB. chili oil, and a dash of ginger and garlic. Mix in 1-2 TB. in 1 cup ketchup for BBQ sauce.

60,000 heat units

1 oz. bulk bag #51860 **\$2.65**

4 oz. bag #51844 **\$5.69**



ANCHO: 3,000

ANCHO (GROUND): 3,000



GUAJILLO: 6,000



ALEPPO: 10,000

CASCABEL: 11,000



CHIPOTLE (GROUND): 15,000



CHIPOTLE: 15,000

JALAPEÑO: 25,000

CRUSHED RED (MEDIUM HOT): 20,000



SANAAM: 40,000

ARBOL: 35,000

PIQUIN: 70,000



CRUSHED RED (VERY HOT): 40,000



TIEN TSIN: 60,000

DUNDICUT: 60,000

Chili Powder

There is a difference between chili pepper and chili powder. Chili pepper consists solely of chili pods which have been dried, then powdered. Chili powder is a blend, of which ground chili pepper is used as a base (usually 80% of total volume), with the addition of spices such as cumin and Mexican oregano. For chili, start with 1 TB. (some people will use as much as 3 TB.) per quart.

Regular Chili Powder SALT FREE

Rich flavor, deep color, very little heat. This blend is the traditional backbone of many Mexican dishes, from burritos to tamales. Great for family-style chili, use 1-3 TB. per quart. Serve with a shaker jar of crushed hot peppers on the side for those who like heat. *Hand-mixed from: Ancho chili pepper, cumin, garlic and Mexican oregano.*

1/4 cup jar (net 1.1 oz.) #11134 \$3.99
1/2 cup jar (net 2.5 oz.) #11150 \$6.85
3/4 cup bag (net 3.8 oz.) #11140 \$8.49
1 1/2 cup bag (net 7.5 oz.) #11182 \$12.69
3 cup bag (net 15 oz.) #11115 \$18.99

Medium Hot Chili Powder SALT FREE

Medium Hot Chili Powder is our most popular chili powder; it has the perfect heat level plus rich flavor—a pleasing bite that's not too hot. Add 1-2 TB. Medium Chili Powder to each quart of chili for great flavor. Add the spices while browning the meat for even richer flavor. Chili Powder is also nice as a salt-free seasoning. Make a paste by mixing 1 TB. Chili Powder with 1 TB. water and 1 TB. lime or lemon juice, rub on chicken, fish, or pork chops before grilling or sautéing. *Hand-mixed from: Ancho chili pepper, cayenne red pepper, cumin, garlic and Mexican oregano.*

1/4 cup jar (net 1.0 oz.) #11239 \$3.99
1/2 cup jar (net 2.4 oz.) #11255 \$6.85
3/4 cup bag (net 3.6 oz.) #11245 \$8.49
1 1/2 cup bag (net 7.2 oz.) #11287 \$12.69
3 cup bag (net 14.4 oz.) #11216 \$18.99

Hot Chili Powder SALT FREE

For people who really like hot food. Use the full amount called for (1-3 TB. per quart). If less is used, the chili will be hot but will lack the depth of flavor the ancho peppers provide. This is the best powder for those who like their chili hot and flavorful. *Hand-mixed from: Ancho chili pepper, red pepper, cumin, crushed red pepper, garlic and Mexican oregano.*

1/4 cup jar (net 1.0 oz.) #11334 \$3.99
1/2 cup jar (net 2.4 oz.) #11350 \$6.85
3/4 cup bag (net 3.6 oz.) #11340 \$8.49
1 1/2 cup bag (net 7.2 oz.) #11382 \$12.69



Chili Con Carne Seasoning SALT FREE

Spicy flavor, but no heat. A great way to give chili flavor to other dishes. Just sprinkle on chicken, fish or chops, 1-2 tsp. per pound, add salt to taste. Good on grilled vegetables. *Hand-mixed from: Ancho chili pepper, tomato powder, ground cumin, Mexican oregano, garlic, coriander, minced onions, red and green bell peppers, Tellicherry black pepper, allspice, cilantro and cloves.*

1/4 cup jar (net 1.2 oz.) #11534 \$4.45
1/2 cup jar (net 2.4 oz.) #11550 \$7.75
3/4 cup bag (net 3.6 oz.) #11540 \$9.69
1 1/2 cup bag (net 7.2 oz.) #11582 \$14.49

Chili 3000 SALT FREE

The chili of now—bright modern flavor; everything chili should be. Perk up boring burgers and meatloaf with a bit of Chili 3000; start with 1 tsp. per pound. If you're looking to feed a crowd, you can't go wrong with a batch of chili. Use 1 TB. per quart in your favorite chili recipe. *Hand-mixed from: Ancho chili powder, garlic, cumin, onion, cilantro, paprika, cayenne red pepper, lemon peel, Mexican oregano, black pepper, citric acid, natural smoke flavor and jalapeno pepper.*

1/4 cup jar (net .8 oz.) #11439 \$3.99
1/2 cup jar (net 2.1 oz.) #11455 \$6.85
3/4 cup bag (net 3.2 oz.) #11445 \$8.49
1 1/2 cup bag (net 6.3 oz.) #11487 \$12.69

Chili 9000 SALT FREE

The chili of tomorrow boldly going where no chili has gone before. Great chili flavor with a bright modern twist—salt-free too! Use 1 TB. per quart with any chili recipe, from beef to turkey to bean chili. Shake on boneless/skinless chicken breasts or fish: brush with oil, sprinkle on 1-2 tsp. of Chili 9000 per pound before baking or sautéing. Great for fajitas, veggie side dishes and sloppy joes. *Hand-mixed from: Ancho chili pepper, cumin, garlic, cilantro, onion, paprika, cayenne pepper, lemon peel, Mexican oregano, black pepper, cocoa powder, citric acid, turmeric, cinnamon, coriander, ginger, natural smoke flavoring, fenugreek, cloves, fennel, nutmeg, white pepper, anise seed, jalapeno pepper, star anise and cardamom.*

1/4 cup jar (net .8 oz.) #11934 \$4.35
1/2 cup jar (net 2.1 oz.) #11950 \$7.65
1 cup jar (net 3.8 oz.) #11992 \$13.95
2 cup jar (net 7.2 oz.) #11921 \$26.70

Cloves

Whole cloves are a must for studding hams and flavoring stocks and hot cider and punch. The flavor is intense, so be sure to use sparingly. Ground cloves are perfect for baked goods. Because cloves bring out the flavor of beef, add a whole clove to beef stew or a tiny pinch of ground cloves to gravy. In the West, cloves are mainly considered a baking spice, though their preserving qualities make them popular for pickling and barbecuing.

Whole Madagascar Cloves

1/4 cup jar (net .5 oz.) #52133 \$3.35
1/2 cup jar (net 1.5 oz.) #52159 \$5.69
3/4 cup bag (net 2.3 oz.) #52149 \$6.99

Whole Ceylon Cloves

1/4 cup jar (net .7 oz.) #52238 \$3.45
1/2 cup jar (net 1.5 oz.) #52254 \$5.95
3/4 cup bag (net 2.3 oz.) #52244 \$7.49

Ground Madagascar & Ceylon Cloves

1/4 cup jar (net 1.2 oz.) #42235 \$4.45
1/2 cup jar (net 2.4 oz.) #42251 \$7.65
1 cup (net 4.4 oz.) #42277 \$14.15
2 cup (net 8.8 oz.) #42222 \$26.90

Coriander

The seed of the same plant that gives us cilantro, coriander has a light, lemony flavor that combines especially well with ginger. Use to season foods that cook for longer than an hour, such as roasts, or items that are cooked for a shorter time but at a higher temperature, such as pan-fried, broiled or grilled meats.

Whole Canadian Coriander Seed

1/4 cup jar (net .5 oz.) #52533 \$2.65
1/2 cup jar (net 1.2 oz.) #52559 \$4.25
3/4 cup bag (net 1.8 oz.) #52549 \$5.29
1 1/2 cup bag (net 3.6 oz.) #52581 \$7.99

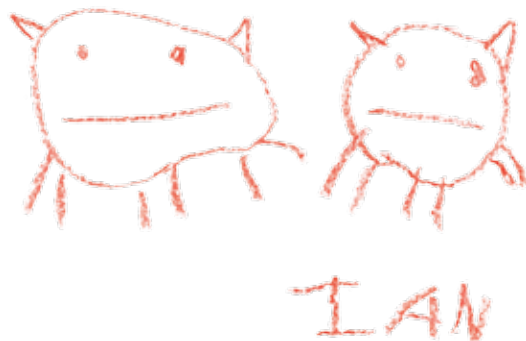
Ground, 40-mesh, Canadian Coriander Seed

1/4 cup jar (net .7 oz.) #42530 \$3.29
1/2 cup jar (net 2.0 oz.) #42556 \$5.49
3/4 cup bag (net 3 oz.) #42546 \$6.99
1 1/2 cup bag (net 6 oz.) #42588 \$10.49

Corned Beef Spices SALT FREE

Use to marinate beef brisket. *Hand-mixed from: Brown and yellow mustard seed, coriander, allspice, cinnamon, dill seed, bay leaves, ginger, cloves, Tellicherry peppercorns, star anise, juniper berries, mace, cardamom and red pepper.*

1/4 cup jar (net .7 oz.) #11639 \$2.95
1/2 cup jar (net 1.5 oz.) #11655 \$4.95
3/4 cup bag (net 2.3 oz.) #11645 \$6.29



Cream of Tartar

Use to stabilize delicate toppings like meringue and angel kiss cookies. Natural tartaric acid. From France.

1/4 cup jar (net 1.8 oz.) #42635 **\$3.45**
1/2 cup jar (net 3.6 oz.) #42651 **\$5.95**
3/4 cup bag (net 5.4 oz.) #42641 **\$7.49**

Cumin

Throughout the world, cumin is second in popularity only to black pepper. Americans use it mostly for chili, but cumin is a must in Indian, Mexican & Asian cooking. Salsa and tacos are heavily seasoned with cumin. Our ground cumin is really wonderful.

Whole Indian Cumin Seeds

1/4 cup jar (net .9 oz.) #52733 **\$2.95**
1/2 cup jar (net 2.1 oz.) #52759 **\$4.95**
3/4 cup bag (net 3.2 oz.) #52749 **\$6.29**
1 1/2 cup bag (net 6.4 oz.) #52781 **\$9.49**
3 cup bag (net 12.8 oz.) #52710 **\$14.29**

Ground 40 Mesh Indian Cumin Seeds

1/4 cup jar (net .9 oz.) #42730 **\$3.45**
1/2 cup jar (net 2.2 oz.) #42756 **\$5.95**
3/4 cup bag (net 3.3 oz.) #42746 **\$7.49**
1 1/2 cup bag (net 6.6 oz.) #42788 **\$11.29**
3 cup bag (net 13.2 oz.) #42717 **\$16.99**

Dill Seed

Perfect for pickling. From India.

1/4 cup jar (net .8 oz.) #52838 **\$2.85**
1/2 cup jar (net 1.8 oz.) #52854 **\$4.69**
3/4 cup bag (net 2.7 oz.) #52844 **\$5.99**

Dill Weed

Dill weed is traditionally used in German and Scandinavian cooking. Dill weed's flavor (sweeter than dill seed), along with its bright green color, makes it a perfect addition to any dish with a white sauce, from potato salad to cucumber sandwiches to fresh vegetable dip. From California.

1/4 cup jar (net .3 oz.) #30933 **\$2.95**
1/2 cup jar (net .7 oz.) #30959 **\$4.95**
3/4 cup bag (net 1.1 oz.) #30945 **\$6.29**
1 1/2 cup bag (net 2.2 oz.) #30989 **\$9.49**

English Prime Rib Rub

This versatile seasoning makes delicious prime rib or beef roast. Rub on 1-2 tsp. per lb. Great on all cuts of beef. For hamburgers or meatloaf, mix in 1 tsp. per pound. To make your own Bloody Marys, use 1/4 tsp. per drink in place of celery salt. An absolute must for tomato juice. *Hand-mixed from: salt, celery seed, sugar, black pepper, onion, garlic and arrowroot.*

1/4 cup jar (net 1.4 oz.) #21337 **\$4.35**
1/2 cup jar (net 3.1 oz.) #21353 **\$7.65**
3/4 cup bag (net 4.7 oz.) #21343 **\$9.49**
1 1/2 cup bag (net 9.4 oz.) #21385 **\$14.29**

Epazote

Adds sweet, mild flavor to Mexican dishes.

1/4 cup jar (net .2 oz.) #31035 **\$3.45**
1/2 cup jar (net .7 oz.) #31051 **\$5.99**
3/4 cup bag (net 1.1 oz.) #31047 **\$6.99**
1 1/2 cup bag (net 2.2 oz.) #31081 **\$10.49**

Fajita Seasoning

A tasty, Mexican-style marinade for tacos or fajitas. Mix 1 TB. with 1/4 cup oil and 1 TB. lime juice or vinegar. Add thin strips of beef or chicken and let marinate for at least an hour in the refrigerator. Grill or pan fry over high heat—add slices of bell peppers and onion to the pan if desired for the last 2 minutes of cooking time. Fajita salads are a family favorite—purchase fresh, pre-made taco salad shells, then fill with layers of grilled chicken or beef fajita strips and your favorite fixings, from lettuce to guacamole. *Hand-mixed from: salt, Tellicherry black pepper, paprika, Turkish oregano, cayenne pepper, garlic, celery, Mexican oregano, cumin, basil, nutmeg, marjoram, thyme and rosemary.*

1/4 cup jar (net .9 oz.) #21432 **\$3.95**
1/2 cup jar (net 2.3 oz.) #21458 **\$6.95**
3/4 cup bag (net 3.5 oz.) #21448 **\$8.69**
1 1/2 cup bag (net 7.0 oz.) #21480 **\$12.99**
3 cup bag (net 14.0 oz.) #21419 **\$19.49**

Fennel

Fennel seeds have been grown for cooking since at least the time of the Romans. In Italy, the seed is used whole to spice sausages, and ground for tomato sauces of all kinds (especially pizza sauce).

Whole Indian Fennel Seeds

1/4 cup jar (net .9 oz.) #54032 **\$2.85**
1/2 cup jar (net 1.9 oz.) #54058 **\$4.55**
3/4 cup bag (net 2.9 oz.) #54048 **\$5.69**
1 1/2 cup bag (net 5.8 oz.) #54080 **\$8.49**
3 cup bag (net 11.6 oz.) #54019 **\$12.69**

Ground Indian Fennel Seeds

1/4 cup jar (net .8 oz.) #44039 **\$2.95**
1/2 cup jar (net 1.9 oz.) #44055 **\$4.95**
3/4 cup bag (net 2.9 oz.) #44045 **\$6.29**

Fenugreek

An indispensable ingredient in the yellow curry dishes of Southern India. From India.

Ground Indian Fenugreek Seeds

1/4 cup jar (net 1.2 oz.) #44134 **\$3.79**
1/2 cup jar (net 2.9 oz.) #44150 **\$6.39**
3/4 cup bag (net 4.5 oz.) #44140 **\$7.99**

Fines Herbes SALT FREE

A light, sweet blend great for baked chicken or fish, soup, salads and sautéed vegetables. *Hand-mixed from: chervil, minced parsley flakes, chopped chives and French tarragon.*

1/4 cup jar (net .2 oz.) #13033 **\$2.95**
1/2 cup jar (net .4 oz.) #13059 **\$4.95**
3/4 cup bag (net .6 oz.) #13045 **\$6.29**
1 1/2 cup bag (net 1.2 oz.) #13089 **\$9.49**

Florida Seasoned Pepper SALT FREE

Perhaps our best salt-free blend, good on just about everything. Great for turkey breast cutlets, or rub on boneless, skinless chicken breasts, or fish fillets, 1-2 tsp. per pound. Dust with a little flour and sauté in a hot pan coated with vegetable oil spray or olive oil. If you like lemon pepper, be sure to give this blend a try. *Hand-mixed from: black pepper, citric acid, lemon peel, garlic, orange peel, and onion.*

1/4 cup jar (net 1.1 oz.) #13138 **\$4.45**
1/2 cup jar (net 2.6 oz.) #13154 **\$7.95**
3/4 cup bag (net 3.9 oz.) #13144 **\$9.99**
1 1/2 cup bag (net 7.8 oz.) #13186 **\$14.99**

Cocoa Powder

We carry two types of the highest quality cocoa that are almost twice as rich as the grocery store varieties: Natural High Fat Cocoa is strong, dark and bittersweet—perfect for all baking; Dutch High Fat Cocoa is processed to temper the natural acidity of the cocoa bean, yielding a slightly less strong, but smooth and rich cocoa. American cooks tend to prefer the Natural High Fat Cocoa for all uses, and we agree. Cocoa can easily replace unsweetened baking chocolate. Use 3 TB. cocoa powder to replace a one-ounce square of unsweetened baking chocolate.

Natural High Fat Cocoa Powder

Strong, dark chocolate flavor—our top choice. The best cocoa for bringing life to your brownies, cakes and cookies. High fat cocoa is the richest grade of cocoa available in the world today. Perfect for all your baking needs.

1/4 cup jar (net 1.0 oz.) #42330 **\$2.95**
1/2 cup jar (net 2.1 oz.) #42356 **\$4.95**
3/4 cup bag (net 3.2 oz.) #42346 **\$6.29**
1 1/2 cup bag (net 6.4 oz.) #42388 **\$9.49**
3 cup bag (net 12.8 oz.) #42317 **\$14.29**

Dutch Process High Fat Cocoa Powder

“Dutched” cocoa is processed for a milder, smoother flavor. High fat cocoa is the richest grade of cocoa available in the world today. Perfect for all your baking needs. Processed with alkali.

1/4 cup jar (net .9 oz.) #42435 **\$2.95**
1/2 cup jar (net 2.1 oz.) #42451 **\$4.95**
3/4 cup bag (net 3.2 oz.) #42441 **\$6.29**
1 1/2 cup bag (net 6.4 oz.) #42483 **\$9.49**
3 cup bag (net 12.8 oz.) #42412 **\$14.29**

Hot Chocolate Mix SALT FREE with a Hint of Mint SALT FREE

Our rich, delicious Hot Chocolate with a Hint of Mint is a great remedy for the little troubles of life. Or the perfect way to treat yourself. Just mix a tablespoon in each cup of milk, get it steamy hot, and enjoy the warmth of hot chocolate, with just a hint of cool mint. *Hand mixed from: sugar, natural high fat cocoa, Ceylon cinnamon, vanilla and peppermint oil.*

1/2 cup jar (net 3.8 oz.) #15758 **\$3.95**
2 cup jar (net 13.4 oz.) #15729 **\$9.95**
1 lb. stand up bag (net 16.0 oz.) #15716 **\$10.55**

Hot Chocolate Mix SALT FREE

Rich, smooth flavor. Just mix 1 rounded tablespoon Penzeys Hot Chocolate Mix into each cup of milk. Stir well, simmer gently. And try our Hot Chocolate Mix in your coffee for a rich Cafe Mocha. Just mix 2/3 cup coffee with 1/3 cup milk and Penzeys Hot Chocolate Mix to taste—we use 1 generous teaspoon. *Hand mixed from: sugar, natural high fat cocoa, Ceylon cinnamon and real vanilla beans.*

1/2 cup jar (net 3.8 oz.) #15653 **\$3.45**
2 cup jar (net 13.4 oz.) #15624 **\$8.95**
1 lb. stand up bag (net 16.0 oz.) #15611 **\$9.45**



Cinnamon

There are two main types of cinnamon. Cassia cinnamon is native to Southeast Asia, especially southern China and northern Vietnam, and has the strong, spicy-sweet flavor most Americans are familiar with. Vietnamese and China cinnamon are the sweetest and strongest varieties, with Korintje cinnamon having a smooth flavor with less bite. Our cinnamon sticks and Korintje cinnamon both come from the southwest coast of Sumatra in Indonesia. It grows wild on the government-protected slopes of Mount Kerinci, where the cinnamon gets its name. We stock the top Korintje A grade, although there are also the lower B and C grades, which are the types of cinnamon usually sold in supermarkets in the U.S. Our very sweet and strong Vietnamese cinnamon comes from the remote north and west regions of Vietnam. The strength of the flavor of spices depends upon the essential oil content—the higher the level, the stronger the flavor. When orders for cinnamon come in, the large sticks are cracked into slightly smaller pieces and packed into burlap bags for shipment.

The second type of cinnamon, Ceylon, or "true" cinnamon, has a much different flavor. It is less sweet, with a more complex, citrus flavor. The special flavor of English and Mexican sweets comes from Ceylon cinnamon. We like to recommend Ceylon Cinnamon for baking with fruit—especially in apple pie.

GROUND CINNAMON

China Cinnamon—Tung Hing

Extra sweet, spicy and strong. Perfect for everything from cinnamon rolls to apple pie, Christmas cookies to French toast. China cinnamon is perfect for cinnamon sugar—mix 2-3 tsp. in $\frac{1}{2}$ cup granulated sugar and keep it on the table. Sprinkle in pancake and waffle batter, shake on oatmeal and cream of wheat, yogurt and fresh fruit.

1/4 cup jar (net .8 oz.) #43137 \$ 2.95
1/2 cup jar (net 1.7 oz.) #43153 \$ 4.40
3/4 cup bag (net 2.6 oz.) #43143 \$ 5.49
1 1/2 cup bag (net 5.2 oz.) #43185 \$ 8.29
3 cup bag (net 10.4 oz.) #43114 \$ 12.49

Indonesia Cinnamon—Korintje

Sweet and mellow, Korintje cinnamon is the type of cinnamon we all remember from our childhood. Fragrant Korintje cinnamon is as strong as China cinnamon, but smoother and not as nippy. We love Korintje cinnamon for sprinkling—on hot cereal, oatmeal and Cream of Wheat, French toast, pancakes and waffles, sugar cookies and pie crusts. Perfect for cinnamon breads, quick, yeast, or toasted with raisins.

1/4 cup jar (net 1.0) #43032 \$ 3.45
1/2 cup jar (net 2.2) #43058 \$ 5.95
3/4 cup bag (net 3.3 oz.) #43048 \$ 7.49
1 1/2 cup bag (net 6.6 oz.) #43080 \$ 11.29
3 cup bag (net 13.2 oz.) #43019 \$ 16.99

Ceylon Cinnamon

Complex and fragrant, with a citrus overtone and rich buff color. Although Ceylon cinnamon is less strong, its hint of citrusy flavor and lack of any bite whatsoever makes it the favorite in both England and Mexico where it is preferred for all uses. Ceylon 00000 Cinnamon, ground, from Sri Lanka.

1/4 cup jar (net .7 oz.) #43432 \$ 4.45
1/2 cup jar (net 1.6 oz.) #43458 \$ 7.95
3/4 cup bag (net 2.4 oz.) #43448 \$ 9.99
1 1/2 cup bag (net 4.8 oz.) #43480 \$ 14.99
3 cup bag (net 9.6 oz.) #43419 \$ 22.49

Vietnamese Cinnamon

Vietnamese cinnamon is the strongest, richest, and sweetest cinnamon around. For traditional cinnamon recipes such as gooey cinnamon rolls, the vibrant flavor of Vietnamese cinnamon really shines. It is so strong that in most recipes it should be cut back by about a third, but it is perfect used full strength in any recipe where cinnamon is the main, delicious flavor. Ground, from Vietnam.

1/4 cup jar (net .7 oz.) #43232 \$ 3.95
1/2 cup jar (net 1.7 oz.) #43258 \$ 6.95
3/4 cup bag (net 2.6 oz.) #43248 \$ 8.69
1 1/2 cup bag (net 5.2 oz.) #43280 \$ 12.99
3 cup bag (net 10.4 oz.) #43219 \$ 19.49

Penzeys Cinnamon

Now you can have it all. Just the right mix of our four fabulous cinnamons to bring the best of each to everything you bake. Put the shaker right on the table! Sprinkle on cereal and fresh fruit, toast and applesauce, rice and popcorn. A jar full of smiles.
Hand-mixed from: China cinnamon, Vietnamese cinnamon, Korintje cinnamon and Ceylon cinnamon.

1/4 cup jar (net .8 oz.) #43537 \$ 3.45
1/2 cup jar (net 1.7) #43553 \$ 5.95
3/4 cup bag (net 2.6 oz.) #43543 \$ 7.49
1 1/2 cup bag (net 5.2 oz.) #43585 \$ 11.29
3 cup bag (net 10.4 oz.) #43514 \$ 16.99



CINNAMON STICKS & CHUNKS

Ceylon Softstick Cinnamon

Ceylon cinnamon is soft and easy to crumble. Very thin pieces of bark are tightly rolled into parchment style sticks, then machine cut to uniform 5-inch lengths. Ceylon 00000 whole stick cinnamon, from Sri Lanka.

1 oz. bulk bag #53464 \$ 2.95
4 oz. bag #53448 \$ 9.49
8 oz. bag #53480 \$ 17.79

Cinnamon Sticks

Traditionally used as a tasty stirring stick for hot drinks. A nice addition to cocoa, coffee or special holiday concoctions. Perfect for flavoring curry, dessert sauces and syrups. 80 inches to 4 oz. weight (20, 4-inch sticks).

3 inch Cut Sticks Indonesian Cinnamon

1 oz. bulk bag #53064 \$ 2.49
4 oz. bag #53048 \$ 4.95
8 oz. bag #53080 \$ 9.49
1 lb. bag #53019 \$ 17.40

4 inch Cut Sticks Indonesian Cinnamon

1 oz. bulk bag #53169 \$ 2.49
4 oz. bag #53143 \$ 4.95
8 oz. bag #53185 \$ 9.49
1 lb. bag #53114 \$ 17.40

Cinnamon Chunks

A blend of $\frac{1}{4}$ "- $\frac{1}{2}$ " China and Indonesia chunks. Great for coffee, add 1 TB. to the filter per pot. Nice for mulled wine or cider. Scent the home by simmering a bit in water. Chunks stay fresh indefinitely.

1 oz. bulk bag #43861 \$ 2.95
4 oz. bag #43845 \$ 6.95
8 oz. bag #43887 \$ 12.65
1 lb. bag #43816 \$ 24.10

CINNAMON SUGAR

Cinnamon Sugar

Cinnamon Sugar on the breakfast table, what could be sweeter? The perfect sprinkle for toast, coffee, hot cereal and fresh fruit. A flavorful blend of sugar, China and Ceylon cinnamon, with a hint of vanilla. Add a bit to waffle or pancake batter, sprinkle on French toast.
Hand-mixed from: white sugar aged with Vanilla Bean, China Cinnamon and Ceylon Cinnamon.

1/4 cup jar (net 1.8 oz.) #11839 \$ 3.95
1/2 cup jar (net 3.8 oz.) #11855 \$ 6.95
3/4 cup bag (net 5.7 oz.) #11845 \$ 8.69
1 1/2 cup bag (net 11.4 oz.) #11887 \$ 12.99
3 cup bag (net 22.8 oz.) #11816 \$ 19.49

Danielle (right) joins her sister Allison and brother Ben for a celebration with family and friends.

Danielle Hoffman

"If someone asked you to think of an ideal grandpa, you'd probably have an image of my grandpa, Paul Hoffman, in your head. He was bald and had the greatest collection of handsome hats. He smoked a pipe, which is a mood booster for me even today, when the scent of a smoking pipe drifts my way.

"Grandpa sailed on the Hudson, collected clocks, and loved terrible puns and jokes. He was a computer lawyer (one of the first!) with an office in an old Victorian house in Croton-on-Hudson, New York.

"I have many wonderful memories of my grandfather," says Danielle Hoffman. "Most of all, I remember my grandfather for the valentines he sent to the women and grandchildren in my family, each and every Valentine's Day.

"For my entire life, my grandpa would send each of us a heart-shaped box of delicious chocolates and a personalized poem. It was always the highlight of my Valentine's Day, whether I was living in Pittsburgh where I grew up, Montreal where I spent my college years or Philadelphia where I worked as the development director of a contemporary performing arts festival for several years after college.



Sand Tarts

Danielle writes, "This was Grandpa Hoffman's favorite Christmas cookie. Mom would make him a huge tin of them for Christmas."

- 2 Cups sugar
- $\frac{3}{4}$ Cup butter (1½ sticks)
- 3 egg yolks
- 3½ Cups flour
- 1 tsp. baking soda
- 2 TB. buttermilk

Topping:

- 1 egg yolk
- 1 tsp. water
- 1 TB. CINNAMON SUGAR

Preheat oven to 350°. Cream together the sugar and butter until fluffy. Add the egg yolks and mix well. Gradually add the flour and baking soda,

alternating with the buttermilk. Roll out the dough really super thin. You don't need to chill it, but if you have time it makes it easier to roll thin! Cut with cookie cutters or slice into rectangles. For the topping: In a small bowl, beat the egg yolk with the water. Brush the dough with the egg yolk mix. Sprinkle with the CINNAMON SUGAR. Bake at 350° for only a few minutes (3-6 depending on how big you cut the cookies) until crisp. Let cool a minute before carefully using a spatula to remove from the pan.

Prep. time: 20 minutes

Baking time: 3-6 minutes

Yield: 4½ dozen

Nutritional Information: Servings 27; Serving Size 2 cookies (42g); Calories 170; Calories from fat 50; Total fat 6g; Cholesterol 60mg; Sodium 90mg; Carbohydrate 27g; Dietary Fiber 0g; Sugars 15g; Protein 2g.

Cousins Esther and Sara celebrate with Danielle in their grandma's kitchen (2005). Danielle and Sara send homemade candies and "just-for-you" poems to family each Valentine's Day, just like their grandpa did for so many years.





Bland in a Bun

Danielle shares, "I don't know what it was originally called, but this is what Grandpa Hoffman called it and it stuck!" Don't let the name fool you; these are anything but bland.

- 1 lb. ground beef
- 1-2 tsp. ADOBO SEASONING or ARIZONA DREAMING, optional
- 2 cloves garlic, minced (or ½ tsp. PENZEYS MINCED GARLIC)
- 1 small onion, chopped
- ½ Cup green bell pepper, chopped
- 1 16-oz. can refried beans
- ¼-½ Cup taco sauce (or 2 TB. TACO SEASONING mixed with ⅓ Cup tomato sauce)
- 6 pita pockets
- ½ Cup alfalfa sprouts, optional
- ½ Cup sour cream, optional

Preheat oven to 450°. In a large frying pan, brown the ground beef, ADOBO or ARIZONA DREAMING (if using), garlic, onion and pepper. Drain off any fat. Add the beans and taco sauce. Stir to combine and heat the beans. Fill the pita pockets with the mixture. Add sprouts and sour cream if desired and place on a baking sheet. Warm in the oven for about 5 minutes and serve.

Prep. time: 10 minutes
Cooking time: 20 minutes
Serves: 6

Nutritional Information for meat filling only: Servings 6; Serving Size 1/2 cup (166g); Calories 190; Calories from fat 70; Total fat 7g; Cholesterol 40mg; Sodium 630mg; Carbohydrate 14g; Dietary Fiber 4g; Sugars 1g; Protein 17g.

"The poems were always so sweet and clever and meant the world to me. These poems showed me that my grandpa cared about me, loved me and was interested in my life—wherever I was or whatever I was doing. That unconditional love really only comes from family," says Danielle.

"In the beginning Grandfather wrote all the poems in his own elegant handwriting. As the years went by and the family grew to include not just 3 daughters, but 17 grandchildren, the names were handwritten, but the poems were typed.

"As a child I was mostly excited about eating all the chocolates, but as I grew older these loving, funny and thoughtful poems were indeed the highlight."

Danielle's grandparents both passed away in 2008 when Danielle was in her 20s. A few years later, missing her grandparents and the wonderful valentines, Danielle had a notion to "take over" for her grandpa and start writing Valentine's Day poems herself.

"I was reminiscing about my grandpa with a friend one day and she inspired me by saying, 'Why don't you just do it?'"



Danielle enjoys teaching yoga and enters an occasional yoga competition. She was the 2014 regional champion in Pennsylvania. Now, that's quite an accomplishment!

Danielle recalls thinking it wouldn't be too hard. It would be a little time-consuming, but worth it.

"When I asked my mom, Christine, what she thought, she told me that coincidentally she had recently found two of my grandpa's last poems.

"My mom said, 'It just made me smile and miss him ... miss them both. Perhaps you could co-write with someone, Danielle? Whatever you decide, it sure is a lovely idea.'"

And so, the tradition was rekindled. At first Danielle was sending chocolates that weren't "quite the quality of Grandpa's chocolates," so she thought, "I could make delicious chocolates on my own." Danielle began experimenting, achieving varying degrees of success. "I made truffles from scratch one year ... BIG MISTAKE," she laughs.

"After a few years of solo-valentine-ing, my cousin, Sara, emailed me out of the blue last year to offer her help in writing valentines. I asked her if she thought Grandpa would approve of almond bark and she replied, 'I think Grandpa's spirit was in the poems and if he was able to make awesome bark, like you do, he probably would have. Besides, I think homemade is more thoughtful.'

"As Sara promised, she definitely has inherited Grandpa's gift of writing cheesy rhymes and has become a

wonderful co-writer,” Danielle says.

Over the past two years valentines have been sent to family across the country from Arizona to Colorado on to New Hampshire, Maryland and Pennsylvania and as far away as England.

“I try to retain details of my cousins’ lives and experiences throughout the year, so I can use them for their poems come Valentine’s Day. I realize now how writing must have kept my grandfather connected to all of us, just as it is keeping me connected to my family.

“Though my grandfather only sent valentines to the boys until they entered college, I still remember how much I loved receiving them in college, so I keep sending them to my male cousins through their college years.”

Danielle tells us she’s glad to be carrying on her grandpa’s tradition from the little town of Staunton, Virginia, which she currently calls home.

And, no matter how **you** remember **your** grandpa, whether it’s his whimsical whistling, a piano rendition of a favorite song or delicious chocolates accompanied by a poem written just for you, we all hold our grandfathers in our hearts through our memories and special traditions.

Make your Valentine’s Day something special and give a loving nod to Grandpa!

—Lani Haag



Spiced Almond Bark

A nice way to show someone you care.

1	Cup coconut sugar or brown sugar	1	egg white
1½	tsp. salt	1	TB. water
¼	tsp. CAYENNE PEPPER	1	lb. whole raw almonds
1½	tsp. PENZEYS CINNAMON	1	lb. dark chocolate

Preheat oven to 300°. In a bowl, combine the sugar, salt, CAYENNE and CINNAMON and set aside. In a large bowl, beat the egg white and water until frothy. Add the almonds and stir to coat. Add the sugar mixture and stir again. Spread the nuts in a single layer (as much as possible) on a parchment paper-lined cookie sheet. Bake at 300° for 30 minutes, stirring occasionally. Remove from the oven. When completely cool, break up into individual nuts as generally some have stuck together. Melt the chocolate in a heavy saucepan over very low heat (or use a double boiler). When completely melted, pour over the cooled nuts. Use a flexible spatula to get every last drop. Put in the refrigerator overnight to cool. The next day, break into small pieces. If you would like, sprinkle the bark with red and white sprinkles before refrigerating for a nice Valentine’s Day splash of color.

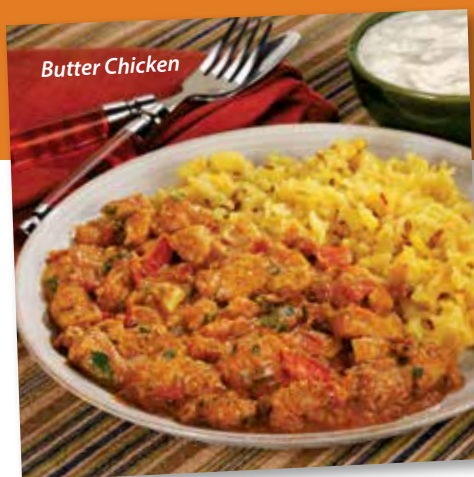
Prep. time: 20 minute

Cooking time: 30 minutes

Serves: 28

Nutritional Information: Servings 28; Serving Size 2 pieces (41g); Calories 200; Calories from fat 110; Total fat 12g; Cholesterol 0mg; Sodium 60mg; Carbohydrate 21g; Dietary Fiber 2g; Sugars 18g; Protein 4g.

Danielle treasures the memory of her grandfather, Paul’s, many classic hats and the wonderful scent of his pipe.



Butter Chicken

Curry Powders

Maharajah-Style Curry Powder **SALT FREE**

The highest quality curry powder, perfect for special meals. Maharajah is sweet and rich, not hot, with fragrant cardamom and a full pound of Spanish Coupé saffron in every 100 lbs. of curry powder. Add glorious color and flavor to chicken and seafood curry. For rice, sauté ½ tsp. in 1 TB. butter for 2 minutes, add 1 cup rice, 2 cups water and dash of salt. Bring to boil, cover, reduce heat, simmer for 18 minutes. *Hand-mixed from: turmeric, coriander, cumin, cardamom, fenugreek, ginger, nutmeg, fennel, cinnamon, white pepper, black pepper, cloves, red pepper and saffron.*

1/4 cup jar (net 1.1 oz.) #12636 **\$ 9.95**
1/2 cup jar (net 2.3 oz.) #12652 **\$ 17.95**
1 cup jar (net 4.5 oz.) #12681 **\$ 29.95**



Penzeys Curry **SALT FREE**

Penzeys Curry—for everything you're making right Now! Bright, fresh and gingery, perfect for all your curry needs. Penzeys Curry combines fabulous curry flavor with our bright, fresh, vibrant ginger and garlic bits. A touch more cumin, a little less turmeric. Not hot, just a bit of zip. Great for traditional curries, and so much more! Try on chicken wings, saté on the grill, potato salad, fried rice. SO GOOD! *Hand-mixed from: turmeric, coriander, cumin, garlic, black pepper, fenugreek, cinnamon, fennel, nutmeg, white pepper, cayenne red pepper, cilantro, cloves, cardamom and ginger.*

1/4 cup jar (net 0.8 oz.) #12931 **\$ 3.95**
1/2 cup jar (net 1.9 oz.) #12957 **\$ 6.95**
3/4 cup bag (net 2.9 oz.) #12944 **\$ 8.69**
1 1/2 cup bag (net 5.8 oz.) #12986 **\$ 12.99**

Rogan Josh Seasoning **SALT FREE**

Just a little spicy. This version of the popular red lamb stew comes from the state of Rajasthan, known for its hilly deserts and fierce, yet chivalrous warriors. While Rogan Josh can be made with beef, it is traditional and better made with lamb. This blend is a great example of how a crafty seasoning can change the stronger flavor of lamb (or in India, mutton or goat) into a meal far more delicious than plain old beef. Some blends are interesting—this blend is delicious. For the true Jaipur Palace experience, use the full 2 TB. seasoning per pound, plus extra cayenne and cardamom. Either way you make it, don't plan on leftovers. Brown 2 lb. lamb or beef cubes in 4 TB. oil, remove. Brown 1 large minced onion, add 2-4 TB. Rogan Josh, 1 tsp. salt, stir. Add meat plus 1 cup water and ½ cup yogurt. Cook 1-2 hours over low heat till lamb is tender and sauce thick. *Hand-mixed from: paprika, garlic, ginger, cumin, coriander, pepper, cayenne, cinnamon, cardamom, cloves and saffron.*

1/4 cup jar (net 1.0 oz.) #12731 **\$ 4.45**
1/2 cup jar (net 2.5 oz.) #12757 **\$ 7.95**
3/4 cup bag (net 3.8 oz.) #12747 **\$ 9.99**

Saté Seasoning

Of all the regional dishes of Indonesia, saté is probably the best known and most enjoyed the world over. What could be better than meat on a stick? Lamb is the meat of choice for skewers in Indonesia, but chicken and beef are equally popular here in the U.S. Saté makes a great appetizer or a wonderful meal with plain rice or Nasi Goreng (fried rice). Also perfect for

Ayam Goreng (fried chicken). Saté Seasoning is great for light meals such as boneless/skinless chicken and fish fillets. Sprinkle on heavily, 2-3 tsp. per lb. *Hand-mixed from: salt, brown sugar, garlic, white onion, coriander, shallots, ginger, turmeric, paprika, Ancho pepper, galangal, cayenne and lemon grass.*

1/4 cup jar (net 1.2 oz.) #12132 **\$ 4.45**
1/2 cup jar (net 2.4 oz.) #12158 **\$ 7.95**
3/4 cup bag (net 3.6 oz.) #12148 **\$ 9.99**

Sweet Curry Powder **SALT FREE**

The perfect first curry powder. Great flavor, little heat, nice for simple chicken curry. For baked chicken or fish, use ½ tsp. per lb. for rich (not too spicy) flavor. Add 1 tsp. to a pot of chicken soup for flavor and color. For a curried pasta or green salad dressing, sauté 1-2 tsp. in 2 TB. olive oil for 3 minutes over low heat, blend into 1 cup yogurt or ½ cup vinegar and oil. *Hand-mixed from: turmeric, coriander, cumin, fenugreek, ginger, nutmeg, fennel, cinnamon, white & black pepper, cardamom, cloves and cayenne.*

1/4 cup jar (net 1.0 oz.) #12036 **\$ 3.95**
1/2 cup jar (net 2.2 oz.) #12052 **\$ 6.95**
3/4 cup bag (net 3.3 oz.) #12042 **\$ 8.69**
1 1/2 cup bag (net 6.6 oz.) #12084 **\$ 12.99**

Tandoori Seasoning **SALT FREE**

Clay ovens known as tandoors and the flavorful food they produce have become popular the world over. The most popular tandoori food is chicken. Skinless half chickens are marinated overnight, skewered and baked in the tandoor. You might not have a clay oven in the kitchen, but Tandoori Seasoning tastes great anyway. Try it on baked, broiled or grilled chicken kabobs, and sautéed chicken or fish. *Hand-mixed from: coriander, cumin, sweet paprika, garlic, ginger, cardamom and saffron.*

1/4 cup jar (net .8 oz.) #12131 **\$ 4.95**
1/2 cup jar (net 2.2 oz.) #12157 **\$ 8.95**
3/4 cup bag (net 3.3 oz.) #12147 **\$ 11.29**

Vindaloo Seasoning **SALT FREE**

This hot and spicy blend comes from Goa, a small state nestled in the middle of the Malabar Coast of India. Though control of Goa was returned to India in 1961, the four and a half centuries of Portuguese rule left many lasting impressions. Pork Vindaloo is a favorite dish of the Catholics, who make up a third of the population of Goa. The Muslims and Hindus of India prefer Vindaloo lamb or duck. Mix 2-5 TB. spice in 2-5 TB. water, set aside. Heat 2 TB. oil, brown 1½ lb. pork cubes, remove, then brown 1 large minced onion. Put browned pork back into pot, add Vindaloo paste, 1 cup water, 6 TB. vinegar and 1 tsp. salt, cook 30 minutes Add 4-6 cups cubed potatoes, cook till tender (45 minutes or so). For authentic fiery hot Vindaloo as served in beach front restaurants in India, add an equal part cayenne pepper. *Hand-mixed from: coriander, garlic, cumin, ginger, cinnamon, crushed brown mustard, cayenne, jalapeño pepper, cardamom, turmeric, black pepper and cloves.*

1/4 cup jar (net 1.0 oz.) #12531 **\$ 4.45**
1/2 cup jar (net 2.2 oz.) #12557 **\$ 7.95**
3/4 cup bag (net 3.3 oz.) #12547 **\$ 9.99**

Balti Seasoning **SALT FREE**

Baltistan is an ancient region of northernmost Pakistan with influences from Persia, Tibet and China. Balti meals are rich stews cooked in a karahi (small wok), and would be eaten with naan and other Indian breads. The deliciously spicy but not too hot flavor of Balti makes it a great choice for chicken, pork or beef. *Hand-mixed from: coriander, garlic, ginger, cumin, dundicut chilies, Ceylon cinnamon, brown mustard seeds, cardamom, clove, fennel, fenugreek, charnushka, ajwain, star anise, black cardamom, cilantro, anise seed and bay leaf.*

1/4 cup jar (net 1.0 oz.) #12331 **\$ 4.95**
1/2 cup jar (net 2.7 oz.) #12357 **\$ 8.95**
3/4 cup bag (net 4.1 oz.) #12347 **\$ 11.29**

Hot Curry Powder **SALT FREE**

Same great flavor as Sweet Curry Powder, with more hot red pepper and ginger. Commonly used by Chinese restaurants, also known as "Madras Curry Powder." For grilled steaks, pork chops or chicken wings, rub on ½ - 1 tsp. per pound, along with salt as desired. For spicy chicken noodle or eggdrop soup, add 1 tsp. per 2 - quart pot. *Hand-mixed from: turmeric, red pepper, coriander, ginger, cumin, fenugreek, white pepper, cinnamon, fennel, nutmeg, cardamom, cloves and black pepper.*

1/4 cup jar (net 1.0 oz.) #12236 **\$ 4.45**
1/2 cup jar (net 2.2 oz.) #12252 **\$ 7.95**
3/4 cup bag (net 3.3 oz.) #12242 **\$ 9.99**
1 1/2 cup bag (net 6.6 oz.) #12284 **\$ 14.99**

Garam Masala **SALT FREE**

Garam Masala, a blend of savory Indian spices, is one of the few spice mixes actually used in India. It has no turmeric, so it isn't yellow, and is often added to hot or mild curry powder. The formula for Garam Masala was brought into the store by a Punjabi man who had moved to the U.S. It was his mother's recipe; in exchange for blending the spices for him, he gave it to us. His mother was proud to hear that her blend was a hit in America. *Hand-mixed from: coriander, black pepper, cardamom, cinnamon, kalonji, caraway, cloves, ginger and nutmeg.*

1/4 cup jar (net .9 oz.) #12436 **\$ 4.45**
1/2 cup jar (net 2.1 oz.) #12452 **\$ 7.95**
3/4 cup bag (net 3.2 oz.) #12442 **\$ 9.99**
1 1/2 cup bag (net 6.4 oz.) #12484 **\$ 14.99**

Penzeys Forward! **SALT FREE**

One of our best ever all-purpose seasonings. Try Forward! on steak, chicken, veggies, eggs, potatoes—you name it, Forward! adds deliciousness. And, it's salt-free! Now how cool is that? *Hand-mixed from: Special extra bold black pepper, onion, paprika, garlic, turmeric, spice extractives (including oleoresin of celery, rosemary, black pepper, thyme, basil and paprika).*

1/4 cup jar (net .9 oz.) #15932 \$3.95
1/2 cup jar (net 2.3 oz.) #15958 \$6.95
3/4 cup bag (net 3.5 oz.) #15948 \$8.69
1 1/2 cup bag (net 7.0 oz.) #15980 \$12.99

4/S Special Seasoned Sea Salt

Pronounced "four, S" our Special Seasoned Sea Salt gives a great burst of flavor wherever salt is called for. Like other seasoned salts, 4/S is great for steaks, burgers and chops, but since we have made the flavor lighter and brighter than your old seasoned salt, 4/S is also outstanding for chicken, fish, veggies, salads and popcorn as well. Give it a try, and we think you'll agree 4/S = 100% delicious. *Hand-mixed from: coarse sea salt, sugar, special extra bold black pepper, paprika, onion, turmeric, garlic, spice extractives (including oleoresin of paprika, black pepper, celery, rosemary and thyme).*

1/4 cup jar (net 2.0 oz.) #29133 \$2.29
1/2 cup jar (net 4.0 oz.) #29159 \$3.45
1 cup jar (net 8.0 oz.) #29188 \$5.59

Pure Extracts

Penzeys sells only pure extracts; no additives are used. Only the finest vanilla beans, oranges, lemons and almonds are carefully extracted onto an alcohol base. Economical, easy and nice for quickly adding flavor to baked goods, sauces and frosting. To make a simple syrup to glaze cakes, breads and muffins: boil 1/2 cup water, 1/4 cup sugar and 1 tsp. of PURE VANILLA, ORANGE, ALMOND or LEMON EXTRACT for 2 minutes, then let cool. Brush on finished bakery as a glaze, or use between cake layers before frosting.

Pure Almond Extract

38% alcohol. Pure, strong, fragrant almond flavor. Use in small amounts (usually 1/2 tsp. per batch) to flavor cookies, bars, bread and crackers or add a drop to sweeten waffles. Also traditional for Middle Eastern meat stews, Indian sweet rice pudding and mild curry. Excellent with fruit for pie or muffins.

2 fluid ounce bottle #93132 \$4.95
4 fluid ounce bottle #93158 \$8.95
8 fluid ounce bottle #93187 \$16.99
16 fluid ounce bottle #93116 \$30.99

Pure Lemon Extract

61% alcohol. Pure, true lemon flavor, perfect for baked goodies, especially cheesecakes, where it is often used with lemon zest. Add a dash to fish, pork and poultry marinades. Also nice in sherbet, added to fresh fruit, for glazes and frostings, and great for candy-making. Use with Vanilla Extract for a delicious 1-2 punch.

2 fluid ounce bottle #93237 \$4.95
4 fluid ounce bottle #93253 \$8.95
8 fluid ounce bottle #93282 \$16.99
16 fluid ounce bottle #93211 \$30.99

Pure Orange Extract

61% alcohol. Pure, sweet, rich orange flavor. Often used in conjunction with orange zest for many baking recipes. Nice for glazes and frostings, marinades for fish or pork and excellent for adding a light touch to heavy desserts such as chocolate cake. It is a nice citrus touch to fresh fruit dishes and is great for candy-making.

2 fluid ounce bottle #93332 \$4.95
4 fluid ounce bottle #93358 \$8.95
8 fluid ounce bottle #93387 \$16.99
16 fluid ounce bottle #93316 \$30.99

VANILLA EXTRACT
ON PAGE 38.



4/S Special Seasoned Sea Salt

This smoky version of our 4/S gives a delicious smoky burst of flavor wherever salt is called for. Like other seasoned salts, Smoky 4/S is great for steaks, burgers, chops, chicken, fish, veggies, popcorn and more. *Hand-mixed from: coarse sea salt, smoked paprika, sugar, special extra bold black pepper, turmeric, onion, garlic, spice extractives (including oleoresin of paprika, black pepper, celery, rosemary and thyme).*

1/2 cup jar (net 4.0 oz.) #29454 \$3.65
1 cup jar (net 8.0 oz.) #29483 \$5.95



4/S Special Seasoned Sea Salt

This spicy version of our 4/S gives a spicy kick of flavor wherever salt is called for. Just like its smoky counterpart, Spicy 4/S is great on steaks, burgers, chops, chicken, fish, veggies, salads, pasta, and popcorn. *Hand-mixed from: coarse sea salt, sugar, red pepper, special extra bold black pepper, turmeric, onion, garlic, spice extractives (including oleoresin of paprika, black pepper, celery, rosemary and thyme).*

1/2 cup jar (net 4.0 oz.) #29359 \$3.65
1 cup jar (net 8.0 oz.) #29388 \$5.95

Fox Point Seasoning

One of our very best blends, so good on all the foods we are supposed to be eating more of, from fish to vegetables. Bursting with the rich flavor of shallots and chives. Use 1 tsp. per pound to season baked chicken and scrambled eggs. For tasty dip use 2 tsp. of Fox Point in 1 cup sour cream or yogurt. The dip makes an outstanding topping for baked potatoes too, or make a quick chicken or tuna salad by mixing 3 cups of cooked chicken or tuna chunks with 1 cup of Fox Point dip. Because we do not use any anti-caking agents in this (or any other) blend, it tends to clump somewhat. To keep it free-flowing, store in the refrigerator. *Hand-mixed from: salt, freeze-dried shallots, chives, garlic, onion and green peppercorns.*

1/4 cup jar (net .7 oz.) #21537 \$5.45
1/2 cup jar (net 1.6 oz.) #21553 \$9.95
1 cup jar (net 3.2 oz.) #21582 \$18.95
2 cup jar (net 6.4 oz.) #21524 \$37.95
4 cup jar (net 12.8 oz.) #21579 \$67.25

French Four Spice **SALT FREE**

Traditionally used for pork, beef and red wine stews. *Hand-mixed from: white pepper, nutmeg, ginger and cloves.*

1/4 cup jar (net 1.0 oz.) #13233 \$4.45
1/2 cup jar (net 2.4 oz.) #13259 \$7.95
3/4 cup bag (net 3.6 oz.) #13249 \$9.99

Frozen Pizza Seasoning **SALT FREE**

Frozen pizza can taste great. Honest! Simply sprinkle on our new FROZEN PIZZA SEASONING. Start with 1 tsp. for a regular cheese pizza and kid-pleasing pizzas, 2 tsp.—or more!—for pizzas with more toppings and more flavor. This is also a wonderful seasoning for buttered noodles, marinara sauce, even garlic bread. Try some in bread crumbs for breading pork chops and chicken breasts. *Hand-mixed from: fennel, Turkish oregano, California basil and garlic.*

1/4 cup jar (net .3 oz.) #16634 \$2.95
1/2 cup jar (net .9 oz.) #16650 \$4.95
1 cup bag (net 1.8 oz.) #16676 \$7.49



Garlic

Penzeys Garlic: As good as raw garlic—really! Robust, wonderfully strong and fresh-tasting, add garlic to just about anything, from salads to soups, steak and burgers, fish, poultry and pork. Garlic is great for chops, roasts, potatoes, pasta, rice and grains. Try PENZEYS MINCED GARLIC in recipes that call for fresh chopped garlic cloves—it has the same great flavor without all the peeling and mincing, and it's the same great flavor every time! Whenever you need it! ROASTED GARLIC is wonderful for the times you want a warm, roasty, slow-cooked garlic flavor in a snap: we love it on chicken breasts, pork tenderloin, pasta and steamed veggies. GRANULATED GARLIC and GARLIC SALT have the time-tested great garlic flavor that is a must-have for garlic bread, spaghetti sauce and pasta.

For more delicious recipes, go to www.penzeys.com and click on Stories and Recipes.

Garlic

It is very easy to use granulated garlic, just sprinkle on meat, fish, poultry or vegetables. Use about 1/2 tsp. per lb. To rehydrate: use 1/2 tsp. granulated garlic in 1 tsp. water to equal 2 fresh cloves of garlic. For minced garlic, use 1/4 tsp. in 1 tsp. water to equal 1 fresh clove of garlic. Rehydrate garlic before adding to tart foods like tomatoes (their acidic nature will stop the garlic from developing to its full strength).

Granulated Garlic Powder

- 1/4 cup jar (net 1.3 oz.) #44439 \$ 3.45
- 1/2 cup jar (net 2.9 oz.) #44455 \$ 5.95
- 3/4 cup bag (net 4.4 oz.) #44445 \$ 7.49
- 1 1/2 cup bag (net 8.8 oz.) #44487 \$ 11.29
- 3 cup bag (net 17.6 oz.) #44416 \$ 16.99

Minced Garlic

- 1/4 cup jar (net 1.2 oz.) #44534 \$ 3.95
- 1/2 cup jar (net 2.6 oz.) #44550 \$ 6.95
- 3/4 cup bag (net 3.9 oz.) #44540 \$ 8.69
- 1 1/2 cup bag (net 7.8 oz.) #44582 \$ 12.99
- 3 cup bag (net 15.6 oz.) #44511 \$ 19.49

Penzeys Minced Garlic

The Garlic Lovers Garlic. As close as you can come to picking and mincing garlic fresh from your own garden. Delicious, sweet, strong (1/4 tsp. = 1 clove fresh garlic) and rehydrates very quickly! Perfect for cooking. Sprinkle on chicken, veggies, steak, pasta, and in salad dressing. For incredible garlic bread, mix 2-3 tsp. in 1/3 cup olive oil or melted butter and let stand for a few minutes. Brush on sliced Italian bread, sprinkle with salt if desired, bake at 375° for 10 minutes.

- 1/4 cup jar (net .4 oz.) #44334 \$ 2.45
- 1/2 cup jar (net 1.0 oz.) #44350 \$ 3.95
- 1 cup jar (net 1.8 oz.) #44389 \$ 5.69
- 2 cup jar (net 3.8 oz.) #44321 \$ 10.15

Garlic Salt

Kids really seem to like garlic salt—try it on half a toasted buttered bagel, or sprinkled over pasta, they might eat it and like it too. Shake on garlic bread, salads, subs, pasta, and French fries. Also good on chicken, hamburgers, and baked potatoes. To make plain garlic salt, mix 1 TB. GRANULATED GARLIC with 3 TB. regular table salt. *Hand-mixed from: coarse flake salt, granulated garlic and minced parsley.*

- 1/4 cup jar (net 1.4 oz.) #21832 \$ 2.95
- 1/2 cup jar (net 3.3 oz.) #21858 \$ 4.95
- 3/4 cup bag (net 5 oz.) #21848 \$ 6.29
- 1 1/5 cup bag (net 10 oz.) #21880 \$ 9.49
- 3 cup bag (net 20 oz.) #21819 \$ 14.29



Penzeys Roasted Garlic

Roasted granulated garlic adds warm, roasty, slow-cooked garlic flavor to quickly-cooked chicken breasts, eggs, pasta, fish and chops. Just sprinkle on, 1/4-1/2 tsp. per pound, and sauté, bake or broil. Excellent on garlic bread for sweet roasted flavor, in salad dressing (try it with Raspberry Enlightenment!), in stir-fry, curry, soups and stew. Just a touch of olive oil with Penzeys Roasted Garlic makes green beans sing!

- 1/4 cup jar (net 1.2 oz.) #43937 \$ 3.99
- 1/2 cup jar (net 2.7 oz.) #43953 \$ 6.95
- 3/4 cup bag (net 4.1 oz.) #43943 \$ 8.69



Roasty Garlic Sticky Chicken Wings



Going Meatless?

Add garlic to bean, veggie, rice and noodle dishes. More flavor = more satisfying! Round rich flavor, not too sharp—use it in all your cooking! 1/4 tsp. equals one fresh garlic clove.

Make everything taste better!

Great for boneless/skinless chicken or fish. Sprinkle on with pepper and sauté in a small amount of olive oil. Toss the drippings with pasta or veggies! Perfect for all beef, from steak to burgers. Just sprinkle on 1/2 teaspoon per pound before cooking. Use a bit more for grilling! Sprinkle on your favorite vegetables while sautéing or steaming, or after boiling. Sprinkle on frozen pizza before baking. Yum!

Ginger

Ginger is one of the most widely used spices in the world. In America, ginger has been used mainly in baking; it is a must for the holidays—from gingerbread to pumpkin pie to fruit cakes, and it is also increasingly used to flavor a variety of other dishes. Ginger is essential for Asian and Indian dishes where it is used in many ways—from Indian curries, to Japanese marinades, to Chinese stir-fry. A pinch of ginger is a nice boost to the flavor of salt-free dishes, and also a flavorful addition to chicken soup, sauteed vegetables, and roast chicken or pork. For flavorful grilled steak, rub ginger, garlic and black or white pepper on meat, marinate a few hours before cooking.



Gingersnap Cookies

➔ For more delicious recipes, go to www.penzeys.com and click on Stories and Recipes.

Penzeys Minced Ginger

Perfect where you want a bit of freshly grated ginger but don't wish to buy a large fresh piece that won't stay fresh for long. Very high-quality ginger that is peeled, minced and freeze-dried at the peak of ripeness and perfection.

Substitute ½ tsp. PENZEYS MINCED GINGER for 1 tsp. fresh ginger. Great in marinades, stir-fry, on steak, pork roast, in chicken soup, curry, everywhere!

1/4 cup jar (net .09 oz.) #44839 **\$2.29**
1/2 cup jar (net .2 oz.) #44855 **\$3.19**
1 cup jar (net .45 oz.) #44884 **\$5.49**
2 cup jar (net .85 oz.) #44826 **\$9.95**



Powdered China Ginger

China ginger is the finest in the world. It is virtually fiber-free, yielding a buttery-soft powder when ground, and is much better than the woody fresh ginger found in many supermarkets (stays fresh longer, too). Chinese ginger has a strong, true flavor with lemony overtones, making it perfect for all baking recipes—especially gingersnaps, gingerbread, molasses cookies, coffee cakes, fruit breads, pies and muffins.

1/4 cup jar (net .9 oz.) #44639 **\$3.65**
1/2 cup jar (net 1.9 oz.) #44655 **\$6.09**
3/4 cup bag (net 2.9 oz.) #44645 **\$7.69**
1 1/2 cup bag (net 5.8 oz.) #44687 **\$11.49**
3 cup bag (net 11.6 oz.) #44616 **\$17.29**



Sweet Ginger Bits

New smaller size, perfect for sprinkling on muffins and cookies and adding to granola. Also wonderful in chicken or tuna salad and creamy salad dressing. The smaller size makes for a bit sweeter flavor.

1/4 cup jar (net .9 oz.) #59037 **\$4.49**
1/2 cup jar (net 2.3 oz.) #59053 **\$6.95**
3/4 cup bag (net 3.5 oz.) #59043 **\$8.69**
1 1/2 cup bag (net 7.0 oz.) #59085 **\$12.99**
3 cup bag (net 14.0 oz.) #59014 **\$19.49**



Crystallized Ginger

They don't call it candied ginger for nothing—many of our customers buy it to eat it piece by piece, because it is just that good. Tender Australian ginger, peeled and cut into a ¼" dice, then preserved using the old-fashioned sugar-cure method, which gives a spicy sweet flavor to the ginger. Virtually fiber-free, crystallized ginger is perfect for baking and candy-making. Because the ginger retains its warmth and bite, even with the sugar coating, it is excellent for teriyaki, tuna or chicken salad, plus sweet and sour marinades.

1/4 cup jar (net 1.3 oz.) #58830 **\$4.89**
1/2 cup jar (net 3.1 oz.) #58856 **\$8.55**
3/4 cup bag (net 4.7 oz.) #58846 **\$10.69**
1 1/2 cup bag (net 9.4 oz.) #58888 **\$15.99**
3 cup bag (net 18.8 oz.) #58817 **\$23.99**



Sliced China Ginger Root

Dried sliced ginger root pieces stay fresh and flavorful indefinitely, so they will be ready when you are. Add a slice to stock for chicken soup, Indian curries and Asian dishes. The flavor is strong and vibrant—if a full slice is too much, smaller pieces can be broken off by hand.

4 oz. bag #54645 **\$5.49**
8 oz. bag #54687 **\$9.79**

Cracked China Ginger

Cracked ginger is traditionally used for pickling and canning recipes, but is most popular now for marinades, sauces and stock making. Add 1 tsp. to chicken stock or make flavorful Japanese-style marinade with 1 tsp. cracked ginger, 2 fresh garlic cloves (smashed), ½ cup soy sauce and ¼ cup chopped pineapple. Add ¼ tsp. white pepper if desired. Use to marinate 1 lb. shrimp or cubed chicken or pork for stir-fry with mixed vegetables.

1/4 cup jar (net .9 oz.) #44734 **\$3.29**
1/2 cup jar (net 1.7 oz.) #44750 **\$5.59**
3/4 cup bag (net 2.6 oz.) #44740 **\$6.99**



Gingered Steak & Noodles

Quick Stir-Fry Sauce

Combine 4 TB. soy sauce, 1 tsp. honey, 1-2 tsp. CHINESE 5 SPICE, ½ tsp. GRANULATED GARLIC POWDER, ½ tsp. PENZEYS MINCED GINGER and/or 1 TB. SWEET GINGER BITS and CAYENNE PEPPER to taste. Add to meat and veggies while stir-frying and serve over noodles or rice.

Curry Ginger Dressing

Heat 1 TB. olive oil over medium heat. Add 2 tsp. SWEET CURRY POWDER and cook for 2 minutes. In a bowl, mix together ¼ Cup minced red onion or shallots, 2-3 TB. SWEET GINGER BITS, ⅓ Cup mayonnaise, 1 TB. vinegar, 1 tsp. Dijon-style mustard, ¼-½ tsp. salt (to taste) and ¼ tsp. CAYENNE (to taste). Add the CURRY paste to the mayonnaise mixture and mix well. Add 1-2 Cups tuna or cooked chicken and some chopped pecans and you've got a great salad for sandwiches.

Galangal

Flavor similar to ginger, but flowery and intense, often used in Indonesia and SE Asia, especially Thailand.

Ground Thai Galangal Root

1/4 cup jar (net .8 oz.) #44239 **\$ 4.45**
1/2 cup jar (net 1.6 oz.) #44255 **\$ 7.75**
3/4 cup bag (net 2.4 oz.) #44245 **\$ 9.69**

33rd & Galena

Chicken and Pork Rub **SALT FREE**

Both a traditional Southern-style seasoning that found its way North in the '60s & '70s, and a tribute to those whose labor built this country and whose kindness and warmth is at the heart of every uniquely American expression. *Hand-mixed from: Tellicherry black pepper, paprika, nutmeg, sage, cayenne, crushed red pepper and oleoresin of basil.*

1/4 cup jar (net .9 oz.) #16034 **\$ 3.99**
1/2 cup jar (net 2.3 oz.) #16050 **\$ 6.85**
3/4 cup bag (net 3.5 oz.) #16040 **\$ 8.49**

Galena Street Rib and Chicken Rub

A mouth-watering traditional Southern-style seasoning with hints of sage, nutmeg, and cayenne red pepper. For pork ribs, rub on seasoning, 1-2 tsp. per pound. Add a little more halfway through cooking. For chicken use a bit less. For tasty barbecue sauce, mix 1 TB. in 1 cup tomato sauce or even ketchup. Really good for grilled or broiled turkey wings—cut wings into sections (we call them riblets) and sprinkle the Galena Street on heavily before cooking. *Hand-mixed from: flake salt, sugar, black pepper, paprika, nutmeg, sage and cayenne red pepper.*

1/4 cup jar (net 1.4 oz.) #21632 **\$ 2.95**
1/2 cup jar (net 3.2 oz.) #21658 **\$ 4.95**
3/4 cup bag (net 4.8 oz.) #21648 **\$ 6.29**
1 1/2 cup bag (net 9.6 oz.) #21680 **\$ 9.49**
3 cup bag (net 19.2 oz.) #21619 **\$ 14.29**

Greek Seasoning

A traditional blend of lemon, garlic and oregano.

To make GREEK SALAD DRESSING: Mix 2 TB. seasoning with 2 TB. water, let stand 5 minutes. Add 1/4 cup olive oil, 1/4 cup salad oil, 1/3 cup red wine vinegar (or 1/4 cup balsamic vinegar and 2 TB. water), plus 1 tsp. sugar if desired. Use to dress vegetable salads, tomatoes and red onion with feta cheese and olives, chicken and pasta salads, or a plain lettuce salad.

For GYROS: mix 1 TB. in 1 TB. water. Let stand 5 minutes, add 1 TB. olive oil and 1 TB. lemon juice. Combine with 1 lb. cubed lamb (traditional), pork or chicken, refrigerate 2 hours. Broil until browned. Mix 2-3 tsp. with 1 cup yogurt and 2 TB. cucumber for gyro sauce. Great on grilled, baked or fried fish or chicken, rub on 1 tsp. per lb. *Hand-mixed from: coarse salt, Turkish oregano, garlic, lemon, black pepper and marjoram.*

1/4 cup jar (net 1.0 oz.) #21937 **\$ 3.95**
1/2 cup jar (net 2.3 oz.) #21953 **\$ 6.95**
3/4 cup bag (net 3.5 oz.) #21943 **\$ 8.69**
1 1/2 cup bag (net 7.0 oz.) #21985 **\$ 12.99**
3 cup bag (net 14.0 oz.) #21914 **\$ 19.49**

Gumbo File

Pure powdered sassafras leaves. Because they thicken, as well as flavor traditional seafood soups and stews, the name is synonymous with gumbo. Add towards the end of cooking. Use about 1/2 tsp. per quart.

1/4 cup jar (net .7 oz.) #31130 **\$ 3.45**
1/2 cup jar (net 1.7 oz.) #31156 **\$ 5.69**
3/4 cup bag (net 2.6 oz.) #31146 **\$ 6.99**

Herbes de Provence **SALT FREE**

Herbes de Provence combines sweet French herbs and flowery lavender with Italian herbs and fennel. Excellent for roasting chicken or Cornish hens, beef or pork tenderloin, rub on 1/2 - 1 tsp. per pound. *Hand-mixed from: rosemary, cracked fennel, thyme, savory, basil, French tarragon, dill weed, Turkish oregano, lavender, chervil and marjoram.*

1/4 cup jar (net .4 oz.) #13338 **\$ 3.95**
1/2 cup jar (net .8 oz.) #13354 **\$ 6.95**
3/4 cup bag (net 1.2 oz.) #13340 **\$ 8.69**
1 1/2 cup bag (net 2.4 oz.) #13384 **\$ 12.99**
3 cup bag (net 4.8 oz.) #13316 **\$ 19.49**

Horseradish Dip

One of our favorite sandwich spreads, particularly for roast beef and turkey sandwiches on crusty rolls. Makes a nice tangy dip. Mix 1 TB. in 2 TB. water, let stand 5 minutes. Blend with 2/3 cup sour cream and 1/3 cup mayo. Thin with a bit of vinegar. *Hand-mixed from: ground horseradish, salt, dextrose, onion powder, lemon peel, dill weed, black pepper and chives.*

1/4 cup jar (net .8 oz.) #22039 **\$ 3.99**
1/2 cup jar (net 2.0 oz.) #22055 **\$ 6.95**
3/4 cup bag (net 3.0 oz.) #22045 **\$ 8.69**

Horseradish Powder

Mix 1 1/2 parts water with 1 part horseradish. Serve with prime rib, roast beef, baked potatoes. Mix into tomato sauce with lemon for seafood cocktail sauce.

1/4 cup jar (net .7 oz.) #44934 **\$ 3.45**
1/2 cup jar (net 2.0 oz.) #44950 **\$ 5.69**
3/4 cup bag (net 3.0 oz.) #44940 **\$ 6.99**

Italian Herb Mix **SALT FREE**

One of the best flavor combinations around. All the sweet, flavorful herbs used in Italy—perfect for pizza and spaghetti sauce. Try Italian Herb on oven roasted potatoes—crumble on 1 tsp. Italian Herb per pound with a bit of olive oil, garlic, and salt. Roast at 350° for an hour, tossing every 15 minutes. Italian salad dressing: mix 2 tsp. with 1/3 cup vinegar and 1/2 - 2/3 cup oil. Add garlic, pepper, salt, and sugar to taste. *Hand-mixed from: oregano, basil, marjoram, thyme and rosemary.*

1/4 cup jar (net .2 oz.) #13433 **\$ 2.85**
1/2 cup jar (net .7 oz.) #13459 **\$ 4.79**
3/4 cup bag (net 1.1 oz.) #13445 **\$ 5.99**
1 1/2 cup bag (net 2.2 oz.) #13483 **\$ 8.99**
3 cup bag (net 4.4 oz.) #13411 **\$ 13.49**

Italian Sausage Seasoning

Spicy, not hot. Great for meatball sandwiches. For Hot Italians: add 1/4 - 1/2 tsp. crushed red pepper and 1 tsp. red wine vinegar per lb. *Hand-mixed from: salt, cracked/ground fennel, black pepper and sugar.*

1/4 cup jar (net 1.6 oz.) #28231 **\$ 2.95**
1/2 cup jar (net 3.7 oz.) #28257 **\$ 4.95**
3/4 cup bag (net 5.6 oz.) #28247 **\$ 6.29**
1 1/2 cup bag (net 11.2 oz.) #28289 **\$ 9.49**
3 cup bag (net 22.4 oz.) #28218 **\$ 14.24**



Glass Jars

Attractive glass jars with black lids and two blank labels, perfect for storing spices. The 'A' jar has a sifter fitment (shaker top), nice for blends and fine grind spices that are shaken onto foods before cooking. The 'B' jar holds the same amount but has a wide mouth—easy to get your fingers or a measuring spoon into. The 'C', 'D', and 'E' jars hold 1, 2 and 4 Cups respectively, and are good for storing larger amounts, or spices such as bay leaves and cinnamon sticks, which don't always fit in a standard-size jar. The 'G' jar also holds 1 cup, but comes with a sifter fitment (shaker top).

- A. 4 fl. oz. (1/2 cup) 1 7/8" diameter x 4 1/4" high, shaker top with medium holes, black lid, blank labels #95107 **\$ 1.69**
- B. 4 fl. oz. (1/2 cup) 2 3/4" diameter x 2 3/4" high, spoon out top, black lid, blank labels #95202 **\$ 1.69**
- C. 8 fl. oz. (1 cup) 2 1/2" diameter x 4 1/2" high, spoon out top, black lid, blank labels #95307 **\$ 2.25**
- D. 16 fl. oz. (2 cup) 3 3/4" diameter x 3 3/8" high, spoon out top, black lid, blank labels #95402 **\$ 2.65**
- E. 32 fl. oz. (4 cup) 3 7/8" diameter x 6 7/8" high, spoon out top, black lid, blank labels #95507 **\$ 3.79**
- G. 8 fl. oz. (1 cup) 2 1/4" diameter x 5 1/4" high, shaker top with medium holes, black lid, blank labels #95615 **\$ 2.25**

Jerk Chicken & Fish Seasoning **SALT FREE**

Delicious Jamaican-style BBQ blend for chicken and seafood. Use 1 TB. per lb with 2 TB. water. Let stand 5 minutes. Add the juice of half a lemon and salt to taste. Rub on, grill over medium heat. Slightly hot; for authentic Jamaican taste add more hot pepper. *Hand-mixed from: ginger, brown sugar, sweet chili, garlic, paprika, allspice, lemon grass, thyme, nutmeg, black pepper, cumin, red pepper and jalapeño.*

1/4 cup jar (net 1.1 oz.) #13633 **\$ 3.95**
1/2 cup jar (net 2.5 oz.) #13659 **\$ 7.95**
3/4 cup bag (net 3.8 oz.) #13649 **\$ 9.99**
1 1/2 cup bag (net 7.6 oz.) #13681 **\$ 14.99**

Jerk Pork Seasoning **SALT FREE**

Jamaican-style BBQ blend, great for pork chops or tenderloin on the grill. *Hand-mixed from: paprika, allspice, ginger, red pepper, sugar, nutmeg, black pepper, garlic, thyme, lemon grass, cinnamon, anise, cloves and mace.*

1/4 cup jar (net 1.0 oz.) #13538 **\$ 3.95**
1/2 cup jar (net 2.5 oz.) #13554 **\$ 7.95**
3/4 cup bag (net 3.8 oz.) #13544 **\$ 9.99**

Juniper Berries

Use to reduce the wild flavor of duck and venison and add tartness to Germanic dishes, such as sauerbraten. From Albania.

1/4 cup jar (net .6 oz.) #54937 **\$ 2.85**
1/2 cup jar (net 1.3 oz.) #54953 **\$ 4.55**
3/4 cup bag (net 2.0 oz.) #54943 **\$ 5.69**

Kala Jeera

Seeds with an exotic, flowery flavor, for use in small amounts. From India.

1/4 cup jar (net .8 oz.) #55039 **\$ 4.09**
1/2 cup jar (net 1.7 oz.) #55055 **\$ 7.09**
3/4 cup bag (net 2.6 oz.) #55045 **\$ 8.99**

Krakow Nights (Polish-Style Seasoning)

All-purpose, time-tested seasoning, great for adding rich depth of flavor to quick-cooked meals. Shake on chops, steaks and chicken breasts. Great on pork or beef roast; perfect with pasta. *Hand-mixed from: salt, black and white pepper, sugar, coriander, garlic, mustard, marjoram, mace and savory.*

1/4 cup jar (net 1.7 oz.) #28431 **\$ 3.95**
1/2 cup jar (net 3.4 oz.) #28457 **\$ 6.95**
3/4 cup bag (net 5.1 oz.) #28447 **\$ 8.69**

Lamb Seasoning **SALT FREE**

A Greek-style blend that brings out the richness of the meat, rather than covering its flavor. *Hand-mixed from: Turkish oregano, rosemary, cumin, celery, paprika, black pepper, onion, garlic, spearmint and ginger.*

1/4 cup jar (net .8 oz.) #13738 **\$ 3.95**
1/2 cup jar (net 1.5 oz.) #13754 **\$ 6.95**
3/4 cup bag (net 2.3 oz.) #13744 **\$ 8.69**

Lemon Grass

Used in SE Asia, India and China to add lemony flavor.

1/4 cup jar (net .3 oz.) #31235 **\$ 2.45**
1/2 cup jar (net .5 oz.) #31251 **\$ 3.95**
3/4 cup bag (net .8 oz.) #31247 **\$ 4.99**
1 1/2 cup bag (net 1.6 oz.) #31281 **\$ 7.49**

Lemon Peel

Extra fancy California zest (outer peel) with strong lemon flavor and bright yellow color. Minced lemon peel is preferred for baked goods such as lemon poppy seed muffins and cookies such as lemon bars, while powdered is nice for cheesecake. To rehydrate: Use 3 parts water to 1 part lemon peel, and let stand for 15 minutes. When substituting dried lemon peel for fresh, use 1/3 as much as a recipe calls for.

Minced Californian Lemon Peel

1/4 cup jar (net .9 oz.) #45036 **\$ 4.35**
1/2 cup jar (net 1.6 oz.) #45052 **\$ 7.39**
1 cup jar (net 3.2 oz.) #45081 **\$ 13.59**
2 cup jar (net 6.4 oz.) #45023 **\$ 25.90**

Powdered Californian Lemon Peel

1/4 cup jar (net 1.0 oz.) #48437 **\$ 4.45**
1/2 cup jar (net 2.0 oz.) #48453 **\$ 7.95**
1 cup jar (net 4.4 oz.) #48482 **\$ 14.85**
2 cup jar (net 9.0 oz.) #48424 **\$ 28.45**

Mace

The lace-like, dried covering of the nutmeg, has a similar flavor, but is sweeter and softer.

Blade Mace

1 oz. bulk bag #55163 **\$ 4.55**
4 oz. bag #55147 **\$ 14.25**

Ground Mace

1/4 cup jar (net .9 oz.) #45131 **\$ 6.09**
1/2 cup jar (net 1.9 oz.) #45157 **\$ 10.95**
3/4 cup bag (net 2.9 oz.) #45147 **\$ 13.69**

Mahlab

The pit of the sour cherry, used in the Middle East as a sweet/sour, nutty addition to breads, cookies and biscuits.

Whole Turkish Mahlab

1/4 cup jar (net 1.0 oz.) #55239 **\$ 5.35**
1/2 cup jar (net 2.2 oz.) #55255 **\$ 9.49**
4 oz. bag #55242 **\$ 12.35**

Marjoram

Marjoram is one of the most popular herbs in Europe, but it hasn't yet gained the popularity of basil and oregano here in America. Its flavor is a sweet, flowery cross between oregano and basil, making it the perfect addition to soup, stews, tomato sauces and dishes such as baked chicken. It's also nice for creamy potato dishes like scalloped potatoes and potato soup. From Egypt.

1/4 cup jar (net .2 oz.) #31330 **\$ 2.45**
1/2 cup jar (net .4 oz.) #31356 **\$ 3.95**
3/4 cup bag (net .6 oz.) #31342 **\$ 4.99**
1 1/2 cup bag (net 1.2 oz.) #31386 **\$ 7.49**

Mint

Spearmint has a cool mint flavor and is the traditional cooking mint, used in the Middle East for salads, tabouli and main dishes, and preferred for English-style lamb and jellies. Peppermint has a warm and spicy mint flavor and is the traditional mint used for flavoring candies and chocolates. Both are a fine addition to tea.

Dried Cut-Leaf Spearmint

1 oz. bulk bag #31569 **\$ 3.19**
4 oz. bag #31543 **\$ 7.29**

Dried Cut-Leaf Peppermint

1 oz. bulk bag #31664 **\$ 3.19**
4 oz. bag #31648 **\$ 7.29**



Mitchell Street Steak Seasoning

Smoky - flavorful - delicious

Outstanding for grilled or broiled steak but also a great way to bring variety to chicken, fish and even tofu. Sprinkle on freely for maximum happiness. *Hand-mixed from: salt, Tellicherry black pepper, paprika, sugar, garlic, onion, dill weed, lemon peel, cardamom, citric acid, natural smoke flavor and allspice.*

1/4 cup jar (net 1.4 oz.) #29838 **\$ 4.95**
1/2 cup jar (net 3.0 oz.) #29854 **\$ 8.95**
3/4 cup bag (net 4.5 oz.) #29844 **\$ 11.29**

Mulling Spices

To make our favorite mulled cider, mix 12 cups of apple juice with 6 cups cranberry juice, add 1/2 cup brown sugar, 2 TB. butter, 2 tsp. PURE VANILLA EXTRACT, and 1-2 TB. MULLING SPICES. Simmer on low heat for 30-45 minutes. Your kitchen will smell great. For mulled wine, simmer red wine gently for 20 minutes with 1 TB. mulling spice per bottle. *Hand-mixed from: cracked China and Korintje cinnamon, Ceylon cloves, allspice, cardamom and mace.*

1/4 cup jar (net .8 oz.) #13938 **\$ 3.95**
1/2 cup jar (net 1.7 oz.) #13954 **\$ 6.95**
3/4 cup bag (net 2.6 oz.) #13944 **\$ 8.69**
1 1/2 cup bag (net 5.2 oz.) #13986 **\$ 12.99**

Mural of Flavor **SALT FREE**

Mural of Flavor blends over a dozen spices and herbs, creating a wall (hence mural) of flavor so delicious, there's no need to add salt. Inspired by the rich and mouth-watering flavors of the western Mediterranean, Mural of Flavor is wonderfully versatile. Try it on chicken, fish, pork and beef. Add it to soups, rice and potatoes. Shake it over sliced tomatoes, corn, popcorn and scrambled eggs. *Hand mixed from: spices, shallots, onion, garlic, lemon peel, citric acid, chives and orange peel.*

1/4 cup jar (net 0.5 oz.) #14030 **\$ 3.95**
1/2 cup jar (net 1.3 oz.) #14056 **\$ 6.95**
1 cup jar (net 2.5 oz.) #14085 **\$ 14.69**
2 cup jar (net 5.0 oz.) #14027 **\$ 28.25**

Mustard

When making mustard, use stainless steel, glass, or ceramic utensils and containers (aluminum gives mustard an odd flavor). For a standard thickness, use 8 parts mustard by volume to 7 parts liquid. Mustard is very hot when first mixed, and then mellows with age. Refrigeration nearly stops the mellowing process. For hot mustard, store at room temperature for 4 weeks, then move to refrigerator (or try 8 weeks for mild). An easy starter recipe is 1/2 cup regular mustard powder, 1/4 cup vinegar, 1/4 cup cool water, 1/4 tsp. salt and 2-3 tsp. honey. Mix until smooth; add a bit more water to thin, if desired. For Chinese restaurant-style mustard, mix 3 TB. hot mustard powder with 3 TB. water. Let stand 10 minutes for heat and flavor to develop.

Regular Canadian Mustard Powder (medium-hot)

1/4 cup jar (net .9 oz.) #45236 **\$ 2.75**
1/2 cup jar (net 1.9 oz.) #45252 **\$ 4.35**
3/4 cup bag (net 2.9 oz.) #45242 **\$ 5.49**
1 1/2 cup bag (net 5.8 oz.) #45284 **\$ 8.29**
3 cup bag (net 11.6 oz.) #45213 **\$ 12.49**

Hot Canadian Mustard Powder (hot)

1/4 cup jar (net .8 oz.) #45436 **\$ 2.75**
1/2 cup jar (net 1.8 oz.) #45452 **\$ 4.35**
3/4 cup bag (net 2.7 oz.) #45442 **\$ 5.49**
1 1/2 cup bag (net 5.4 oz.) #45484 **\$ 8.29**
3 cup bag (net 10.8oz.) #45413 **\$ 12.49**

Crushed Brown Canadian Mustard Seeds

1/4 cup jar (net .7 oz.) #45531 **\$ 2.75**
1/2 cup jar (net 1.9 oz.) #45557 **\$ 4.35**
3/4 cup bag (net 2.9 oz.) #45547 **\$ 5.49**



Pepper

The pepper harvest in Sarawak on the island of Borneo is a centuries-old event that brings families and friends together to celebrate the culmination of a year of growth and (with luck) good weather. The pepper harvest takes place at the driest time of year, in late June through early July.

Harvesting is still done by hand just as it has always been. Determining the peak of ripeness of pepper is a hands-on, visual job. All of the pepper on a vine does not mature at the same rate and the subtle color differences are closely monitored. Some spikes of peppercorns are in a better location on the vine and receive more sunlight and nutrients, so they can be harvested earlier. The harvesters must be ready at all times, as pepper can quickly mature from the dark green berries used to produce black pepper, to the yellow and red berries which are then soaked for white pepper. Creamy white pepper, the type we carry at Penzeys, fetches the highest price for farmers. It also presents a greater challenge. The longer pepper is left to ripen, the higher the potential for heavy rains to wipe out the crop or the hot sun to dry the pepper on the vine. It is the extra care and risks the farmers take that produce the rich, sweet flavor that has made pepper the king of spices for millennia.

NEW!

Penzeys Pepper

A simple shake brings life to salads, sandwiches, pasta, meat, potatoes, soup and eggs. Delicious every time.

1/4 cup jar (net 1.0 oz.) #46138 \$ 3.95

1/2 cup jar (net 2.3 oz.) #46154 \$ 6.95

3/4 cup bag (net 3.5 oz.) #46141 \$ 8.69

Whole Special Extra Bold® Indian Black Peppercorns

Special Extra Bold® Indian Black Peppercorns are the world's best—only ten pounds out of every ton of pepper makes the special grade. If you are new to good pepper, you might want to stick with the regular Tellicherry, as they are a better deal, but if you really enjoy pepper you will appreciate the difference. Great on everything, especially beef, chicken, chops, fish, salads, vegetables, soups, and omelets.

1/4 cup jar (net 1.0 oz.) #56836 \$ 3.95

1/2 cup jar (net 2.1 oz.) #56852 \$ 6.95

3/4 cup bag (net 3.2 oz.) #56842 \$ 8.69

1 1/2 cup bag (net 6.4 oz.) #56884 \$ 12.99

3 cup bag (net 12.8 oz.) #56813 \$ 19.49

White Peppercorns

White Peppercorns are regarded by many parts of the world as the finest flavored, most preferred pepper. White peppercorns start out the same as black peppercorns, but then are allowed to ripen more fully on the vine, to produce a very large berry with a looser outer shell. This black outer shell is then removed in one of two traditional ways: the Muntok peppercorns are soaked in water until the black shell loosens, while the Sarawak peppercorns are held under a constantly flowing stream of spring water, yielding a whiter color, and an extra clean product. Both white peppercorns have the traditional rich, winey, somewhat hot flavor that is nice used in soup, on grilled meat or poultry, in light-colored dishes or mixed with black peppercorns for a broader range of flavor. Many Asian dishes rely heavily on the flavor of white pepper, and it is preferred for cooking the foods of Southeast Asia, and Southern and Eastern Europe.

Whole Sarawak White Peppercorns

1/4 cup jar (net 1.2 oz.) #56739 \$ 3.95

1/2 cup jar (net 2.4 oz.) #56758 \$ 6.95

3/4 cup bag (net 3.6 oz.) #56747 \$ 8.69

1 1/2 cup bag (net 7.2 oz.) #56782 \$ 12.99

Whole Muntok White Peppercorns

1/4 cup jar (net 1.2 oz.) #56236 \$ 3.99

1/2 cup jar (net 2.5 oz.) #56252 \$ 6.75

3/4 cup bag (net 3.8 oz.) #56242 \$ 8.49

Black Peppercorns

If there is only one spice in your kitchen, it should be pepper. No other spice adds the greatest amount of flavor to the greatest number of dishes. Now that modern production and transportation methods have made pepper affordable enough for all to enjoy, it is more popular than ever, outselling all other spices, and consumption continues to rise. Malabar Indian peppercorns are regarded as having the finest flavor of the mass-produced varieties. If you are trying to decide which peppercorn to buy, we suggest you start with Tellicherry Peppercorns. All of our peppercorns have great flavor, but the Tellicherry Peppercorn is the top grade of Indian pepper. A step above Malabar, Tellicherry is a larger and more mature peppercorn, possessing a more developed flavor.

Whole Tellicherry Indian Black Peppercorns

1/4 cup jar (net 1.1 oz.) #56036 \$ 3.45

1/2 cup jar (net 2.2 oz.) #56052 \$ 5.95

3/4 cup bag (net 3.3 oz.) #56042 \$ 7.49

1 1/2 cup bag (net 6.6 oz.) #56084 \$ 11.29

3 cup bag (net 13.2 oz.) #56013 \$ 16.99

Whole Malabar Indian Black Peppercorns

1/4 cup jar (net .8 oz.) #56131 \$ 2.95

1/2 cup jar (net 1.9 oz.) #56157 \$ 4.95

3/4 cup bag (net 3.8 oz.) #56147 \$ 6.29

1 1/2 cup bag (net 7.6 oz.) #56189 \$ 9.49

3 cup bag (net 15.2 oz.) #56118 \$ 14.29

Green Peppercorns

Green peppercorns come from the same Indian vines as our robust black Tellicherry peppercorns, but are harvested before they mature, yielding green pepper with a fresh, clean flavor. Well-suited for poultry, vegetables and seafood. Dried green peppercorns can be ground in a peppermill like black peppercorns or crushed between your fingers. From India.

1/4 cup jar (net .4 oz.) #56331 \$ 4.25

1/2 cup jar (net .7 oz.) #56357 \$ 7.29

1 cup jar (net 1.5 oz.) #56386 \$ 13.35

2 cup jar (net 3.0 oz.) #56328 \$ 25.39

Pink Peppercorns

Originally only from the French island of Reunion, now from Brazil. These pink berries add a touch of color and a rich, sweet flavor to almost any dish. Unlike the black, white and green, the pink really aren't peppercorns at all—but are the fruit of a tree related to the cashew family. They're called peppercorns because of their size and flavor. Wonderful in almost anything—from poultry to vegetables and fish.

1/4 cup jar (net .5 oz.) #56436 \$ 5.45

1/2 cup jar (net 1.1 oz.) #56452 \$ 9.95

1 cup jar (net 2.2 oz.) #56481 \$ 17.95

2 cup jar (net 4.4 oz.) #56423 \$ 32.95



Shepherd's Pie

Farm-fresh comfort food at its finest from the King family.

- 1½ lbs. potatoes, peeled and quartered (Angela uses Yukon gold)
- 2 TB. olive oil
- 2 lbs. ground lamb (or 1 lb. each ground lamb and grass-fed beef)
- 2 TB. fresh rosemary (or 2 tsp. CRACKED ROSEMARY)
- 1 TB. fresh thyme (or 1 tsp. THYME)
- 4 cloves garlic, minced (or 1½ tsp. PENZEYS MINCED GARLIC)
- ¼-½ tsp. salt, to taste
- ¼-½ tsp. PENZEYS PEPPER, to taste
- 2 medium carrots, peeled and diced
- 1 large onion, peeled and chopped
- 1 TB. balsamic vinegar
- 6 oz. tomato paste
- 2 Cups chicken stock (or 2 Cups water mixed with 1 tsp. CHICKEN SOUP BASE)
- ¼ Cup heavy cream
- 3 TB. butter
- 2 egg yolks
- ¼ Cup grated Parmesan cheese, divided

Preheat oven to 400°. Boil the potatoes in salted water for about 20 minutes or until tender. While the potatoes cook, heat the oil in a large skillet over medium heat. Add the lamb and cook until browned, stirring to separate into small chunks. Add the ROSEMARY, THYME, GARLIC, and ¼ tsp. each salt and PEPPER and continue stirring. Add the carrot and onion and stir. Add the vinegar, tomato paste and stock. Simmer for about 5 minutes. Remove from the heat. Drain the potatoes and let dry a few minutes. Place in a bowl and add cream, butter, egg yolks and half of the Parmesan. Mash the potatoes by hand. Season with salt and PEPPER as desired. Spoon the lamb mixture into a round casserole dish. Spoon the potatoes on top and smooth evenly. Sprinkle with the remaining Parmesan. Bake at 400° for 20 minutes or until golden. Serve immediately with a nice crusty bread.

Prep. time: 30 minutes

Cooking time: 20 minutes

Serves: 8

Nutritional Information: Servings 8; Serving Size 1 slice (311g); Calories 420; Calories from fat 230; Total fat 26g; Cholesterol 165mg; Sodium 460mg; Carbohydrate 21g; Dietary Fiber 4g; Sugars 5g; Protein 26g.

Pepper Blends

A combination of peppercorns is a nice change of pace for the tabletop pepper grinder. Black, white and green peppercorns all start as the same berry, but are picked at different times and dried in different ways, allowing each to develop its own distinctive flavor. Four Peppercorn and European peppercorns give robust flavor to meat, poultry, salads and vegetables. Lemon-Pepper and Shallot-Pepper are popular, versatile, ground pepper blends, while Mignonette Pepper is a coarse blend mixed with coriander, that is great for longer cooking times of large roasts or the higher temperatures of grilling and broiling.

European Style Peppercorns **SALT FREE**

Half and half blend of Tellicherry black peppercorns and Sarawak white peppercorns. In Northern Europe, white and black pepper enjoy equal popularity. The familiar, robust black pepper flavor combined with the deep, winy, complex white pepper, is perfect ground on potato or noodle dishes. Great on pork roast and hearty beef or chicken stew with red wine and root vegetables.

1/4 cup jar (net 1.0 oz.) #14135 **\$ 3.95**
1/2 cup jar (net 2.3 oz.) #14151 **\$ 6.95**
3/4 cup bag (net 3.5 oz.) #14141 **\$ 8.69**
1 1/2 cup bag (net 7.0 oz.) #14183 **\$ 12.99**

Four Peppercorn Blend **SALT FREE**

Mixture of Tellicherry black and Mysore green peppercorns from India, white peppercorns from Sarawak, and the rare pink peppercorns from the French island of Reunion. Adds festive color and flavor to any dish where one would use freshly ground pepper. This blend also looks nice in the clear, acrylic style peppermills.

1/4 cup jar (net 0.9 oz.) #14430 **\$ 6.45**
1/2 cup jar (net 2.1 oz.) #14456 **\$ 12.95**
2 cup jar (net 7.7 oz.) #14427 **\$ 39.95**

Mignonette Pepper **SALT FREE**

A classical blend of cracked Tellicherry black pepper, Muntok white pepper and coriander.

1/4 cup jar (net 1.0 oz.) #13833 **\$ 4.45**
1/2 cup jar (net 2.3 oz.) #13859 **\$ 7.95**
3/4 cup bag (net 3.5 oz.) #13849 **\$ 9.99**

Szechuan Peppercorns

More spicy, fragrant and fresher than ever. These are not true peppercorns, but are actually an aromatic reddish berry with a black inner seed and peppery bite. A must for Asian cooking. Perfect added to chicken soup.

1/4 cup jar (net .4 oz.) #56531 **\$ 3.99**
1/2 cup jar (net 1.0 oz.) #56557 **\$ 6.75**
3/4 cup bag (net 1.5 oz.) #56547 **\$ 8.49**

Shallot-Pepper Seasoning

Bursting with the flavor of rich shallots and flavorful French tarragon. Excellent on fish, vegetables, sauteed boneless chicken breast and pork or veal cutlets. Just sprinkle on 1/2-1 tsp. per pound, dust with a bit of flour and sauté in a small amount of olive oil. Store in the refrigerator in the summer months to prevent clumping. *Hand-mixed from: coarse salt, Tellicherry black pepper, shallots, tarragon and bay leaves.*

1/4 cup jar (net .6 oz.) #22734 **\$ 3.95**
1/2 cup jar (net 1.6 oz.) #22750 **\$ 6.95**
3/4 cup bag (net 2.4 oz.) #22740 **\$ 8.69**
1 1/2 cup bag (net 4.8 oz.) #22782 **\$ 12.99**

Lemon-Pepper Seasoning

One of the great, classic blends. Originally it was used primarily for fish: baked, broiled, grilled or fried. It is equally good, and just as popular, on chicken. Sprinkle on 1-2 tsp. per pound, before breading, if desired. Great for turkey or duck breast, pork roast, chops or cutlets and all cuts of veal (especially stuffed, baked veal breast). It's the best spice possible for scrambled eggs and omelets, and a must for catfish. *Hand-mixed from: salt, Special Extra Bold black pepper, citric acid, lemon peel, garlic and minced green onion.* For salt-free lemon-pepper, see Sunny Spain.

1/4 cup jar (net 1.4 oz.) #22534 **\$ 3.95**
1/2 cup jar (net 2.8 oz.) #22550 **\$ 6.95**
3/4 cup bag (net 4.2 oz.) #22540 **\$ 8.69**
1 1/2 cup bag (net 8.4 oz.) #22582 **\$ 12.99**

Szechuan Pepper Salt

The easiest way to add the great flavor of Szechuan Peppercorns to any dish. The peppercorns are roasted and ground and then mixed with flake salt. Sprinkle on duck, pork, veggies, eggs, use in soups, on salads, the possibilities are endless.

Contains salt and Szechuan Peppercorns.

1/4 Cup jar (net 1.3 oz.) #22639 **\$ 4.45**
1/2 Cup jar (net 3.0 oz.) #22655 **\$ 7.95**
3/4 cup bag (net 4.5 oz.) #22645 **\$ 9.99**

Special Grinds

Ground White Pepper

Finely ground white pepper has traditionally been used in Western cooking where specks of black pepper would be objectionable, such as in white sauces, cream soups and fish dishes. Coarse grind white pepper is the size and type of pepper preferred in Southeast Asia where it is sprinkled heavily on meats, especially beef and pork before grilling, broiling or stir-frying.

Ground, -40 mesh, Muntok Indonesian

1/4 cup jar (net 1.0 oz.) #46433 **\$ 3.95**
1/2 cup jar (net 2.4 oz.) #46459 **\$ 6.95**
3/4 cup bag (net 3.6 oz.) #46449 **\$ 8.69**
1 1/2 cup bag (net 7.2 oz.) #46481 **\$ 12.99**

Coarse, 20/30 mesh, Muntok Indonesian

1/4 cup jar (net 1.2 oz.) #46538 **\$ 3.95**
1/2 cup jar (net 2.5 oz.) #46554 **\$ 6.95**
3/4 cup bag (net 3.8 oz.) #46544 **\$ 8.69**

Ground Black Pepper

Indian Black Tellicherry. Our ground pepper is the finest in the nation. Pure premium grade peppercorns, ground often to ensure freshness. The pepper is sifted to four popular sizes, from a fine shaker grind to large coarse chunks, suitable to meet every need. Mesh is a term that refers to the number of openings per linear inch in a sifting screen. A fine grind, such as a 30/60 mesh, would sift through a screen with 30 openings per inch, but would stay atop a smaller screen of 60 openings per inch.

Fine Shaker Grind, -30 mesh

1/4 cup jar (net 1.0 oz.) #45731 **\$ 2.95**
1/2 cup jar (net 2.2 oz.) #45757 **\$ 4.95**
3/4 cup bag (net 3.3 oz.) #45747 **\$ 6.29**
1 1/2 cup bag (net 6.6 oz.) #45789 **\$ 9.49**
3 cup bag (net 13.2 oz.) #45718 **\$ 14.29**

Shaker Grind, 30/60 mesh (powdery fines sifted out)

1/4 cup jar (net 1.1 oz.) #45836 **\$ 3.45**
1/2 cup jar (net 2.1 oz.) #45852 **\$ 5.95**
3/4 cup bag (net 3.2 oz.) #45842 **\$ 7.49**
1 1/2 cup bag (net 6.4 oz.) #45884 **\$ 11.29**
3 cup bag (net 12.8 oz.) #45813 **\$ 16.99**

Coarse Grind, 20/30 mesh (popular size, not too large)

1/4 cup jar (net 1.1 oz.) #46033 **\$ 3.45**
1/2 cup jar (net 2.2 oz.) #46059 **\$ 5.95**
3/4 cup bag (net 3.3 oz.) #46049 **\$ 7.49**
1 1/2 cup bag (net 6.6 oz.) #46081 **\$ 11.29**
3 cup bag (net 13.2 oz.) #46010 **\$ 16.99**

Cracked Black Pepper, 10/16 mesh

1/4 cup jar (net 1.0 oz.) #46233 **\$ 3.65**
1/2 cup jar (net 2.3 oz.) #46259 **\$ 5.95**
3/4 cup bag (net 3.5 oz.) #46249 **\$ 7.49**
1 1/2 cup bag (net 7.0 oz.) #46281 **\$ 11.29**



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We designed our peppermills to be fully adjustable—from shaker grind to coarse. To fill the peppermill and adjust the grind, unscrew the nut on top of the mill, lift off the wood cap, fill with peppercorns, then place the top back on. The tighter the top is screwed on, the finer the ground pepper will be. If the top is screwed halfway down, there will be a large opening in the grinding mechanism, allowing big chunks of pepper to fall through. If the top is screwed down tightly, there will be a small opening for fine pepper. Our salt shakers have larger holes in the top and are designed to be used with coarse style flake salt. Fine table salts may pour too quickly out of the top.

***All peppermills come filled with Tellicherry black peppercorns and salt shakers with Kosher-style flake salt.**

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- 8" Salt Shaker (Dark Finish) #91475 \$ 10.99
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Combination Sets (filled with Tellicherry black peppercorns and Kosher-style flake salt)

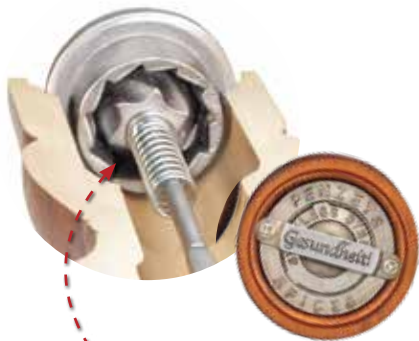
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Note: Local sales taxes apply.



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6" Peppermill and Salt Shaker shown above in Dark Finish



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8" Peppermill and Salt Shaker shown in Natural Finish

Angela King

Enno Farm sits in the hilly Piedmont region of North Carolina, bounded on one side by the Appalachian Mountains and open to the coastal plain on the other.

The acreage is named for the chemical formula for nitric oxide (“N-O”). Owners Angela and Bruce King are organic chemists and readily deploy science-talk in their conversation. (When their son was a tot, he referred to his imaginary friend as “Carbonate.”)

Angela explains how she and her city-boy husband came to be livestock farmers. “We are pretty serious gardeners. We read that keeping chickens was the best thing you could do for your garden. With great trepidation, we got five chickens to help the garden.”

It was a slippery slope.

“Be careful, if you’re thinking about chickens,” Angela warns. “They’re really fun to watch, very entertaining. We kept getting more chickens. And then if you’re feeding and watering them every day, what’s a goat?” she laughs.

“You turn around and all of a sudden you have twenty-plus sheep and all your travel’s related to livestock.” Out of necessity, two Shetland-sheep-guarding llamas live there, too.



Bruce and Angela King are about as busy as they can be. Both are organic chemists, and grow a lot of the food their family eats at Enno Farm in North Carolina. “We think a lot about how food is produced,” Angela says.

“My husband likes to say chickens are the gateway drug of livestock,” says Angela.

Enno Farm is the intersection of the down-to-earth and the intellectual aspects of the King’s relationship with science. On the practical side, “Bruce’s research bought our land. The farm wouldn’t exist if he wasn’t a good organic chemist.”

But there’s also a philosophical edge to the farm. “We think a lot about global warming and the fundamental principle that energy can’t be created or destroyed,” Angela says.

“We have a limited amount of calories in the world. Historically farmers produced more calories than they used. Their farms produced enough calories to feed all the horses that were pulling their plows, fed their livestock and their family. And they sold off extra calories in the form of their crop.

“But since we’ve become so dependent on fossil fuels, for every one calorie a farm produces, we’re using nine or ten fossil fuel calories.” In other words, “We just can’t keep producing food the way we are.”

“Raising sheep and chickens have helped us raise two great kids,” says Angela.

This concept is borne out at the King’s dinner table.

“We talk a lot about seasonality, and we try to eat that way. There’s no melon being served at this house in the winter and spring. It’s not a favorite philosophy of my kids at times,” she concedes. “My kids do not like dark leafy greens, which are what you should be eating this time of the year.”

She mentions winter squash and root crops as two other “vitamin-packed” things that feed a family in winter and early spring.

“It’s a hard task to live with teenagers because they don’t want to admit that we’re right about anything. When I refuse to buy cantaloupe in October because it’s out of season, they might think it looks really good, but deep down they know the reason I’m refusing to buy it.”

Angela realizes her commitment to the farm is a drop in the bucket of limiting global warming.

“I personally think we need bigger things,” she says. “It’s not just how our food is produced. All of the factories, everything that takes a combustion reaction to produce energy, contributes to global warming. We need to think bigger scale to questions such as transportation, reliance on fossil fuels to create electricity, the energy that’s used in industry.

“We need research to provide and improve alternative energy sources, as well as carbon sequestration, that will actually pull carbon out of the atmosphere,” she says.

“Being a scientist informs me. Bruce and I aren’t in the field of energy, but we’re scientifically literate. So we can read reports and coverage and understand and make informed decisions.

“As a nation we need to insist that our elected officials are also scientifically literate so that when



they're representing us, they can enact policies that have strong scientific foundations," she says.

"We need to ensure that we are graduating kids from public schools with strong backgrounds in STEM (science, technology, engineering and math), so that they can either develop solutions, or they can be politicians and lawyers and policy makers who act in informed ways."

Getting the ball rolling will take a huge level of effort and commitment, Angela acknowledges.

"When the actions that it takes to meet the goals that came out of Paris [climate talks] are underway, then we will have achieved something," she says.

In the meantime, there's dinner.

"Almost every night we eat dinner together. If it's going to be a really busy night, I have the crockpot going.

"I like to try new recipes. I do a lot of slow-roasted tomatoes in the summer." Preserved in olive-oil-and-herb-packed jars, "They make anything good!" she says.

"Dinner time's been a really important part of raising kids. It's where kids learn how to converse." The simplest meal will do. "It's not elegant, but the social and nutritional element is there. It's time well spent."

— Natalie Wysock

Hannah helps with raising the Shetlands and Leicester Longwools on the farm.



Beet and Grapefruit Salad

Keep dinner light and bright with this pretty salad from the Kings.

- 3 medium fresh beets (any color)
- $\frac{1}{3}$ Cup water
- 3 ruby red grapefruits
- $\frac{1}{4}$ Cup olive oil
- 2 TB. maple syrup
- 2 TB. white vinegar
- 1 tsp. salt (Angela uses SEA SALT)
- $\frac{1}{4}$ tsp. PENZEYS PEPPER
- 6 Cups arugula
- $\frac{1}{4}$ Cup chopped pistachios

Preheat oven to 350°. Trim beet stems to 1 inch. Wash and place in a shallow pan with the water. Cover with foil and roast at 350° for 60-75 minutes or until tender. Uncover the pan and let cool. While the beets cool, peel the grapefruits by cutting a $\frac{1}{4}$ -inch slice from an end and placing

the cut end on a cutting board. Cut the peel off in strips from top to bottom. Remove any remaining white pith, as it is quite bitter. Hold the peeled fruit over a bowl to collect the juice. Cut between the membranes to remove entire segments. Reserve $\frac{1}{4}$ cup of the grapefruit juice. For the dressing, mix the juice with the olive oil, syrup, vinegar, salt and PEPPER. Peel the beets and slice. Put the arugula on a large plate. Top with the grapefruit segments and the beets. Whisk the dressing and then drizzle it over the salad. Top with pistachios and serve.

Prep. time: 20 minutes

Cooking time: 60-75 minutes

Serves: 8

Nutritional Information: Servings 8; Serving Size 1 cup (158g); Calories 150; Calories from fat 80; Total fat 9g; Cholesterol 0mg; Sodium 330mg; Carbohydrate 17g; Dietary Fiber 3g; Sugars 6g; Protein 2g.

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Mustard Seed

Yellow mustard seed is the traditional type sold in grocery stores, commonly used for pickling, canning and sausage making. Brown mustard seed is smaller and hotter, traditional for Asian and African cooking. In India, whole brown seeds are fried in oil until a popping sound is heard. This gives the seeds a nutty flavor, important in many vegetarian dishes. Try whole mustard seeds in barbecue sauce and rubs, or marinades for grilling. The seeds become very soft, giving great flavor and an attractive appearance.

Yellow Canadian Mustard Seed

1/4 cup jar (net 1.4 oz.) #55334 **\$ 3.09**
1/2 cup jar (net 2.9 oz.) #55350 **\$ 4.89**
3/4 cup bag (net 4.4 oz.) #55340 **\$ 5.99**
1 1/2 cup bag (net 8.8 oz.) #55382 **\$ 8.99**
3 cup bag (net 17.6 oz.) #55311 **\$ 13.49**

Brown Canadian Mustard Seed

1/4 cup jar (net 1.3 oz.) #55534 **\$ 2.85**
1/2 cup jar (net 2.5 oz.) #55550 **\$ 4.69**
3/4 cup bag (net 3.8 oz.) #55540 **\$ 5.99**
1 1/2 cup bag (net 7.6 oz.) #55582 **\$ 8.99**
3 cup bag (net 15.2 oz.) #55511 **\$ 13.49**

Northwoods Seasoning

Northwoods is a perfect seasoning for family-style fried or baked chicken and fish. For baking, sprinkle on 1-2 tsp. per pound—rub fish with a bit of oil first. Try adding Northwoods to hearty soups and stews. *Hand-mixed from: coarse flake salt, paprika, black pepper, thyme, rosemary, granulated garlic and ground chipotle pepper.*

1/4 cup jar (net 1.1 oz.) #22134 **\$ 3.95**
1/2 cup jar (net 2.4 oz.) #22150 **\$ 6.95**
3/4 cup bag (net 3.6 oz.) #22140 **\$ 8.69**
1 1/2 cup bag (net 7.2 oz.) #22182 **\$ 12.99**
3 cup bag (net 14.4 oz.) #22111 **\$ 19.49**

Northwoods Fire Seasoning

Northwoods Fire has the same great flavor as the original, with the added kick of smoky ground chipotle and hot cayenne red pepper. A wonderful seasoning for all grilled foods—steaks, fish, chicken and chops, even grilled vegetables. *Hand-mixed from: coarse flake salt, paprika, ground chipotle pepper, black pepper, cayenne red pepper, thyme, rosemary and granulated garlic.*

1/4 cup jar (net 1.0 oz.) #24033 **\$ 4.45**
1/2 cup jar (net 2.5 oz.) #24059 **\$ 7.95**
3/4 cup bag (net 3.8 oz.) #24049 **\$ 9.99**
1 1/2 cup bag (net 7.6 oz.) #24081 **\$ 14.99**

Nutmeg

Nutmeg is a wonderfully warm spice used in baking and barbecuing. Both West and East Indian ground nutmeg are easy to use and flavorful. Whole nutmegs are fairly large (8-10 per ounce) and easy to use; 10 seconds of rubbing on the small-holed side of a grater will give you 1/2 tsp. of freshly ground nutmeg. West Indian nutmeg is a bit stronger than East Indian nutmeg; use about 2/3 of what your recipe calls for.

Fine Ground East Indian Nutmeg

1/4 cup jar (net 1.0 oz.) #45636 **\$ 3.95**
1/2 cup jar (net 2.2 oz.) #45652 **\$ 6.95**
3/4 cup bag (net 3.3 oz.) #45642 **\$ 8.69**

Fine Ground West Indian Nutmeg

1/4 cup jar (net 1.0 oz.) #48532 **\$ 4.45**
1/2 cup jar (net 2.4 oz.) #48558 **\$ 7.95**
3/4 cup bag (net 3.6 oz.) #48548 **\$ 9.99**

Whole West Indian Nutmeg

1 oz. bulk bag #55668 **\$ 3.99**
4 oz. bag #55642 **\$ 12.35**

Old World Seasoning

Old World Seasoning is a popular, lower salt, all-purpose blend. Sprinkle on chicken, beef and fish before baking, 1-2 tsp. per pound. Perfect for sauteed vegetables—from zucchini to pea pods. *Hand-mixed from: paprika, salt, sugar, celery, garlic, onion, black pepper, parsley, dill seed, caraway, turmeric, dill weed, bay leaf, marjoram, thyme, savory, basil and rosemary.*

1/4 cup jar (net 1.1 oz.) #22334 **\$ 3.95**
1/2 cup jar (net 2.5 oz.) #22350 **\$ 6.95**
3/4 cup bag (net 3.8 oz.) #22340 **\$ 8.69**

Onion Powder

Onion powder adds lots of flavor, and is a convenient way to slip onions past children. White onion has sweet raw onion flavor, toasted onion has a “French Onion” flavor.

To make Onion Salt: Mix 1 TB. Onion Powder with 3 TB. salt.

Californian White Onions, Granulated

1/4 cup jar (net 1.1 oz.) #47135 **\$ 2.95**
1/2 cup jar (net 2.4 oz.) #47151 **\$ 4.95**
3/4 cup bag (net 3.6 oz.) #47141 **\$ 6.29**
1 1/2 cup bag (net 7.2 oz.) #47183 **\$ 9.49**
3 cup bag (net 14.4 oz.) #47112 **\$ 14.29**

Californian Toasted Onions, Granulated

1/4 cup jar (net 1.0 oz.) #47230 **\$ 3.29**
1/2 cup jar (net 2.5 oz.) #47256 **\$ 5.49**
3/4 cup bag (net 3.8 oz.) #47246 **\$ 6.99**
1 1/2 cup bag (net 7.6 oz.) #47288 **\$ 10.49**

Onions

Dehydrated onions are great to keep on hand for those times when you’ve run out just when you need them the most. White onions have the flavor of a sweet onion, without the sharpness of raw onions, ideal for those who like the flavor without the bite. Toasted onions have a “French Onion” flavor, very nice for roasts. 2 TB. = 1 small onion.

Minced (1/8" bits) Californian White Onions

1/4 cup jar (net .7 oz.) #46633 **\$ 2.95**
1/2 cup jar (net 1.8 oz.) #46659 **\$ 4.95**
3/4 cup bag (net 2.7 oz.) #46649 **\$ 6.29**
1 1/2 cup bag (net 5.4 oz.) #46681 **\$ 9.49**
3 cup bag (net 10.8 oz.) #46610 **\$ 14.29**

Minced (1/8" bits) Californian Toasted Onions

1/4 cup jar (net .8 oz.) #46938 **\$ 3.25**
1/2 cup jar (net 1.7 oz.) #46954 **\$ 5.45**
3/4 cup bag (net 2.6 oz.) #46944 **\$ 6.69**
1 1/2 cup bag (net 5.2 oz.) #46986 **\$ 9.99**
3 cup bag (net 10.4 oz.) #46915 **\$ 14.99**

Orange Peel

Orange Peel is sweeter and less expensive than lemon peel, making it the perfect addition to coffee cake, banana bread, waffle batter, cheesecake and muffins. Sprinkle on hot cereal or add to potpourri. To rehydrate: Use 3 parts water to 1 part peel, let stand 15 minutes. Substitute 1/3 as much dry as recipe calls for.

1/4 cup jar (net .8 oz.) #47430 **\$ 3.95**
1/2 cup jar (net 1.9 oz.) #47456 **\$ 6.95**
1 cup jar (net 3.8 oz.) #47472 **\$ 10.95**
2 cup jar (net 7.7 oz.) #47427 **\$ 19.95**

Oregano

For traditional Italian-American cooking, the sweet, strong flavor of Turkish oregano can’t be beat. Our travels to this area have allowed us to import some wonderful Turkish oregano, the best we’ve seen in years. Try some on baked chicken, pork and fish.

For a simple salad dressing or marinade, mix 1 TB. TURKISH OREGANO with 1/2 tsp. each black pepper and garlic, add to 1/2 cup olive oil and 2 TB. balsamic or red wine vinegar. Add salt to taste and a dash of honey and/or brown mustard for green or pasta salads, chicken, lamb, fish, or vegetables. MEXICAN OREGANO is strong, pungent and less sweet, great for chili.

For easy guacamole, mash 2 ripe avocados with the juice of 1 lime, 1/2 tsp. each MEXICAN OREGANO, cumin, garlic, salt and a dash of cayenne.

Broken Leaf Turkish Oregano

1/4 cup jar (net .2 oz.) #31730 **\$ 2.95**
1/2 cup jar (net .5 oz.) #31756 **\$ 4.95**
3/4 cup bag (net .8 oz.) #31742 **\$ 6.29**
1 1/2 cup bag (net 1.6 oz.) #31786 **\$ 9.49**
3 cup bag (net 3.2 oz.) #31718 **\$ 14.29**

Broken Leaf Mexican Oregano

1/4 cup jar (net .2 oz.) #31835 **\$ 2.45**
1/2 cup jar (net .4 oz.) #31851 **\$ 3.95**
3/4 cup bag (net .6 oz.) #31847 **\$ 4.99**
1 1/2 cup bag (net 1.2 oz.) #31881 **\$ 7.49**

Ozark Seasoning

A classic Southern blend of black pepper and herbs. What could be better than the flavor of fried chicken without the fat? Sprinkle Ozark Seasoning on chicken, fish or chops, bake or saute for mouth-watering flavor and a healthy meal. Use about 1 tsp. of Ozark on each chicken breast, pork chops or fish fillets. Sprinkle on green beans—almost as good as the meat. Another great use for Ozark Seasoning is in scrambled eggs. *Hand-mixed from: salt, Tellicherry black pepper, spices and herbs, granulated garlic and paprika.*

1/4 cup jar (net 1.4 oz.) #24138 **\$ 4.45**
1/2 cup jar (net 3.5 oz.) #24154 **\$ 7.95**
3/4 cup bag (net 5.3 oz.) #24144 **\$ 9.99**

Paprika

Hungarian-Style Sweet Paprika is a traditional spice with delicious flavor and vibrant color—one of the best spices from Gram’s kitchen. Just a sprinkle adds a flavorful and colorful touch to meat, fish and poultry—not to mention goulash. Hungarian-Style Sweet Paprika is the best in the world, as Hungary has the sunshine needed for sweet, rich flavor, and the knowledgeable farmers to nurture the crop from planting to harvest.

Hungarian-Style Sweet Kulonleges Paprika

1/4 cup jar (net 1.0 oz.) #47535 **\$ 3.75**
1/2 cup jar (net 2.4 oz.) #47551 **\$ 6.45**
3/4 cup bag (net 3.6 oz.) #47541 **\$ 7.99**
1 1/2 cup bag (net 7.2 oz.) #47583 **\$ 11.99**
3 cup bag (net 14.4 oz.) #47512 **\$ 17.99**

Hungarian-Style Half-Sharp Paprika

More of a bite than sweet paprika—use it sparingly or combined with Sweet Paprika
1/4 cup jar (net 0.9 oz.) #47630 **\$ 3.95**
1/2 cup jar (net 2.5 oz.) #47656 **\$ 6.95**
3/4 cup bag (net 3.8 oz.) #47646 **\$ 8.69**
1 1/2 cup bag (net 7.5 oz.) #47688 **\$ 12.99**

Californian-Style Sweet Paprika

Californian paprika is deep red, mild and sweet, nice for chicken but browns with long cooking
1/4 cup jar (net .9 oz.) #47830 **\$ 3.95**
1/2 cup jar (net 2.4 oz.) #47856 **\$ 6.95**
3/4 cup bag (net 3.6 oz.) #47846 **\$ 8.69**



Penzeys Air-Dried Shallots

Our new Air-Dried Shallots have a delicious, roasty flavor and are wonderfully inexpensive. Throw them right into soup, gravy, pot roast and other juicy dishes, or rehydrate for a few minutes covered in water and then sprinkle on top of chicken breasts before baking, veggies for sautéing and in salads and eggs. 1 TB. is roughly equal to a fresh shallot. Try on pretty much all meats, poultry, fish and vegetables from the delicate to the hearty.

1/4 cup jar (net 0.5 oz.) #49034 \$ 2.49

1/2 cup jar (net 1.2 oz.) #49050 \$ 3.95

3/4 cup bag (net 1.8 oz.) #49047 \$ 4.99

1 1/2 cup bag (net 3.6 oz.) #49089 \$ 7.49



Baked Chicken Breasts with Fingerling Potatoes

Our shallots bring huge flavor to simple baked chicken. So easy!

- 2 bone-in/skin-on chicken breasts
- 1 lb. fingerling potatoes
- 1 tsp. olive oil
- 1 tsp. RUTH ANN'S MUSKEGO AVE., divided
- 1/2 tsp. TURKISH OREGANO, divided
- 1 TB. PENZEYS AIR-DRIED SHALLOTS rehydrated in 2 TB. water for 15 minutes, divided

Preheat oven to 350°. Toss the potatoes with the olive oil and half of the MUSKEGO AVE., OREGANO and SHALLOTS. Place in a cast iron or heavy duty, oven-safe dish. Top with the chicken and sprinkle with the remaining MUSKEGO AVE., OREGANO and SHALLOTS. Bake at 350° for 50 minutes. Raise the temperature to 375° for the final 10 minutes if you'd like the chicken to be more brown. Try to stir the potatoes around at least 1-2 times during baking.

Prep. time: 15 minutes

Cooking time: 1 hour

Serves: 2

Nutritional Information: Servings 2; Serving Size 1 breast, 1 cup potatoes (379g); Calories 460; Calories from fat 150; Total fat 16g; Cholesterol 95mg; Sodium 470mg; Carbohydrate 43g; Dietary Fiber 6g; Sugars 2g; Protein 35g.

Roasted Shallot Green Beans

Try our new shallots in all of your favorite vegetable dishes.

- 1 lb. fresh green beans
- 2 TB. PENZEYS AIR-DRIED SHALLOTS rehydrated in 1/4 Cup water for 20 minutes
- 2 TB. olive oil
- 1-2 tsp. RUTH ANN'S MUSKEGO AVE.

Preheat oven to 375°. While the oven heats, clean the beans and trim off the ends. Combine the SHALLOTS and water to rehydrate.

Toss together the beans, olive oil, MUSKEGO AVE. and SHALLOTS. Place on a rimmed baking dish and roast at 375° for 12-20 minutes, depending on the size of the beans. Stir once during roasting.

Prep. time: 20 minutes

Cooking time: 12-20 minutes

Serves: 6

Nutritional Information: Servings 6; Serving Size 1/2 cup (93g); Calories 70; Calories from fat 45; Total fat 5g; Cholesterol 0mg; Sodium 125mg; Carbohydrate 7g; Dietary Fiber 3g; Sugars 1g; Protein 1g.

Saffron

Saffron is the stigma of the fall-flowering crocus. Peek inside most any flower and you will see three threadlike filaments. These are stigma—but only in the saffron crocus are these stigma worth thousands of dollars per pound. Saffron is so valuable because it is a very labor-intensive crop; only 5-7 pounds of saffron can be produced from each acre of land. This makes saffron the most expensive spice by weight. However, saffron isn't the most expensive by use because a little goes a long way. A single gram of saffron easily translates into golden color and fragrant flavor in 10 recipes of saffron rice, several batches of bread, or a couple of big pans of paella.



Spanish Coupé Saffron is the top grade of the Spanish Saffron crop. Extra hand labor is used to remove every bit of the yellow saffron-style material, leaving beautiful pure red saffron threads. Spanish Coupé Saffron is a truly excellent crop, especially nice for the traditional Spanish dishes.

Coupé Quality Spanish Saffron

(99% red saffron threads)

Net 1/2 gram #57338 \$ 10.95

Net 1 gram #57352 \$ 19.95

Net per 1/4 oz. #57381 \$ 105.35



Spanish Superior Saffron is the most widely available saffron and is a very good crop. Spanish Superior Saffron has a bit of the yellow style material left attached to some of the saffron stigmas, so it is not quite as strong as Spanish Coupé Saffron.

Superior Quality Spanish Saffron

(90% red saffron threads, 10% yellow saffron styles)

Net 1/2 gram #57738 \$ 8.95

Net 1 gram #57754 \$ 17.95

Net per 1/4 oz. #57783 \$ 84.85



Classic Saffron Rice

- 1 Cup long-grain white rice
- 2 Cups water or chicken stock
- 1 TB. butter
- 1 TB. finely minced onion (optional)
- 1/2 tsp. salt
- 1 small pinch SAFFRON, crumbled

Place butter and minced onion in a heavy quart saucepan. Saute over medium heat until onion is translucent. Add rice, SAFFRON, water or stock and salt. Bring to a rolling boil. Cover, reduce heat to simmer, cook until rice is tender and liquid is absorbed (about 18 minutes).

Prep. time: 2 min.

Cooking time: 25 min.

Serves: 4

Smoked Spanish-Style Paprika

Rich, colorful Spanish-Style Paprika, naturally smoked over traditional oak fires. Subtle, smoky flavor and perfect color, good on just about everything. Sprinkle on chicken and fish before cooking, add to sauces, soups and salad dressings. Try some today.

1/4 cup jar (net 1.0 oz.) #48037 \$ 4.45

1/2 cup jar (net 2.4 oz.) #48053 \$ 7.95

3/4 cup bag (net 3.6 oz.) #48043 \$ 9.99

1 1/2 cup bag (net 7.2 oz.) #48085 \$ 14.99

3 cup bag (net 14.4 oz.) #48014 \$ 22.49

Parisien Bonnes Herbes **SALT FREE**

A fragrant all-purpose herbal blend from one of the cooking capitals of the world. *Hand-mixed from: chives, dill weed, French basil, French tarragon, chervil and white pepper.*

1/4 cup jar (net .2 oz.) #14535 \$ 2.95

1/2 cup jar (net .3 oz.) #14551 \$ 4.95

3/4 cup bag (net .5 oz.) #14547 \$ 6.29

1 1/2 cup bag (net 1.0 oz.) #14581 \$ 9.49

Parsley

Parsley is America's favorite herb. Sweet and rich, it brings out the flavor of other spices and herbs, and is perfect in soups and on baked chicken or fish. Parsley flakes are light; 1 oz. equals almost 2 cups.

1/4 cup jar (net .1 oz.) #31930 \$ 2.45

1/2 cup jar (net .2 oz.) #31956 \$ 3.95

3/4 cup bag (net .3 oz.) #31942 \$ 4.99

1 1/2 cup bag (net .6 oz.) #31986 \$ 7.49

Pasta Sprinkle **SALT FREE**

Pasta Sprinkle is the perfect all-purpose combination of herbs, wonderful sprinkled on chicken or fish before baking, on steamed or sauteed vegetables, and on pasta as a side dish. Toss warm, freshly cooked pasta with a bit of butter, olive oil, or meat drippings; 1/2 tsp. Pasta Sprinkle per serving; and a splash of balsamic or red wine vinegar. For spaghetti, lasagna, or pizza, add Pasta Sprinkle to the tomato sauce, 1-2 tsp. per quart. *Hand-mixed from: California basil, Turkish oregano, French thyme and minced garlic.*

1/4 cup jar (net .2 oz.) #14630 \$ 2.95

1/2 cup jar (net .6 oz.) #14656 \$ 4.95

3/4 cup bag (net .9 oz.) #14642 \$ 6.29

1 1/2 cup bag (net 1.8 oz.) #14686 \$ 9.49

Pickling Spice **SALT FREE**

A high-quality blend for all pickling and canning. *Hand-mixed from: yellow and brown mustard seeds, allspice, cinnamon, bay leaves, dill seed, cloves, ginger, black peppercorns, star anise, coriander, juniper, mace, cardamom and crushed red pepper.*

1/4 cup jar (net .6 oz.) #14735 \$ 2.95

1/2 cup jar (net 2.0 oz.) #14751 \$ 4.95

3/4 cup bag (net 3.0 oz.) #14741 \$ 6.29

1 1/2 cup bag (net 6.0 oz.) #14783 \$ 9.49

3 cup bag (net 12.0 oz.) #14712 \$ 14.29



Pie Spice

Perfectly mixed for every pie. Heavy on the cinnamon, rich with vanilla, sweet with just a bit of spice. Start with 2 teaspoons mixed into fruit and berry pies, and another teaspoon sprinkled on top or mixed with a crumble top. For deeper, richer pies like pumpkin or chocolate, start with 1 tablespoon. For light, uncooked pies like strawberry, start with 1 teaspoon. *Hand-mixed from: cinnamon (China, Korintje, Ceylon, Vietnamese), vanilla sugar (sugar, vanilla bean), mace, ginger, nutmeg, anise seed and clove.*

1/4 cup jar (net 1.0 oz.) #10737 \$ 3.95

1/2 cup jar (net 2.3 oz.) #10753 \$ 6.95

3/4 cup bag (net 3.4 oz.) #10740 \$ 8.69

Pizza Seasoning

Pizza Seasoning is one of our favorites, both for adding spicy Italian flavor to bland frozen pizzas and for boosting the flavor of low-fat dishes, such as making Italian-style sausage with ground turkey. Pizza Seasoning also gives an almost meaty flavor to plain old tomato sauce, as the fennel seed makes it taste like you've added Italian sausage without the fat. Mix 1 TB. Pizza Seasoning in 1-2 cups tomato sauce, brush on pizza crust or pita bread and sprinkle with cheese and toppings as desired. For sausage, use 1 TB. per lb. *Hand-mixed from: salt, fennel seed, oregano, sugar, garlic, black pepper, basil, onion and red pepper.*

1/4 cup jar (net 1.2 oz.) #23236 \$ 3.99

1/2 cup jar (net 2.5 oz.) #23252 \$ 6.75

3/4 cup bag (net 3.8 oz.) #23242 \$ 8.49

1 1/2 cup bag (net 7.6 oz.) #23284 \$ 12.69



Poppy Seed

Sweet blue poppy seeds are used in baking, on breads, rolls, muffins and cake. Also great for fruit salad dressing. Poppy seeds have a high, flavorful oil content. Refrigerate or freeze during summer months. White poppy seeds are used in Indian cooking, adding thickness, texture and flavor to long-cooking sauces.

Whole Blue Dutch A-1 Poppy Seed

1/4 cup jar (net 1.2 oz.) #57538 **\$ 2.95**
1/2 cup jar (net 2.6 oz.) #57554 **\$ 4.95**
3/4 cup bag (net 3.9 oz.) #57544 **\$ 6.29**
1 1/2 cup bag (net 7.8 oz.) #57586 **\$ 9.49**
3 cup bag (net 15.6 oz.) #57515 **\$ 14.29**

Whole White Indian Poppy Seed

1/4 cup jar (net .7 oz.) #57433 **\$ 3.45**
1/2 cup jar (net 2.0 oz.) #57459 **\$ 5.59**
3/4 cup bag (net 3.0 oz.) #57449 **\$ 6.99**

Pork Chop Seasoning

Pork Chop Seasoning has a wonderful smoky flavor—it's the best darn blend for pork—from chops to roasts, baked, broiled or grilled. Start with 1 tsp. per pound, shake on before cooking. Also great for turkey. For smoky ribs, rub on heavy, up to 2 tsp. per pound. For a tasty tofu sandwich, slice tofu, sprinkle heavily with seasoning on both sides, and cook until golden in a lightly oiled pan over medium heat for a taste like bacon. *Hand-mixed from: salt, garlic, white pepper, onion, ginger and natural hickory smoke flavor.*

1/4 cup jar (net 1.6 oz.) #23331 **\$ 4.45**
1/2 cup jar (net 3.3 oz.) #23357 **\$ 7.95**
3/4 cup bag (net 5.0 oz.) #23347 **\$ 9.99**
1 1/2 cup bag (net 10.0 oz.) #23389 **\$ 14.99**

Poultry Seasoning **SALT FREE**

A traditional poultry rub and stuffing seasoning, a sage-rich Southern blend. For mouth-watering stuffing, just mix in 1/2 tsp. of Poultry Seasoning for each 4 cups of dressing. Poultry Seasoning is also nice rubbed on chicken, turkey, and pork. *Hand-mixed from: sage, white pepper, bell peppers, lemon peel, savory, rosemary, dill weed, allspice, thyme, marjoram and ginger.*

1/4 cup jar (net .6 oz.) #15037 **\$ 3.45**
1/2 cup jar (net 1.2 oz.) #15053 **\$ 5.95**
3/4 cup bag (net 1.8 oz.) #15043 **\$ 7.49**
1 1/2 cup bag (net 3.6 oz.) #15080 **\$ 11.29**

Pumpkin Pie Spice

A sweet and spicy addition to all kinds of baked goods. Use 2-3 tsp. in a 9-inch pie, but don't stop there. An all-purpose baking spice, perfect for banana bread, carrot cake, muffins, coffee cake, use 1/2 tsp. per cup batter. *Hand-mixed from: China cinnamon, allspice, nutmeg, ginger, mace and cloves.*

1/4 cup jar (net 1.0 oz.) #15132 **\$ 3.95**
1/2 cup jar (net 2.0 oz.) #15158 **\$ 6.95**
3/4 cup bag (net 3.0 oz.) #15148 **\$ 8.69**

Raspberry Enlightenment **SALT FREE**

Like red wine, balsamic or rice vinegar, Raspberry Enlightenment makes sweet tartness happen. But it also does more. Raspberry Enlightenment—sweet and tart with a hint of spice—also adds a delicious fresh-bright-lightness to slow-roasted richness. Anytime you start with longer, slower cooking—spaghetti sauce, stews, barbecue, vegetables, roasts—take the deliciousness over the top with a spoonful of Raspberry Enlightenment. It's just what your dishes—and you—have been waiting for. *Ingredients: raspberries, sugar, water, tapioca starch, spices and citric acid.*

1 cup jar (net 9.5 oz.) #97185 **\$ 7.95**

Rosemary

Rosemary is the perfect herb for seasoning pork and lamb, from chops to roasts. Try rosemary on chicken and fish with garlic, pepper and salt. Rosemary is often used with oregano in Italian dishes. If you are cooking for children, the powdered rosemary is nice.

Whole Spanish Rosemary Leaves

The size and shape of Christmas tree needles
1/4 cup jar (net .3 oz.) #33039 **\$ 2.49**
1/2 cup jar (net .8 oz.) #33055 **\$ 3.95**
3/4 cup bag (net 1.2 oz.) #33041 **\$ 4.99**
1 1/2 cup bag (net 2.4 oz.) #33085 **\$ 7.49**

Cracked, 10/18 mesh, Spanish Rosemary Leaves

Cracked bits, big enough for flavor, but small enough to not overwhelm
1/4 cup jar (net .5 oz.) #33134 **\$ 2.95**
1/2 cup jar (net 1.2 oz.) #33150 **\$ 4.95**
3/4 cup bag (net 1.8 oz.) #33146 **\$ 6.29**
1 1/2 cup bag (net 3.6 oz.) #33180 **\$ 9.49**

Powdered, -40 mesh, Spanish Rosemary Leaves

Easy to use, but doesn't stay fresh very long
1/4 cup jar (net .4 oz.) #33239 **\$ 2.95**
1/2 cup jar (net 1.1 oz.) #33255 **\$ 4.95**
3/4 cup bag (net 1.7 oz.) #33245 **\$ 6.29**

Ruth Ann's Muskego Ave Chicken and Fish Seasoning

Sprinkle on chicken and fish, 1-2 tsp. per pound—pork chops too! Awesome on broccoli, asparagus and green beans, plain salads, breakfast eggs and potatoes. *Hand-mixed from: salt, black pepper, garlic, lemon peel and onion.*

1/4 cup jar (net 1.3 oz.) #24538 **\$ 3.95**
1/2 cup jar (net 2.9 oz.) #24554 **\$ 6.95**
3/4 cup bag (net 4.4 oz.) #24544 **\$ 8.69**

Sage

Sage is a must for stuffing. The flavor of sage is also perfect for simple baked chicken or pork, just sprinkle with lemon juice or salt, sage and black pepper.

Whole Leaf Albanian Prime Sage

Long, thin silvery-gray leaves
1/4 cup jar (net .2 oz.) #33334 **\$ 2.45**
1/2 cup jar (net .5 oz.) #33350 **\$ 3.95**
3/4 cup bag (net .8 oz.) #33346 **\$ 4.99**
1 1/2 cup bag (net 1.6 oz.) #33380 **\$ 7.49**

Rubbed Albanian Prime Sage

Fluffy, coarse gray-green powder
1/4 cup jar (net .4 oz.) #33439 **\$ 2.95**
1/2 cup jar (net .8 oz.) #33455 **\$ 4.95**
3/4 cup bag (net 1.2 oz.) #33441 **\$ 6.29**
1 1/2 cup bag (net 2.4 oz.) #33485 **\$ 9.49**

Grey Sea Salt

From France

Back by popular demand. We discontinued this one for a while, but it made people sad. We don't want to make people sad; we want them to be happy. Has an aroma that some call nice and flowery. Use small amounts towards the end of cooking for fish and seafood. Also nice in fresh baked breads served with unsalted butter.

Coarse Grind

4 oz. bag #96641 **\$ 4.35**
1 lb. bag #96612 **\$ 13.95**

Fine Grind

4 oz. bag #96746 **\$ 4.79**
1 lb. bag #96717 **\$ 14.95**

Kosher-Style Flake Salt

If you only buy one salt this year make it this one. Kosher Flake salt has a long history and a great taste. The special shape of the flakes gives this salt the maximum of salt flavor with the minimum of salt used.

1 lb. bag #96025 **\$ 2.49**

Pacific Sea Salt

Pacific Sea Salt is bright white and produced domestically. The extra coarse is suitable for grinding in salt mills, the coarse sea salt will shake out of our standard jar and the fine variety will work nicely in a home salt shaker.

Extra Coarse Grind, 10/30 mesh

1 lb. bag #96117 **\$ 3.95**

Coarse Grind, 30/60

1 lb. bag #96212 **\$ 3.95**

Fine Grind, 40 mesh

1 lb. bag #96317 **\$ 3.95**

Sandwich Sprinkle

This blend was created for making homemade croutons, but along the way it has become the lunchtime favorite in the Penzeys breakroom for all types of sandwiches, from crusty subs to tuna salad. Just shake on, or mix 1 TB. with 1 TB. water, add to 1/4 cup vinegar and 1/3 cup oil, shake, and drizzle on your favorite sandwich.

To make homemade croutons (great for using up odds and ends of leftover bread): for each 2 cups of cubed bread (4 regular slices), use 1 TB. seasoning. Traditional and very flavorful when sautéed in 1-2 TB. butter or olive oil (toss over medium heat for 3-4 minutes, until golden brown). For crispy, low-fat croutons, coat lightly with a vegetable oil spray, season and bake at 375° until brown (8-15 minutes), turning twice while cooking. *Hand-mixed from: coarse salt, garlic, black pepper, basil, oregano, rosemary, thyme and marjoram.*

1/4 cup jar (net 1.2 oz.) #27539 **\$ 3.95**
1/2 cup jar (net 2.5 oz.) #27555 **\$ 6.95**
3/4 cup bag (net 3.8 oz.) #27545 **\$ 8.69**
1 1/2 cup bag (net 7.6 oz.) #27587 **\$ 12.99**
3 cup bag (net 15.2 oz.) #27516 **\$ 19.49**

Savory Leaves

Traditional in bean soup, also nice with grilled chicken, pork chops, and fish. From Albania.

1/4 cup jar (net .3 oz.) #33639 **\$ 2.45**
1/2 cup jar (net .8 oz.) #33655 **\$ 5.95**
3/4 cup bag (net 1.2 oz.) #33641 **\$ 7.49**
1 1/2 cup bag (net 2.4 oz.) #33685 **\$ 11.29**

Seasoned Salt

Flavorful and economical—a sprinkle of our Seasoned Salt improves the flavor of most every dish. Use in place of regular salt to season burgers and chicken, pork chops and fish, eggs, veggies and salads. *Hand-mixed from: salt, sugar, paprika, onion, turmeric, garlic and spice extractives (including oleoresin of paprika, black pepper, celery, rosemary and thyme).*

1/4 cup jar (net 2.1 oz.) #29238 **\$ 1.95**
1/2 cup jar (net 4.2 oz.) #29254 **\$ 2.95**
3/4 cup bag (net 6.3 oz.) #29244 **\$ 3.69**
1 1/2 cup bag (net 12.6 oz.) #29286 **\$ 5.49**
3 cup bag (net 25.2 oz.) #29215 **\$ 8.24**

Salad Seasonings

Buttermilk Ranch

Ranch-style salad dressing is lower in fat than most, as it uses buttermilk for flavor and body. Also excellent for fresh vegetable dip, or sprinkled on baked chicken or fish, 1-2 tsp. per lb. To make 1 cup dressing, mix 1 TB. seasoning in 1 TB. water, let stand five minutes, then whisk with $\frac{1}{2}$ cup buttermilk and $\frac{1}{2}$ cup mayonnaise. For a lower calorie version use low-fat mayonnaise, or up the proportion of buttermilk, which will make the dressing thinner, but equally tasty. Ranch dressing should be refrigerated, check the freshness date on the buttermilk carton, and write it on the dressing bottle. *Hand-mixed from: salt, bell peppers, garlic, onion, sugar, black pepper, parsley, thyme and basil.*

1/4 cup jar (net 1.1 oz.) #26037 **\$ 3.95**
1/2 cup jar (net 2.5 oz.) #26053 **\$ 6.95**
3/4 cup bag (net 3.8 oz.) #26043 **\$ 8.69**
1 1/2 cup bag (net 7.6 oz.) #26085 **\$ 12.99**
3 cup bag (net 15.2 oz.) #26014 **\$ 19.49**

Country French Vinaigrette

A variation of classic French Vinegar and Oil dressing, but lighter, perfect for today's salads. Filled with flavorful French herbs, not too tart, lightly thickened by crushed brown mustard. Basic recipe for 1 cup dressing: Mix 1-2 TB. seasoning in 2 TB. water, let stand 5 minutes. Whisk in $\frac{1}{3}$ cup red wine vinegar and $\frac{1}{2}$ cup olive oil, refrigerate. *Hand-mixed from: sugar, brown mustard, salt, garlic, black pepper, lemon, onion, French tarragon, white pepper, chives, thyme and cracked rosemary.*

1/4 cup jar (net 1.3 oz.) #26132 **\$ 3.95**
1/2 cup jar (net 2.6 oz.) #26158 **\$ 6.95**
3/4 cup bag (net 3.9 oz.) #26148 **\$ 8.69**
1 1/2 cup bag (net 7.8 oz.) #26180 **\$ 12.99**

Creamy Peppercorn

This robust pepper and herb dressing will enhance the heartiest salad. Also great spread on turkey or roast beef sandwiches, or as a dip for fresh garden vegetables. Mix 1 TB. seasoning with 2 TB. water, let stand 5 minutes, then whisk with $\frac{1}{2}$ cup sour cream and $\frac{1}{2}$ cup mayonnaise. Thin with a few tablespoons of vinegar or water. Reduced fat mayo or sour cream can be used, and yogurt works well as a replacement for sour cream. *Hand-mixed from: Tellicherry cracked black pepper, coarse salt, sugar, garlic, thyme and parsley.*

1/4 cup jar (net 1.2 oz.) #26237 **\$ 3.95**
1/2 cup jar (net 2.5 oz.) #26253 **\$ 6.95**
3/4 cup bag (net 3.8 oz.) #26243 **\$ 8.69**
1 1/2 cup bag (net 7.6 oz.) #26285 **\$ 12.99**

Greek Seasoning

A traditional blend of lemon, garlic and oregano. Mix 2 TB. seasoning with 2 TB. water, let stand 5 min. Add $\frac{1}{4}$ cup olive oil, $\frac{1}{4}$ cup salad oil, $\frac{1}{3}$ cup red wine vinegar (or $\frac{1}{4}$ cup balsamic vinegar and 2 TB. water), plus 1 tsp. sugar if desired. Use to dress vegetable salads, chicken and pasta salads, or a plain lettuce salad. For gyros, mix 1 TB. in 1 TB. water. Let stand 5 minutes, add 1 TB. olive oil and 1 TB. lemon juice. Combine with 1 lb. cubed lamb (traditional), pork or chicken, refrigerate 2 hours. Broil until browned. Mix 2-3 tsp. with 1 cup yogurt and 2 TB. cucumber for gyro sauce. Also great on grilled,

baked or fried fish or chicken, rub on 1 tsp. per lb. *Hand-mixed from: coarse salt, Turkish oregano, garlic, lemon, black pepper and marjoram.*

1/4 cup jar (net 1.0 oz.) #21937 **\$ 3.95**
1/2 cup jar (net 2.3 oz.) #21953 **\$ 6.95**
3/4 cup bag (net 3.5 oz.) #21943 **\$ 8.69**
1 1/2 cup bag (net 7.0 oz.) #21985 **\$ 12.99**
3 cup bag (net 14.0 oz.) #21914 **\$ 19.49**

Green Goddess **SALT FREE**

Salt-free. An old-fashioned, classical style salad dressing, somewhat like a mild, sweet, herb-filled creamy Italian, heavy on the basil and dill. This base is not only nice for green salads, it is great for fresh vegetable dip or as a light, refreshing alternative to tartar sauce on baked or fried fish. This base is very good without salt, but salt can be added to taste (try $\frac{1}{2}$ tsp. per cup), or a squeeze of lemon juice could be added in place of salt. To make one cup of dressing, mix 1 rounded TB. GREEN GODDESS in 2 TB. water, let stand 5 minutes. Whisk with $\frac{2}{3}$ - $\frac{3}{4}$ cup regular or low-fat mayonnaise and 1 TB. vinegar. This dressing will be thick (nice for dip), thin with 1-2 TB. water if desired. Store in the refrigerator. *Hand-mixed from: green onion, sugar, basil, celery flakes, minced garlic and dill weed.*

1/4 cup jar (net .6 oz.) #16434 **\$ 3.45**
1/2 cup jar (net 1.4 oz.) #16450 **\$ 5.95**
3/4 cup bag (net 2.1 oz.) #16440 **\$ 7.49**
1 1/2 cup bag (net 4.2 oz.) #16482 **\$ 11.29**

Italian Vinegar and Oil

Our most popular salad seasoning. To make 1 cup, a standard dressing bottle full, mix 1 TB. seasoning in 1 TB. water, let stand 5 minutes, then whisk well with $\frac{2}{3}$ cup vegetable oil and $\frac{1}{3}$ cup vinegar. To reduce the calories, use $\frac{2}{3}$ cup of a mild vinegar, such as rice vinegar, and $\frac{1}{3}$ cup oil. For creamy Italian dressing, mix 2 TB. seasoning with 2 TB. water, let stand 5 minutes, then whisk with $\frac{1}{2}$ cup sour cream or yogurt and $\frac{1}{2}$ cup mayonnaise, thin with 1-2 TB. of vinegar. To create a salt-free Italian dressing, see Italian Herb Mix. *Hand-mixed from: sugar, salt, garlic, onion, red bell pepper, oregano, basil, marjoram, rosemary and thyme.*

1/4 cup jar (net 1.5 oz.) #26532 **\$ 3.95**
1/2 cup jar (net 3.1 oz.) #26558 **\$ 6.95**
3/4 cup bag (net 4.7 oz.) #26548 **\$ 8.69**
1 1/2 cup bag (net 9.4 oz.) #26580 **\$ 12.99**
3 cup bag (net 18.8 oz.) #26519 **\$ 19.49**

Salsa Salad Seasoning

A spicy, Mexican style blend for coating fresh salsa, black bean or green salads. Traditional and best mixed with freshly squeezed lime juice and corn oil. Blend 1-2 TB. in 2 TB. water, let stand 5 minutes. Mix with $\frac{1}{2}$ cup corn oil and $\frac{1}{3}$ cup fresh lime juice (3 medium limes). Whisk briskly and refrigerate. Perfect poured over harvest tomatoes tossed with red onions and goat cheese. *Hand-mixed from: sugar, ancho chili pepper, flake salt, garlic, onion, cumin, black pepper, cayenne, cilantro, Mexican oregano, chives, bay leaf and chipotle pepper.*

1/4 cup jar (net 1.2 oz.) #26637 **\$ 3.95**
1/2 cup jar (net 2.5 oz.) #26653 **\$ 6.95**
3/4 cup bag (net 3.8 oz.) #26643 **\$ 8.69**

Sesame Seeds

White sesame seeds are traditionally used in America for baking and granola making, smaller black sesame are preferred in Japan. To toast sesame seeds, put in a nonstick pan over medium heat and shake the pan until the sesame seeds are browned. No oil necessary.

Whole Hulled Mexican White Sesame Seeds

1/4 cup jar (net 1.1 oz.) #57833 **\$ 2.85**
1/2 cup jar (net 2.4 oz.) #57859 **\$ 4.55**
3/4 cup bag (net 3.6 oz.) #57849 **\$ 5.69**
1 1/2 cup bag (net 7.2 oz.) #57881 **\$ 8.49**
3 cup bag (net 14.4 oz.) #57810 **\$ 12.69**

Whole Indian Black Sesame Seeds

1/4 cup jar (net 1.0 oz.) #57938 **\$ 3.29**
1/2 cup jar (net 2.2 oz.) #57954 **\$ 5.49**
3/4 cup bag (net 3.3 oz.) #57944 **\$ 6.99**



Penzeys Air-Dried Shallots

Our new air-dried shallots have a delicious, roasty flavor and are wonderfully inexpensive. Throw them right into soup, gravy, pot roast and other juicy dishes, or rehydrate for a few minutes covered in water and then sprinkle on top of chicken breasts before baking, veggies for sautéing and in salads and eggs. 1 TB. is roughly equal to a fresh shallot. Try on pretty much all meats, poultry, fish and vegetables from the delicate to the hearty.

1/4 cup jar (net 0.5 oz.) #49034 **\$ 2.49**
1/2 cup jar (net 1.2 oz.) #49050 **\$ 3.95**
3/4 cup bag (net 1.8 oz.) #49047 **\$ 4.99**
1 1/2 cup bag (net 3.6 oz.) #49089 **\$ 7.49**

Shallots

The flavor of shallots is similar to a sweet cross between onions and garlic, but more delicate, rich and complex. Shallots are used in France for poultry, veal, salads, eggs and soups. In Indonesia, shallots are used to add rich, sweet flavor to satay, soup and dipping sauces. If your recipe calls for fresh shallots, use half as much as the recipe calls for. A $\frac{1}{2}$ tsp. of freeze-dried shallots equals one clove fresh shallots. From California.

1/4" Chopped Shallots

1/2 cup jar (net .4 oz.) #58056 **\$ 6.95**
1 cup jar (net .7 oz.) #58085 **\$ 11.95**
2 cup jar (net 1.4 oz.) #58027 **\$ 22.95**

Shallot Salt

We took the delicious flavor of shallots—a sweet and delicate cross between onions and garlic—and added it to our sea salt. Think light, bright and full of taste, our new Shallot Salt is wonderful on chicken, soups, salads, vegetables and eggs. *Hand-mixed from: sea salt, shallots and magnesium carbonate.*

1/4 cup jar (net 1.4 oz.) #23131 **\$ 5.45**
1/2 cup jar (net 3.3 oz.) #23157 **\$ 9.95**
1 cup jar (net 6.3 oz.) #23186 **\$ 18.95**

Shrimp & Crab Boil Spices **SALT FREE**

Traditional for boiling shrimp, lobster, crab and fish. *Hand-mixed from: yellow and brown mustard seed, allspice, coriander, cloves, cracked bay leaf, cracked ginger, black Tellicherry peppercorns, chili pepper, dill seed and caraway seed.*

1/4 cup jar (net .7 oz.) #15237 **\$ 3.95**
1/2 cup jar (net 1.4 oz.) #15253 **\$ 6.95**
3/4 cup bag (net 2.1 oz.) #15243 **\$ 8.69**

Singapore Seasoning **SALT FREE**

Great for salt-free cooking—lemon pepper curry flavor—our best blend for Cornish hens. Also great for fish. *Hand-mixed from: black pepper, lemon peel, citric acid, garlic, onion, turmeric, coriander, cumin, ginger, nutmeg, fennel, cinnamon, fenugreek, white pepper, cardamom, cloves and cayenne red pepper.*

1/4 cup jar (net 1.3 oz.) #15332 **\$ 4.45**
1/2 cup jar (net 2.6 oz.) #15358 **\$ 7.95**
3/4 cup bag (net 3.9 oz.) #15348 **\$ 9.99**

Southwest Seasoning

Warm chili peppers with onion, garlic, pepper and cilantro, with a smoky hint of chipotle. Sprinkle meat or poultry with lemon or lime juice, then rub on Southwest Seasoning, 1-2 teaspoons per pound. Add to salsa and refried beans. *Hand-mixed from: salt, ancho pepper, onion, garlic, Mexican oregano, black pepper, red pepper, cumin, chipotle and cilantro.*

1/4 cup jar (net 1.2 oz.) #21137 **\$ 4.45**
1/2 cup jar (net 2.7 oz.) #21153 **\$ 7.95**
3/4 cup bag (net 4.1 oz.) #21143 **\$ 9.99**
1 1/2 cup bag (net 8.2 oz.) #21185 **\$ 14.99**

Star Anise

Whole Star Anise is often used in craftwork. Broken Star Anise pieces are used in pickling. Powdered Star Anise is great for baking.

Select Whole Star Anise

1 oz. bulk bag #58269 **\$ 4.89**
4 oz. bag #58243 **\$ 11.65**

Broken Chinese Star Anise Pieces

1 oz. bulk bag #58164 **\$ 3.09**
4 oz. bag #58148 **\$ 6.85**

Powdered Chinese Star Anise

1/4 cup jar (net .8 oz.) #48132 **\$ 3.99**
1/2 cup jar (net 1.9 oz.) #48158 **\$ 6.85**
3/4 cup bag (net 2.9 oz.) #48148 **\$ 8.49**

Sumac

Used plain or mixed with thyme and sesame (Zatar), to complement fish, meat and vegetables. *Processed with salt.*

1/4 cup jar (net 1.2 oz.) #48237 **\$ 4.55**
1/2 cup jar (net 2.5 oz.) #48253 **\$ 7.99**
3/4 cup bag (net 3.8 oz.) #48243 **\$ 9.99**

Sunny Paris Seasoning **SALT FREE**

One of our most popular salt-free seasonings. Great for Cornish hens, chicken, vegetables, rice, eggs and veal. Simply sprinkle over salads, potatoes, or rice, or mix 1 TB. with 1 cup yogurt, use as a dip or dressing. *Hand-mixed from: shallots, chives, green peppercorn, dill weed, basil, tarragon, chervil and bay leaf.*

1/4 cup jar (net .2 oz.) #15437 **\$ 5.45**
1/2 cup jar (net .6 oz.) #15453 **\$ 9.95**
1 cup jar (net 1.0 oz.) #15482 **\$ 18.95**
2 cup jar (net 2.6 oz.) #15424 **\$ 34.95**

Sunny Spain Seasoning **SALT FREE**

(Salt-Free Lemon-Pepper)

The bestselling of all our salt-free blends. Perfect for fish and chicken, vegetables and salads. Salt-free blends are strong, start with less. *Hand-mixed from: black pepper, citric acid, lemon peel, garlic and onion.*

1/4 cup jar (net 1.2 oz.) #15532 **\$ 4.45**
1/2 cup jar (net 2.4 oz.) #15558 **\$ 7.95**
3/4 cup bag (net 3.6 oz.) #15548 **\$ 9.99**
1 1/2 cup bag (net 7.2 oz.) #15580 **\$ 14.99**

Tarragon

Tarragon is the most popular of the French herbs—its sweet, rich flavor combines especially well with poultry and fish, vegetables and salad dressing.

Broken Leaf French Tarragon

Large, deep green, flavorful leaves

1/4 cup jar (net .1 oz.) #33734 **\$ 2.95**
1/2 cup jar (net .3 oz.) #33750 **\$ 4.95**
3/4 cup bag (net .5 oz.) #33746 **\$ 6.29**
1 1/2 cup bag (net 1.0 oz.) #33780 **\$ 9.49**

Thyme

One of the most fragrant flavors around, our French Thyme is great on just about everything. Particularly good with chicken, fish and chops, salads and vegetables of all varieties. Sprinkle on roughly 1/2 tsp. per pound. Bake, grill or broil and enjoy.

French Thyme, chopped leaves

1/4 cup jar (net .3 oz.) #34036 **\$ 2.95**
1/2 cup jar (net .8 oz.) #34052 **\$ 4.95**
3/4 cup bag (net 1.2 oz.) #34048 **\$ 6.29**
1 1/2 cup bag (net 2.4 oz.) #34082 **\$ 9.49**
3 cup bag (net 4.8 oz.) #34014 **\$ 14.29**

Trinidad-Style Lemon-Garlic Marinade

For grilled or broiled poultry, fish, pork chops. Rub fish or poultry with a bit of vegetable oil, sprinkle on 1/2-1 tsp. per pound, grill or broil. Great for boneless/skinless chicken breasts, season and freeze, two in a package, they'll be ready when you are. *Hand-mixed from: salt, lemon peel, garlic, clove and ginger.*

1/4 cup jar (net 1.3 oz.) #23636 **\$ 4.45**
1/2 cup jar (net 3.2 oz.) #23652 **\$ 7.95**
1 cup (net 6.0 oz.) #23678 **\$ 15.29**
2 cup (net 12.0 oz.) #23623 **\$ 29.30**

Tsardust Memories (Russian-Style Seasoning)

Warm and spicy-sweet, this blend is awesome with ground beef—burgers, meatloaf, meatballs, casseroles. Excellent in hearty soups and stews, and one of the best things ever on pork chops—try it on the grill. Whatever you make, serve it with crusty bread. It's all good. *Hand-mixed from: salt, garlic, cinnamon, pepper, nutmeg and marjoram.*

1/4 cup jar (net 1.2 oz.) #28536 **\$ 3.95**
1/2 cup jar (net 2.8 oz.) #28552 **\$ 6.95**
3/4 cup bag (net 4.2 oz.) #28542 **\$ 8.69**

Turkish Seasoning

A traditional and delicious blend for seasoning meats from kabobs to roasts, lamb to beef to chicken. For a tasty vegetable dip, mix 2 tsp. Turkish Seasoning and 1-2 tsp. honey in 1 cup yogurt. *Hand-mixed from: salt, garlic, cumin, Tellicherry black pepper, Turkish oregano, sweet paprika, sumac, cayenne red pepper and cilantro.*

1/4 cup jar (net 1.1 oz.) #23836 **\$ 3.95**
1/2 cup jar (net 2.2 oz.) #23852 **\$ 6.95**
3/4 cup bag (net 3.3 oz.) #23842 **\$ 8.69**
1 1/2 cup bag (net 6.6 oz.) #23884 **\$ 12.99**

Taco Seasonings

Taco Seasoning

Very similar to seasoning packets sold in grocery stores, but much more flavorful and less expensive. Family-style, not hot. Mix 4 TB. with 6 oz. water, add to 1 lb. browned, drained ground beef or cooked chicken or beans. Simmer 10 min. until thick. Taco Seasoning is also great for dip—mix 2 TB. in 2 TB. water, then blend with 1/2 cup sour cream and 1/2 cup cream cheese. *Hand-mixed from: paprika, salt, onions, lactose, dextrose, corn flour, (corn, lime) tomato powder, cumin, garlic, oregano, black pepper, cocoa powder and allspice.*

1/4 cup jar (net 1.4 oz.) #23531 **\$ 3.95**
1/2 cup jar (net 2.9 oz.) #23557 **\$ 6.95**
3/4 cup bag (net 4.4 oz.) #23547 **\$ 8.69**
1 1/2 cup bag (net 8.7 oz.) #23589 **\$ 12.99**
3 cup bag (net 17.4 oz.) #23518 **\$ 19.49**

Bold Taco Seasoning

Quick and easy to make with ground beef or sliced steak—spicier, hotter (not too hot), rich with the flavors of cumin and chilis, garlic and Special Extra Bold Black Pepper—it's just plain good. *Hand-mixed from: kosher salt, onion, Spanish-style paprika, lactose, yellow corn flour (corn, lime), dextrose, tomato powder, crushed red pepper, garlic, cumin, Mexican oregano, cilantro, Tellicherry Special Extra Bold black pepper and natural cocoa.*

1/4 cup jar (net 1.2 oz.) #24338 **\$ 3.95**
1/2 cup jar (net 2.7 oz.) #24354 **\$ 6.95**
3/4 cup bag (net 4.1 oz.) #24344 **\$ 8.69**
1 1/2 cup bag (net 8.1 oz.) #24386 **\$ 12.99**
3 cup bag (net 16.2 oz.) #24315 **\$ 19.49**

Chicken Taco Seasoning

Lighten up your tacos with chicken. Flavorful and spicy without being too hot, the perfect way to use boneless/skinless chicken breasts, at least in our opinion. Follow the easy directions, and you'll have a new family favorite—Chicken Tacos. *Hand-mixed from: kosher salt, garlic, Ancho chili pepper, onion, Spanish-style paprika, cumin, cilantro, Tellicherry black pepper, Mexican oregano and jalapeño powder.*

1/4 cup jar (net .9 oz.) #24233 **\$ 3.95**
1/2 cup jar (net 2.1 oz.) #24259 **\$ 6.95**
3/4 cup bag (net 3.2 oz.) #24249 **\$ 8.69**
1 1/2 cup bag (net 6.3 oz.) #24281 **\$ 12.99**

Rojo Taco Seasoning

Delicious Mexican pork tacos taste great. They also usually simmer for hours. Here at Penzeys, we've done the simmering for you—all you need is 15 minutes. Directions: thinly slice 1 lb. pork. Pour 4-6 TB. ROJO TACO SEASONING into a large skillet. Heat over medium heat for 2 minutes. Add pork, cook 8-12 minutes, depending on how thick your pork pieces are, over medium-high heat. Serve in the shell of your choice. *Ingredients: Achiote (corn oil, Annatto), lime juice, water, spices (Chili Pepper, salt, granulated garlic, cumin, Mexican oregano, Ceylon cinnamon, cilantro), vinegar, brown sugar, gum acacia, xanthan gum.*

1 cup jar (net 8.4 oz) #97280 **\$ 7.29**



Soup Bases

Our soup bases are great for broth, soup or gravy, but they also make great seasonings. Try a little in rice, vegetables and casseroles—wherever you need a bit of extra flavor. Refrigeration is recommended, but not necessary.

Beef Soup Base and Seasoning

For rich beef stock use $\frac{1}{2}$ - $\frac{3}{4}$ tsp. Beef Base for each cup (8 oz.) hot water. This is equivalent to 1 bouillon cube, though Beef Base has more flavor and less salt. Plain beef broth is wonderful when you're under the weather, or add noodles or vegetables for a quick lunch. To "beef up" the flavor of soup, stew or gravy, add 2-3 tsp. Beef Base. For 2 quarts of soup or stew, add 2-3 tsp. Beef Base. For gravy, add 1 tsp. Beef Base to 2-3 TB. beef drippings to enhance the flavor of 2 cups gravy.

(net 8.0 oz.) #90186 \$ 9.95

Chicken Soup Base and Seasoning

For rich chicken stock use $\frac{1}{2}$ - $\frac{3}{4}$ tsp. Chicken Base for each cup (8 oz.) hot water. This is equivalent to 1 bouillon cube, though Chicken Base has more flavor and less salt. Plain broth is great when you're on a diet, or add noodles and vegetables for a quick lunch. When making rice, add 1 tsp. Chicken Base to the water for rich flavor. Chicken base is used to fortify the flavor of soup, stew or gravy. For 2 quarts of soup or stew, add 2-3 tsp. Chicken Base. For gravy, add 1 tsp. Chicken Base to 2-3 TB. chicken drippings to enhance the flavor of 2 cups gravy.

(net 8.0 oz.) #90281 \$ 9.95

Ham Soup Base and Seasoning

Ham Base is traditionally used to add rich, smoky ham flavor to split pea or bean soup. For 2 quarts soup or stew made with a ham bone, add 1 TB. Ham Base. For soup without ham, use $\frac{1}{2}$ - $\frac{3}{4}$ tsp. Ham Base per cup (8 oz.) water. For ham gravy, add 1 tsp. Ham Base to 2-3 TB. drippings from baked ham to enhance the flavor of 2 cups gravy. Ham Base gives a flavorful boost to plain vegetables or rice, just add a bit to the cooking water.

(net 8.0 oz.) #90586 \$ 9.95

Pork Soup Base and Seasoning

For rich roast pork flavored stock, use $\frac{1}{2}$ - $\frac{3}{4}$ tsp. Pork Base for each cup (8 oz.) hot water. This is equivalent to 1 bouillon cube, though Pork Soup Base has more flavor and less salt. Try making pork noodle soup for a nice change of pace, just use pork instead of chicken or beef, and add 1 TB. Pork Soup Base to 2 quarts soup to enhance the flavor. For truly great gravy, add 1 tsp. Pork Base to 2-3 TB. drippings from pork roast or pork chops for 2 cups gravy.

(net 8.0 oz.) #90881 \$ 9.95

Seafood Soup Base and Seasoning

For rich seafood stock, use $\frac{1}{2}$ - $\frac{3}{4}$ tsp. Seafood Base for each cup (8 oz.) hot water. Seafood stock is a great base for chowder, gumbo or bisque, or to use in place of clam juice. To make quick linguine with clam sauce, cook 1 lb. pasta. While pasta is cooking, heat 2 TB. olive oil in a large pan over medium heat. Add 2-4 minced garlic cloves and 1 can clams, reserving the juice. Sauté for 2 minutes, add clam juice, $\frac{1}{2}$ cup water and 1-2 tsp. Seafood Base. Cook over medium heat 3-5 minutes, stirring, until reduced by about half. Serve over cooked, drained pasta.

(net 8.0 oz.) #90986 \$ 9.95

Turkey Soup Base and Seasoning

For rich turkey stock, use $\frac{1}{2}$ - $\frac{3}{4}$ tsp. Turkey Base for each cup hot water. This is equivalent to 1 bouillon cube, though Turkey Base has more flavor and less salt. Plain broth is good food for those times you're under the weather, or add vegetables or noodles for a quick lunch. Turkey Base is often used to extend turkey gravy for holiday dinners, or to fortify the flavor of dishes made with turkey leftovers, such as soup, stew or casseroles. For 2 quarts of soup or stew made with leftovers, add 2-3 tsp. Turkey Base. For gravy, add 2 tsp. Turkey Base with 4-5 TB. turkey drippings for 3 cups gravy.

(net 8.0 oz.) #90386 \$ 9.95

Vegetable Soup Base and Seasoning

Richly flavorful and completely meatless. Make your own flavorful broth for soups and stews, just add 1 tsp. to a cup of hot water. Throw a little in the pot to season pasta and rice, great to add a little oomph to vegetable casseroles and plain steamed veggies. Wonderful for poaching fish. Rich roasty carrots form the base of our new Vegetable Soup Base, along with powdered onions, potatoes and tomatoes.

(net 8.0 oz.) #90481 \$ 9.95

For ingredients and nutritional information on all of our soup bases, visit www.penzeys.com.



Turmeric

What makes mustard yellow? Turmeric. From India.

1/4 cup jar (net .9 oz.) #48332 \$ 2.95
1/2 cup jar (net 1.9 oz.) #48358 \$ 4.95
3/4 cup bag (net 2.9 oz.) #48348 \$ 6.29
1 1/2 cup bag (net 5.7 oz.) #48380 \$ 9.49
3 cup bag (net 11.4 oz.) #48319 \$ 14.29

Tuscan Sunset **SALT FREE**

Salt-free Italian-style seasoning. Perfect for veggies and pasta, salads, tomato sauce, chicken and fish. The rich sweet flavor of basil and oregano with the added zest of garlic, bell pepper and black pepper. Round it off with a touch of fennel, and who needs salt? Perfect for every vegetable, from asparagus to zucchini. We especially love it sprinkled on fresh tomatoes, corn on the cob, snap peas and green beans. Also makes a great salad dressing for green salads and hearty veggies on the grill, and use it to marinate fish fillets, lean pork, and boneless/skinless chicken as well! *Hand-mixed from: basil, oregano, red bell pepper, garlic, thyme, fennel, black pepper and anise.*

To make oil & vinegar salad dressing: Cover 1 TB. Tuscan Sunset Seasoning with 1 TB. water, let stand a few minutes. Add 1/3 cup olive oil and 1/4 cup balsamic vinegar, stir. Add 1-2 tsp. prepared Dijon-style mustard, if desired—it helps vinegar and oil dressings stay together.

To make creamy salad dressing: Mix 1 tsp. Tuscan Sunset Seasoning, 1/4 cup mayonnaise, and 1/4 cup buttermilk, divide between 2 salads.

1/4 cup jar (net .5 oz.) #16539 \$ 3.95
1/2 cup jar (net 1.0 oz.) #16555 \$ 6.95
3/4 cup bag (net 1.5 oz.) #16545 \$ 8.69

Venison Sausage Seasoning

Also for summer sausage. *Hand-mixed from: salt, black pepper, nutmeg, coriander, paprika and red pepper.*

1/4 cup jar (net 1.5 oz.) #28631 \$ 2.95
1/2 cup jar (net 3.1 oz.) #28657 \$ 4.95
3/4 cup bag (net 4.7 oz.) #28647 \$ 6.29

Wasabi

Adds bright heat and zesty flavor to Japanese dishes, especially sushi.

Natural Wasabi

Blend of horseradish, mustard, tapioca starch and wasabi.

1/4 cup jar (net .9 oz.) #48637 \$ 2.95
1/2 cup jar (net 1.8 oz.) #48653 \$ 4.95
3/4 cup bag (net 2.7 oz.) #48643 \$ 6.29

Zatar (Zahtar)

Popular Middle-Eastern tabletop blend. *Hand-mixed from: sumac, thyme, sesame and salt.*

1/4 cup jar (net .8 oz.) #23731 \$ 3.95
1/2 cup jar (net 1.7 oz.) #23757 \$ 6.95
3/4 cup bag (net 2.6 oz.) #23747 \$ 8.69



Cilantro Lemon Lentil Soup

This healthful soup from Danielle Hoffman is bursting with flavor. To read about Danielle, turn to page 13.

Cilantro Oil:

- 1 Cup fresh cilantro, cleaned and chopped
- 1/4 tsp. salt
- 1/2-3/4 Cup olive oil

Soup:

- 1 TB. olive oil
- 1 medium onion, chopped
- 1 tsp. GROUND ALLSPICE
- 3/4 tsp. salt
- 1 Cup dried lentils, rinsed
- 6 1/2 Cups vegetable broth (or 6 1/2 Cups water mixed with 1 TB. VEGETABLE SOUP BASE)
- 4 TB. fresh lemon juice (juice of 1 average lemon)
- PENZEYS PEPPER, to taste

For the Soup: Heat the olive oil in a stockpot over medium heat. Add the onion and cook until browned, stirring frequently, about 5 minutes. Add the ALLSPICE and salt and cook, stirring frequently, for 1 minute. Add the lentils and broth and bring to a boil. Reduce the heat and simmer, covered, until lentils are soft, about 30 minutes. Transfer about 1/3 of the soup to the blender and puree until smooth. Return to the stockpot and stir. Add the lemon juice and PEPPER. Drizzle with cilantro oil before serving.

Prep. time: 15 minutes

Cooking time: 30 minutes

Serves: 6

Nutritional Information: Servings 6; Serving Size 1 cup (327g); Calories 170; Calories from fat 60; Total fat 6g; Cholesterol 0mg; Sodium 620mg; Carbohydrate 25g; Dietary Fiber 6g; Sugars 5g; Protein 7g.

For the Cilantro Oil: Put the cilantro in a blender with 1/2 Cup olive oil and the salt. Puree and drizzle in more olive oil until you reach your desired consistency. Pour into a bowl and set aside.



Vanilla

The rich flavor of pure vanilla is like no other. It just wouldn't be dessert without vanilla. Vanilla Beans from Madagascar and Mexico, where there is a long history of growing vanilla, have wonderful, strong flavor, and are best used in ice cream and custard, beverages and cheesecake, where the liquid in the dish helps extract the flavor of the bean. Given that one whole vanilla bean is usually used per recipe, it is easy to see why Pure Vanilla Extract is the more popular and economical choice—if one can use economical and vanilla in the same sentence. Using 1 teaspoon per dessert, a 4-fluid ounce bottle of extract will yield 24 desserts—more or less anyway, given that most of us add a bigger splash than the recipe calls for. Even our Single Strength Vanilla Extract is 10% stronger than the grocery store variety, and our Double Strength Vanilla will give you twice as much vanilla flavor. Vanilla Sugar is a favorite here at Penzeys, but has also been made and used for years and years by grandmas everywhere. It is made simply by splitting a vanilla bean and placing it in sugar until it becomes rich with vanilla flavor, then removing the bean and using the sugar in baking (replace 1 TB. of the regular sugar in the recipe with 1 TB. of Vanilla Sugar). We also love tossing Vanilla Sugar with fresh fruit like strawberries—after a few minutes even kids think it is as good as a cookie.

Madagascar Vanilla Beans

Regarded as the world's best, Madagascar beans set the standard for prime vanilla flavor.

3 beans #58430 \$ 8.99
15 beans #58456 \$ 34.95

Mexican Vanilla Beans

Mexican beans, while similar to Madagascar, have a darker flavor that is perfect for vanilla liqueur and coffee drinks.

3 beans #58630 \$ 8.99
15 beans #58656 \$ 34.95

Vanilla Sugar

Wash and cut fruit, leaving slightly damp, then toss with Vanilla Sugar (1-2 TB. per quart of strawberries, for example) and let stand for a few minutes, then serve plain or as a topper for cereal or ice cream. Vanilla Sugar is an old-fashioned mix of real Vanilla Beans aged in pure sugar, that was used in the old days before Vanilla Extract. We've been blending and using Vanilla Sugar in our coffee for a long time, and it tastes great. Vanilla Sugar can be used in baking and candy-making, and is particularly nice where the flavor of the vanilla bean should shine through, such as in ice-cream. Vanilla sugar is also the perfect sprinkle for coffee and hot chocolate. *Madagascar and Mexican Vanilla Beans chopped, mixed and aged with white sugar.*

1/2 cup jar (net 3.4 oz.) #92351 \$ 7.95
1 cup jar (net 6.8 oz.) #92380 \$ 14.95
2 cup jar (net 13.6 oz.) #92322 \$ 27.95

Single-Strength Vanilla

35% alcohol. Pure extract from the highest quality 100% premium Madagascar "Bourbon Islands" vanilla beans. These beans have a rich and complex, smooth, true flavor. The cool-perking process retains the bean's full flavor, along with all of the desirable vanilla side notes. With over 400 flavor components in every high-quality vanilla bean, artificial vanilla (which contains only one-synthetic vanillin) will never come close to matching the wonderful richness of pure vanilla extract. This extract is 10% stronger than the pure vanilla extract sold in supermarkets, and has the great Madagascar flavor. *Ingredients: water, alcohol, sugar and vanilla bean extractives.*

2 fluid ounce bottle #92135 \$ 7.49
4 fluid ounce bottle #92151 \$ 12.95
8 fluid ounce bottle #92180 \$ 23.95
16 fluid ounce bottle #92119 \$ 39.95

Double-Strength Vanilla

35% alcohol. Pure double-strength vanilla extract made from the highest quality Madagascar "Bourbon Islands" vanilla beans. Compared to the single-strength, twice as many beans are used to make each gallon of extract (about 200 beans). "Two-fold" vanilla extract has been the secret ingredient of professional bakers for years. For the amount of vanilla flavor specified in a recipe, use half as much. When used this way, double-strength vanilla makes economic sense, as there is the equivalent of twice as much vanilla per bottle. For unbeatably rich vanilla flavor in baked goods and desserts, use the same amount the recipe calls for. *Ingredients: water, alcohol, sugar and vanilla bean extractives.*

2 fluid ounce bottle #92230 \$ 10.95
4 fluid ounce bottle #92256 \$ 18.95
8 fluid ounce bottle #92285 \$ 34.95
16 fluid ounce bottle #92214 \$ 59.95





Chocolate Pie

Doris Williams shared this pie recipe with us back in 2014 and we've been making it ever since. It's a keeper.

- 1 9-inch pie shell (see below)
- $\frac{3}{4}$ Cup sugar
- $\frac{1}{2}$ Cup flour
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ Cup COCOA POWDER
- 2 egg yolks
- $2\frac{1}{2}$ Cups whole milk
- 1 tsp. PURE VANILLA EXTRACT
- 1 tsp. melted butter

Sift together (this is important so there are no little cocoa flecks) the sugar, flour, salt and COCOA. Set aside. In a second large bowl, whisk the egg yolks. Gradually add the milk and whisk well. Gradually add the dry ingredients and whisk until smooth. Pour the mixture into a heavy saucepan. Heat over medium-high heat and stir or whisk constantly until the mixture begins to boil, which should take 5-7 minutes. Reduce the heat to medium and stir until thickened, probably another 5 minutes. Make sure you are stirring the mixture all the way to the bottom (a flexible spatula works great for this), as that thickens first. Once it is good and thick, remove from heat and stir in the butter and VANILLA. Pour into the pie shell and set aside to cool for at least 2 hours. Graham cracker crust pies can be refrigerated, but if you used a regular crust it can get soggy in the fridge.

Crust:

- $\frac{1}{4}$ Cup sugar
- 1 Cup graham cracker crumbs
- 1 tsp. NATURAL COCOA POWDER
- $\frac{1}{3}$ Cup butter, melted

Combine all of the ingredients right in the pie plate. Press firmly along the bottom and up the sides of the pan. Chill while making the filling.

Prep. time: 30 minutes

Cooking time: 20 minutes

Cooling time: 2 hours

Serves: 8

Nutritional Information: Servings 8; Serving Size 1 slice (138g); Calories 310; Calories from fat 120; Total fat 13g; Cholesterol 80mg; Sodium 310mg; Carbohydrate 45g; Dietary Fiber 1g; Sugars 32g; Protein 5g.



Blueberries and Cream Pie

When blueberries are in season, this is a great dessert.

- 1 unbaked pastry shell, or use the simple pie crust recipe below
- 4 Cups blueberries (2 pints)
- $\frac{2}{3}$ Cup sugar (or $\frac{1}{2}$ Cup sugar plus 5 TB. VANILLA SUGAR)
- $\frac{1}{3}$ Cup cornstarch ($\frac{1}{2}$ Cup if using frozen blueberries)
- $\frac{1}{2}$ tsp. CINNAMON or PIE SPICE
- $\frac{1}{4}$ tsp. salt
- 1 Cup whipping cream

Preheat oven to 400°. Rinse berries and pick out any undesirable ones. After the berries have drained thoroughly dry them with paper toweling and pour them into the pastry shell. Frozen blueberries are impossible to dry, so use the larger amount ($\frac{1}{2}$ Cup) of cornstarch. In a small bowl combine the sugar, flour, CINNAMON or PIE SPICE and salt. Stir in the milk and whipping cream; whisk until smooth. Pour over the berries and bake for 45 minutes. After about 30 minutes check and cover the edges with foil if the rim is getting dark. Cool on a wire rack then refrigerate for 4 hours (overnight is even better) before serving for best cutting. Even so, sometimes this is just a very juicy pie and doesn't set fully, but it is still delicious!

Optional topping: Beat $\frac{1}{2}$ cup of very cold whipping cream with $\frac{1}{2}$ tsp. PURE VANILLA EXTRACT to top the pie before serving.

Prep. time: 10 minutes

Baking time: 45 minutes

Cooling and refrigeration time: 24 hours for easiest cutting

Serves: 8

No Roll Pie Crust

This is truly the easiest pie crust you will ever make. Mix it right in the pie plate—no bowl and no rolling! Use this whenever you are making a single crust pie.

- $\frac{1}{2}$ Cups all-purpose flour
- 1 tsp. sugar
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ Cup oil (we used canola)
- 3 TB. milk

Combine ingredients in a 9-inch pie pan. Mix with a fork until well blended and pat into the pan. Push the pastry up the sides and form a nice edge with your thumb and finger. Prick the crust with a fork to prevent bubbling of the pastry during baking.

Nutritional Information: Servings 8; Serving Size 1 slice (173g); Calories 410; Calories from fat 190; Total fat 21g; Cholesterol 25mg; Sodium 230mg; Carbohydrate 53g; Dietary Fiber 3g; Sugars 26g; Protein 5g.



Buttermilk Pie

This recipe for Buttermilk Pie was sent in by Beatrice Minnis of Julian, California. "Natalie George shared the recipe with me and our community," says Beatrice. "We all make it at various times for potlucks and fundraisers."

- 1 9-inch pie crust (see recipe below for our favorite pie crust)
- 3 eggs, beaten
- $\frac{1}{2}$ Cup butter (1 stick), melted and cooled
- $1\frac{1}{2}$ Cups sugar
- 1 TB. flour
- $\frac{2}{3}$ Cup buttermilk
- $\frac{1}{4}$ tsp. salt
- $1\frac{1}{2}$ tsp. PURE VANILLA EXTRACT (Beatrice says, "I use your Double Strength Vanilla with a heavy hand!")
- 1 tsp. PURE LEMON EXTRACT
- 1 tsp. MINCED LEMON PEEL (rehydrate 5 minutes in 1 TB. water)

Preheat oven to 325°. In a mixing bowl, combine the eggs and butter and beat until frothy. Add the sugar and flour and mix. Add the buttermilk, salt, VANILLA, LEMON EXTRACT and MINCED LEMON PEEL and stir to combine. Pour into the pie crust. Bake at 325° for 10 minutes and then raise the heat to 350° for 50 minutes. It will rise up and settle back down as it cools. Cool 2 hours or so before cutting.

Pie Crust:

- 1 stick butter, cool but not cold
- 1 Cup flour
- $\frac{1}{4}$ tsp. salt
- 2-3 TB. milk

Use a fork or your fingers to blend the butter with the flour and salt. Once it looks like peas mixed with crumbles, drizzle in the milk and use the fork or a spoon to blend it together. All the milk may not be needed. It should just stick together enough that you can pat it into a disc shape. Cover in plastic wrap and chill 30 minutes before rolling out. On a well-floured surface, roll the disc from the center to the outer edge with a well-floured rolling pin. Add more flour if needed. Roll until the circle is larger than your pie pan. The chilling time is just about perfect for making the ingredients for the filling.

Prep. time: 10 minutes plus 40 minutes if making crust

Baking time: 60 minutes

Serves: 8

Nutritional Information: Servings 8; Serving Size 1 slice (125g); Calories 450; Calories from fat 220; Total fat 25g; Cholesterol 130mg; Sodium 320mg; Carbohydrate 52g; Dietary Fiber <1g; Sugars 39g; Protein 5g.



Cherry Pie

A true classic, and for good reason—cherry pie is truly delicious.

Pie crust:

- 12 TB. cold butter (1½ sticks)
- 1½ Cups flour
- ½ tsp. salt
- 1 tsp. sugar
- 3-5 TB. milk

Cherry Pie Filling:

- 4 Cups plain pitted tart cherries, completely drained (the juice is good added to smoothies or cocktails)
- 1½ Cups sugar
- 3 TB. ARROWROOT STARCH
- 1 tsp. PIE SPICE
- 2 tsp. PURE VANILLA EXTRACT
- 2-3 drops ALMOND EXTRACT (optional)
- 1 egg white, beaten and divided
- 2 TB. VANILLA SUGAR (or regular sugar)

For the crust, cut the butter into pieces. Add the flour, salt and sugar and rub/mix by hand to combine. Drizzle in the milk. Mix with a spoon until the dough just holds together. Form into 2 balls, one twice as big as the other. The large one will be the crust; the small one will be the lattice top. Wrap and chill 30 minutes before rolling. Preheat oven to 375°. While the dough chills, put the well-drained cherries into a large mixing bowl. Cover with sugar and ARROWROOT STARCH, add the PIE SPICE, VANILLA (and ALMOND if using) and toss gently until well combined. Set aside while rolling the crust.

Roll out the larger piece of dough for the bottom crust. Place in pie pan and prick with a fork. Brush with ½ of the beaten egg white before filling, so the crust doesn't get soggy. Roll the smaller ball of dough out into a long oval. The object is to get 10-12 strips for the lattice. Cut with a sharp knife; the smaller strips will be on the edges of the pie. Once the lattice is rolled and cut, fill the pie with the fruit filling. Lay the two longest lattice strips in an x across the middle, and weave the rest of the pieces in, going over and under. Press around the rim to secure the lattice. Brush with the remaining egg white and sprinkle with VANILLA SUGAR/sugar. Bake for 10 minutes at 375°, then reduce heat and bake for 1 hour at 350°. Check after 30 minutes; if the edges are already brown, cover them with foil. Cherry pie is difficult to slice cleanly while it is warm, so let it cool 2-3 hours before slicing, or eat it warm but figure the slices won't look as perfect as they taste.

Prep. time: 30 minutes

Baking time: 60-70 minutes

Resting time: 2-3 hours

Serves: 8

Nutritional Information: Servings 8; Serving Size 1 slice (220g); Calories 460; Calories from fat 160; Total fat 18g; Cholesterol 45mg; Sodium 280mg; Carbohydrate 74g; Dietary Fiber 2g; Sugars 49g; Protein 4g.

4 JAR BOXES

Baker's Assortment Gift Box

This gift box contains the ingredients any baker will love—the most popular spices for fresh, homemade baked goods.

BOX CONTAINS: China Cinnamon, Natural High Fat Cocoa, Baking Spice, Double Strength Madagascar Pure Vanilla Extract.

#81748 \$38.75

Baking Mini Gift Box

Share the very best with all the bakers who have over the years made your life a little bit sweeter. The Baking Mini also is the gift of confidence that everything you bake will come out tasting its best.

BOX CONTAINS: ¼ cup jar each of our Powdered China Ginger, East Indian Ground Nutmeg, Ground China Cinnamon and our Ceylon Cinnamon. Also includes cards with handy tips for each spice.

#82437 \$15.95

Cheese Seasonings Gift Box

Rich with cheese, spices, poppy and sesame seeds. Delicious mixed with yogurt or mayo for dressing salads and pasta, or as a dip. Also good sprinkled on chicken or fish, steamed vegetables, eggs, baked potatoes or popcorn.

BOX CONTAINS: Salad Elegant, Rocky Mountain Seasoning, Garden Salad, Sicilian Salad.

#85746 \$33.99

Cocoa Lover's Gift Box

This gift contains all the spices needed to make delicious, homemade cocoa. Also perfect for coffee lovers.

BOX CONTAINS: Natural High Fat Cocoa, China Cinnamon, Regular Hot Chocolate Mix, Hot Chocolate Mix with a Hint of Mint.

#80846 \$18.25

Ethnic Milwaukee Gift Box

Easy to use spice mixes based on the rich cultural heritage of Milwaukee.

BOX CONTAINS: Old World Seasoning, Brady Street Cheese Sprinkle, Galena St. Rub, Fox Point Seasoning.

#85546 \$33.99

Extracts Gift Box

We've combined all of our popular extracts into one gift. Perfect for baking or adding flavor to pancake or waffle batter, cake mixes, coffee, tea or hot chocolate. Extracts are really flavorful, and a little goes a long way, so this is a gift that will last.

BOX CONTAINS: Double Strength Vanilla Extract, Almond Extract, Orange Extract, Lemon Extract.

#81843 \$49.99

Grill & Broil Gift Box

Easy to use, robust, flavorful blends are the ideal gift for backyard cooks everywhere—from beginners to pros. This bestselling box combines our most popular seasonings for summertime grilling to winter broiling.

BOX CONTAINS: Northwoods Seasoning, BBQ 3000, Galena Street Rib Rub, Jerk Chicken/Fish Seasoning.

#86743 \$30.75

Grill & Broil Mini Gift Box

Our best selling gift box now in an easy to give size. Makes great taste simple. From the lifetime griller to the first time cook this mini is the perfect way to give the gift of delicious flavor.

BOX CONTAINS: ¼ cup jar each of our Cajun Seasoning, BBQ 3000, Galena Street Rub and our 4/S Special Seasoned Salt. Also includes cards with handy tips for each spice.

#82424 \$15.95

Herb Gift Box

One of our most popular gifts. There is no better or easier way to add flavor to everyday meals than with the use of herbs and herb blends.

BOX CONTAINS: Pasta Sprinkle, Bouquet Garni, Bavarian Rub, Parisien Bonnes Herbes.

#81043 \$20.49

Indian Curry Gift Box

Our most popular curry seasonings, a perfect set for creating Indian cuisine bursting with vibrant spicy flavor.

BOX CONTAINS: Maharajah Curry Powder, Garam Masala (Punjabi Style), Tandoori Seasoning, Balti Seasoning.

#80741 \$45.55

International Salt Free Gift Box

No salt, sugar or MSG. Just fresh and aromatic spices and herbs, all excellent for flavorful fish, chicken and vegetables.

BOX CONTAINS: Mural of Flavor, Bavarian Seasoning, Sunny Spain Seasoning, Tuscan Sunset.

#80646 \$28.49

Kind Heart Gift Box

Spread kindness. Show someone you care with this gift of four versatile seasonings that are all free of salt yet full of flavor.

BOX CONTAINS: 33rd & Galena, Arizona Dreaming, Mural of Flavor, and Penzeys Forward!

#82440 \$14.79

Mill Owner's Gift Box

A thoughtful gift for those who already have a peppermill (or two).

BOX CONTAINS: Tellicherry Black Peppercorns, White Peppercorns, Green Peppercorns, Four Peppercorn Blend.

#81243 \$32.99

Original Mini Gift Box

Penzeys original Mini Gift Box makes giving a gift of great flavor to everyone you love both possible and reasonable. These four universally-appealing spices instantly bring deliciousness.

BOX CONTAINS: ¼ cup jar each of our Penzeys Cinnamon, Penzeys Pepper, Penzeys Garlic Powder and our salt-free Mural of Flavor Seasoning. Also includes cards with handy tips for each spice.

#82419 \$15.95

Pepper Lover's Gift Box

The Pepper Lover's Gift Box is perfect for the pepper lover in your life.

6" BOX CONTAINS: 6" peppermill, Tellicherry Black Peppercorns, White Peppercorns, Green Peppercorns.

#81148 \$52.45

Salad Lover's Gift Box

Tasty, versatile blends for making fresh, flavorful, homemade salad dressings.

BOX CONTAINS: Italian Vinegar & Oil, Buttermilk Ranch, Green Goddess and Creamy Peppercorn

#85641 \$28.45

Some Like It Hot Gift Box

The perfect gift for that special someone who can never have it hot enough.

BOX CONTAINS: HOT Chili Powder, Spicy 4/S, HOT Curry Powder, Northwoods Fire.

#80941 \$27.35

Taco Seasonings Gift Box

All of our Taco Seasonings in one box. Tacos are so tasty, quick and easy, is it any wonder one of the most popular flavors in America is Mexican?

BOX CONTAINS: Original Taco, Bold Taco, Chicken Taco, Rojo Taco Seasoning.

#81948 \$45.55

Welcome SEASONINGS

BOX CONTAINS: ¼ cup jar each of our Bangkok Blend, Frozen Pizza Seasoning, Cajun Style Seasoning, Ruth Ann's Muskego Ave Seasoning, a Heal the World magnet, a Heal the World dish towel, and handy tip cards.

#82624 \$19.95

Welcome SPICES

BOX CONTAINS: ¼ cup jar each of our French Thyme, Ground Red Chipotle Pepper, Vietnamese Cinnamon, Hungarian Sweet Paprika, a Heal the World magnet, a Love People dish towel, and a set of handy tip cards.

#82611 \$19.95

Do-It-Yourself Gift Box Kit

Here's how easy it is to create a distinct gift for that unique individual: purchase any 4 jars of seasonings separately, order this kit and pack the separately purchased jars at home for that personalized touch.

KIT CONTAINS: 1 box, 1½ oz. of cinnamon sticks, ½ oz. of whole Grenada nutmegs and ½ oz. of select Turkish bay leaves, a brochure with recipes on how to use the cinnamon sticks, nutmeg and bay leaves.

4 jar kit #89744 \$4.55



Mail order item only (catalog or online), not available in stores.



WELCOME SEASONINGS
#82624 \$19.95



INTERNATIONAL SALT FREE
#80646 \$28.49



GRILL & BROIL GIFT BOX
#86743 \$30.75



KIND HEART GIFT BOX
#82440 \$14.79

GIFT BOXES | 4 JAR

8 JAR BOXES

American Kitchen Gift Boxes

Traditional spice mixes for the modern kitchen, a place where good sense combines with great taste. A gift for the family that's just starting out, for older folks trying to eat more healthy, or even for yourself.

8 JAR BOX CONTAINS: Cajun Seasoning, Fox Point Seasoning, Singapore Seasoning, Buttermilk Ranch Dressing Base, China Ginger Powder, Sweet Curry Powder, Chinese Five Spice, Italian Herb Seasoning.

#85483 \$59.29

Baker's Assortment Gift Box

This gift box contains the ingredients any baker will love—the most popular spices for fresh, homemade baked goods.

BOX CONTAINS: Half cup jars of: Sweet China Cassia Cinnamon, Natural High Fat Cocoa, Double Strength Madagascar Pure Vanilla Extract, Ceylon True Cinnamon, Dutch Blue Poppy Seeds, China Ginger Powder, Minced Lemon Peel. Quarter cup jars of: Powdered Cloves, Ground Cardamom.

#81580 \$69.99

Flavors of Asia Gift Box

Asian cooking in American kitchens has been popular for some time. Whether you are a fledgling Asian cook or an iron chef, this gift box has all the basic tools for a delicious Asian meal at home.

BOX CONTAINS: Garlic, Cilantro, White Pepper, China Ginger Powder, Bangkok Blend, Chinese Five Spice, Singapore Seasoning, Indonesian Saté.

#82282 \$55.85

Grill & Broil Gift Box

Easy to use, robust, flavorful blends are the ideal gift for backyard cooks everywhere—from beginners to pros. This bestselling box combines our most popular meat, poultry and fish seasonings from summertime grilling to winter broiling.

BOX CONTAINS: Northwoods Seasoning, BBQ 3000, Galena Street Rub, Jerk Chicken/Fish Seasoning, Cajun Seasoning, Lemon Pepper, 4/S, Bicentennial Rub.

#86480 \$56.95

Salt Free Grill & Broil Gift Box

Easy to use, robust, flavorful blends are the ideal gift for backyard cooks everywhere—from beginners to pros. This bestselling box combines our most popular meat, poultry and fish seasonings from summertime grilling to winter broiling.

BOX CONTAINS: Sunny Spain, California Seasoned Pepper, Singapore Seasoning, Mural of Flavor, Jerk Chicken/Fish, Black/Red, Tuscan Sunset, Florida Seasoned Pepper.

#86988 \$61.55

Herb Gift Box

One of our most popular gifts. There is no better or easier way to add flavor to everyday meals than with the use of herbs and herb blends.

BOX CONTAINS: Cracked Rosemary, Thyme, Rubbed Sage, French Tarragon, Turkish Oregano, California Basil, Herbes de Provence, Pasta Sprinkle.

#80383 \$36.99

Indian Curry Gift Box

Our most popular curry seasonings, a perfect set for creating Indian cuisine bursting with vibrant spicy flavor.

BOX CONTAINS: Sweet Curry Powder, Hot Curry Powder, Maharajah Curry Powder, Tandoori Seasoning, Rogan Josh, Balti Seasoning, Garam Masala (Punjabi Style), Vindaloo Seasoning.

#80488 \$75.95

International Salt Free Gift Box

No salt, sugar or MSG. Just fresh and aromatic spices and herbs, all excellent for flavorful fish, chicken and vegetables.

BOX CONTAINS: Mural of Flavor, Bavarian Seasoning, Sunny Spain Seasoning, Tuscan Sunset, Adobo Seasoning, Jerk Chicken/Fish, Pasta Sprinkle, Regular Chili Powder.

#82387 \$55.85

Kind Heart 8 Jar Seasonings

Blends are the easiest way to add flavor to foods—simply sprinkle and enjoy!

BOX CONTAINS: Brady Street, Taco Seasoning, Regular Chili Powder, Forward!, Cinnamon Sugar, Sandwich Sprinkle, Pasta Sprinkle, Chip & Dip, Heal the World dish towel, Kind Heart lapel pin, Kind Heart refrigerator magnet.

#82529 \$39.95

Kind Heart 8 Jar Spices

Fresh, vibrant, versatile spices that will bring a burst of life to everything you cook.

BOX CONTAINS: Turkish Oregano, Penzeys Cinnamon, Dill Weed, Smoked Spanish Paprika, California Basil, Granulated Garlic, China Powdered Ginger, Penzeys Pepper, Heal the World dish towel, Kind Heart lapel pin, Kind Heart refrigerator magnet.

#82516 \$34.95

Salad Lover's Gift Box

Tasty, versatile blends for making fresh, flavorful, homemade salad dressings. At Penzeys, we use freshly ground, top quality spices, giving superior flavor. If you can't decide which dressing base to try, this might even be a good gift for yourself.

BOX CONTAINS: Italian Vinegar & Oil, Buttermilk Ranch, Creamy Peppercorn, Green Goddess, Country French Vinaigrette, Garden Salad, Sandwich Sprinkle, Salad Elegant.

#85188 \$59.25

Some Like It Hot Gift Box

The perfect gift for that special someone who can never have it hot enough.

BOX CONTAINS: HOT Chili Powder, Spicy 4/S, HOT Curry Powder, Northwoods Fire, Vindaloo Seasoning, Ground Chipotle Pepper, Crushed Indian Style Red Pepper, Galena Street Rub.

#85388 \$56.95

Steak Seasonings Gift Box

America's love affair with steak is alive and well. These seasonings are blended using robust spices and coarser grinds to stand up to your favorite steak.

BOX CONTAINS: Cajun Seasoning, Chicago Steak Seasoning, English Prime Rib Rub, Bicentennial Rub, Singapore Seasoning, Northwoods Seasoning, Mignonette Pepper, Saté Seasoning.

#86680 \$64.95

Taste Of Mexico Gift Box

A great blend of fragrant herbs and spices—vital for authentic and flavorful Mexican cooking.

BOX CONTAINS: Epazote, Ground Ancho Chili Pepper, Ground Cumin, Mexican Oregano, Cilantro, Ground Chipotle Pepper, Adobo Seasoning, Ceylon Cinnamon.

#81685 \$51.29

Do-It-Yourself Gift Box Kit

Here's how easy it is to create a distinct gift for that unique individual: purchase any 8 jars of seasonings separately, order this kit and pack the separately purchased jars at home for that personalized touch.

KIT CONTAINS: 1 box, 1½ oz. of cinnamon sticks, ½ oz. of whole Grenada nutmegs and ½ oz. of select Turkish bay leaves, a brochure with recipes on how to use the cinnamon sticks, nutmeg and bay leaves.

8 jar kit #89881 \$5.35





KIND HEART 8 JAR SEASONINGS GIFT BOX
#82529 \$39.95



STEAK SEASONINGS GIFT BOX
#86680 \$64.95



SALT FREE GRILL & BROIL
#86988 \$61.55



HERB GIFT BOX
#80383 \$36.99

GIFT BOXES | 8 JAR

GIFTS THAT SAY SO MUCH

GIFTS THAT SAY SO MUCH

Baker's Gift Crate

From apple bread to blueberry pie to cookies, this gift fits the bill for every baking recipe. Our Baker's Crate has it all—it might even be the perfect addition to your own kitchen or a thoughtful wedding gift.

BOX CONTAINS: Vietnamese Cassia Cinnamon, Ceylon Cinnamon, Cinnamon Sugar, Baking Spice, Ground Cloves, Ground Ginger, Minced Lemon Peel, Dutch Blue Poppy Seed, Mulling Spices, Ground Allspice, Ground West Indies Nutmeg, Ground Cardamom, Ground Anise, Cream of Tartar, Vanilla Sugar, Dutch Cocoa, Natural Cocoa, Madagascar "Bourbon Islands" Vanilla Beans, Pure Vanilla Extract, Pure Almond Extract.

#83539 \$169.95

Cooking Gift Box

There's no better way to show someone you care than by cooking for them—or by giving them our new Cooking Gift Box. Cheery and bright, it's full of delicious spices and seasonings for every style of cooking. Also included are a colorful Kind Heart pin, our new "Love People. Cook them tasty food" dish towel, and a 24-page booklet full of stories and recipes. It's a great gift and a great way to share the happiness Cooking brings to your life with everyone on your gift-giving list.

BOX CONTAINS: 1/2 Cup jar of Penzeys Cinnamon, 1/2 Cup jar of Mural of Flavor Salt Free Seasoning, 1/4 cup jar of Penzeys Minced Garlic, 1/4 cup jar of Pasta Sprinkle, 2-ounce bottle of Penzeys Pure Vanilla Extract, a Kind Heart Pin, a "Love People. Cook Them Tasty Food" dish towel and a 24-page booklet of stories and recipes.

#83021 \$37.95

Grill & Broil Gift Crate

Easy to use, robust, flavorful blends are the ideal gift for backyard cooks everywhere—from beginners to pros. These bestselling boxes combine our most popular meat, poultry and fish seasonings from summertime grilling to winter broiling. Perfect for all cuts of beef, pork, chicken and seafood, just rub on to taste, starting with 1 tsp. per pound.

BOX CONTAINS: BBQ 3000, 4/S, Mural of Flavor, Cajun Seasoning, Galena Street Rub, Bicentennial Rub, Singapore Seasoning, Jerk Chicken/Fish Seasoning, Northwoods Seasoning, Lemon-Pepper, Saté Seasoning, Pork Chop Seasoning, Trinidad Lemon Garlic Marinade, Black & Red Spice, Florida Seasoned Pepper, Southwest Seasoning, Bavarian Rub.

#85838 \$128.79

Hot Chocolate Gift Set

Our Hot Chocolate Set comes in a charming snowflake covered box with both our regular and mint Penzeys Hot Chocolate Mix, plus two Penzeys Kind Heart mugs.

GIFT SET CONTAINS: One 2-cup jar Regular Hot Chocolate mix, One 2-cup jar Hot Chocolate mix with a Hint of Mint and 2 Penzeys Kind Heart Mugs.

#87737 \$37.59

Pasta & Salad Seasonings Gift Crate

Everyone wants to eat healthy, but no one wants to feel deprived. With this crate, you can have the best of both worlds—delicious, flavorful food that won't take a toll on your waistline.

BOX CONTAINS: Creamy Peppercorn Dressing Base, Buttermilk Ranch Dressing Base, Parisien Bonnes Herbes, Garden Salad Seasoning, Brady Street Cheese Sprinkle, Sicilian Salad Seasoning, Greek Seasoning, Country French Vinaigrette Dressing Base, Salsa Salad Seasoning, Green Goddess Dressing Base, Rocky Mountain Salad Seasoning, Salad Elegant, Sweet California Basil, Italian Herb Mix, Turkish Oregano, Coarse Grind Tellicherry Black Pepper, Italian Vinegar and Oil, Granulated Garlic, Sandwich Sprinkle, Pasta Sprinkle.

#87337 \$152.75

The Spice Replacement Gift Crate

There are certain times in life when a person needs to completely replace their selection of spices and seasonings—whatever the reason, this is a wonderful assortment of the spices commonly called for in recipes. This gift also includes popular, versatile and traditional blends to round out your spice cupboard.

BOX CONTAINS: Old World Seasoning, Brady Street, Galena Street Rib Rub, Fox Point Seasoning, Tellicherry Black Peppercorns, Four Peppercorn Blend, Granulated Garlic, Medium Hot Chili Powder, Italian Herb Mix, Cake Spice, Sweet Curry Powder, Hungarian Sweet Paprika, Cayenne Pepper, China Cassia Cinnamon, Sunny Spain Seasoning, Taco Seasoning, 6" Peppermill, 6" Salt shaker.

#86172 \$157.89



WEDDING 9 Jar
#88839 \$39.95

COOKING GIFT BOX
#83021 \$37.95

WEDDING 15 Jar
#88868 \$69.95

Teacher's Gift Box

Let the teachers in your life know how much you appreciate them. At Penzeys we believe that education is the future of everything, so we put together this gift box as a way of showing our admiration and gratitude for everything teachers do.

BOX CONTAINS: 1/4 Cup jar of Smoked Spanish-Style Paprika, 1/2 Cup jar of Penzeys Forward! Salt Free Seasoning, a Teachers Care bumper sticker, a Teach! pin, and a 24-page booklet of stories and recipes.

#83018 \$9.95

Two Hearts Gift Crate

All dressed up and ready to go—this crate looks so great it doesn't even need wrapping. Plus, it has everything the happy couple could need to create wonderful meals and memories.

BOX CONTAINS: Black & Red, Regular Chili Powder, Herbes de Provence, Italian Herb Mix, Pasta Sprinkle, Poultry Seasoning, Hot Chocolate Mix, Lemon Pepper, Taco Seasoning, Chip & Dip Seasoning, Sandwich Sprinkle, 4/5 Seasoned Salt, Dill Weed, Parsley, China Cinnamon, Granulated Garlic, Hungarian Sweet Paprika, 8" Peppermill with Tellicherry Peppercorns, 8" Salt shaker, Double Strength Vanilla, Four Peppercorn Blend, Spanish Coupe Saffron and wedding charms.

#87537 \$204.99

Wedding 9 Jar

Help the happy couple cook up some memories.

BOX CONTAINS: 1/4 cup jar each of English Prime Rib Rub, Mural of Flavor, Smoked Spanish Paprika, Ruth Ann's Muskego Ave, Sandwich Sprinkle, Thyme, Penzeys Cinnamon, 1/2 cup jar each of Cajun Seasoning, and Penzeys Frozen Pizza Seasoning, a Heal the World magnet, a Heal the World dish towel.

#88839 \$39.95

Wedding 15 Jar

All you need is love (a little spice never hurts).

BOX CONTAINS: 1/4 cup jar each of Sandwich Sprinkle, Mural of Flavor, Smoked Spanish Paprika, Turkish Oregano, Penzeys Roasted Garlic, Arizona Dreaming, Forward!, Northwoods, Penzeys Frozen Pizza Seasoning, Cajun, Ruth Ann's Muskego Ave, Fox Point, 1/2 cup jar each of Penzeys Cinnamon and Penzeys Pepper, a 2-ounce bottle of Double Strength Vanilla and a Heal the World magnet.

#88868 \$69.95

Wedding Crate

The perfect gift for making tasty meals and lasting memories in the kitchen.

BOX CONTAINS: 1/4 cup jar each of Sandwich Sprinkle, Mural of Flavor, Smoked Spanish Paprika, Turkish Oregano, Penzeys Roasted Garlic, Arizona Dreaming, Forward!, Northwoods, Penzeys Cinnamon, Ruth Ann's Muskego Ave Seasoning, Granulated Garlic, Sweet Curry, Galena St., Turkish Seasoning, Thyme, English Prime Rib Rub, California Basil, Tuscan Sunset, Singapore Seasoning, Fox Point, 1/2 cup jar each of Penzeys Frozen Pizza Seasoning, Cajun, Penzeys Pepper, Regular Chili Powder and Original Taco Seasoning, a 2-ounce bottle of Double Strength Vanilla, a 6-inch peppermill in dark finish, a 6-inch salt shaker in dark finish, a Heal the World magnet and a Heal the World dish towel.

#88871 \$149.95

Penzeys Mug

A friendly way to share the values of love and cooking. Dishwasher safe! 12 fl. oz.

#94047 \$8.50

Heal the World Mug

Our new purple mug is just the perfect size, and it looks really happy sitting on a table or desk. Dishwasher safe! 12 fl. oz.

#94049 \$8.50

Heal the World Towel

As warm and soft as the Love it comes from.

Actual size of towel is 28" by 28."

#88121 \$7.95

*\$6.95 each with the purchase of any gift box.

Love People Dish Towel

... Says it all. Actual size of towel is 20" by 28."

#88123 \$6.95

*\$5.95 each with the purchase of any gift box.

Heal the World Magnet

#78008 \$3.95

Love People Gift Boxes

A wonderful selection of spices and seasonings for every cook. Share the love and happiness that come from cooking with these cheerful gifts. Choose from four festive colors!

REGULAR BOX CONTAINS: 1/4 cup jars of Penzeys Curry, Frozen Pizza Seasoning, Penzeys Cinnamon, Mural of Flavor, Penzeys Roasted Garlic, Penzeys Minced Garlic, Turkish Oregano, Sandwich Sprinkle, a Kind Heart pin and a Love People bumper magnet.

Love People Regular (purple) #82716 \$29.95

Love People Regular (yellow) #82729 \$29.95

Love People Regular (orange) #82732 \$29.95

Love People Regular (blue) #82745 \$29.95

DELUXE BOX CONTAINS: 1/4 cup jars of Penzeys Roasted Garlic, Penzeys Minced Garlic, Turkish Oregano and Sandwich Sprinkle. 1/2 cup jars of Penzeys Curry, Frozen Pizza Seasoning, Penzeys Cinnamon and Mural of Flavor, plus a 2-ounce bottle of Single Strength Vanilla, a Kind Heart pin and a Love People bumper magnet.

Love People Deluxe (purple) #82811 \$44.95

Love People Deluxe (yellow) #82824 \$44.95

Love People Deluxe (orange) #82837 \$44.95

Love People Deluxe (blue) #82840 \$44.95



LOVE PEOPLE DELUXE
(shown in purple)
#82811 \$44.95

LOVE PEOPLE REGULAR
(shown in orange)
#82732 \$29.95



Banana Cream Pie

Penzeys writer Lani shares, "Our family has been enjoying this pie for as long as I can remember. No one can recall when my grandma started making Banana Cream Pie; it's just always been a family favorite. Today, my mom Yvonne is the pie baker in our family. One thing she knows for sure, the 'BCP,' as my son Tyler refers to it, will always bring a smile when the pie comes to the table. It's a bit involved, but worth every minute of preparation ... it's delicious!"

Crust:

- 1½ Cups flour
- 1 tsp. salt
- ¼ Cup butter
- ½ Cup lard
- 2-3 TB. water

In a large bowl, combine the flour, salt, butter and lard. The butter and lard should be somewhat cold. Mix to combine into pea-sized pieces. Sprinkle in enough water to just hold the dough together. Flatten/wrap in waxed paper and refrigerate overnight to make rolling easier.

After rolling out the dough on a lightly floured surface, press firmly into a pan and over the edge, so the tender crust does not slide down the sides too much. Prick with a fork to also help the crust from falling. Refrigerate for about an hour before baking. Preheat the oven to 450°. Remove the crust from the refrigerator and bake for 8-10 minutes or until the crust is browned slightly (it will not totally brown like a normal crust). Cool before filling.

Custard:

- 3 TB. flour
- 1 TB. cornstarch
- ½ Cup sugar
- ¼ tsp. salt
- 1 Cup milk
- 1 Cup half & half
- 2 egg yolks
- 1 tsp. PURE VANILLA EXTRACT

In a large bowl, sift the flour and cornstarch together several times and then combine with sugar and salt. Set aside. Add the milk and half & half to a double boiler (or use a smaller pot over a bigger pot of boiling water—just make sure the water doesn't bubble up and over into the filling) and scald over medium-high heat. This will take about 3 minutes or so. Add the dry ingredients all at once to the milk mixture; reduce heat to medium and stir constantly for 15 minutes. It will begin to thicken. Mix a couple tablespoons of the custard with the egg yolks (this keeps them from cooking too fast when added to the hot milk) and then pour into the milk. Stir constantly for 10 additional minutes. Cool completely (overnight is even better) and then stir in the VANILLA.

Line the crust with a layer of sliced bananas (amount varies by taste). We used 3 bananas for the 9-inch crust. Spread the custard over the bananas. Top with whipped cream.

For homemade whipped cream, whip 1 Cup heavy cream with a sprinkle of VANILLA SUGAR until light and fluffy.

Prep. time: 24 hours, including chilling time

Cooking time: 50 minutes

Serves: 8

Nutritional Information: Servings 8; Serving Size 1 slice (137g); Calories 440; Calories from fat 270; Total fat 30g; Cholesterol 125mg; Sodium 330mg; Carbohydrate 36g; Dietary Fiber <1g; Sugars 14g; Protein 5g.

Pecan Pie

This is a traditional, delicious and easy pecan pie. You can make it even easier by using the No Roll Pie Crust on page 40.

Crust: 1 9-inch crust

Filling:

- 2 TB. flour
- 1 tsp. PIE SPICE
- ½ Cup sugar
- 3 eggs
- ½ Cup butter (1 stick), softened
- ¼ tsp. salt
- 1 Cup light corn syrup
- 1 tsp. PURE VANILLA EXTRACT
- 1-2 Cups pecans (we used 2)

Preheat the oven to 375°. Mix the flour, PIE SPICE and sugar in a small bowl and set aside. In a medium bowl, beat the eggs with an electric mixer until frothy. Add the butter, salt, flour/sugar mixture, corn syrup, and VANILLA. Beat until well mixed. The butter may not be fully mixed in, but that's ok. You will probably have small pieces of butter floating on the top. Stir in the pecans. If you would prefer the pecans to be broken up, you can beat them in with the rest of the ingredients. Pour the mixture into the unbaked pie shell. You may want to put a strip of aluminum foil around the edge for the beginning of baking to prevent over-browning of the crust. Remove this after the first 10 minutes. Bake at 375° for 10 minutes then lower the oven temperature to 350° and bake for an additional 50 minutes. The pie will set as it cools.

Prep. time: 20 minutes

Baking time: 1 hour

Serves: 8

Nutritional Information: Servings 8; Serving Size 1 slice (159g); Calories 690; Calories from fat 410; Total fat 45g; Cholesterol 100mg; Sodium 350mg; Carbohydrate 70g; Dietary Fiber 3g; Sugars 26g; Protein 7g.



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One for the Road to Knowledge once again being good

In this time of political money encouraging people to vote against their own best interests, it's not just the hard sciences that are under attack, it's the sciences of human interaction as well. And in the spirit of never pointing a finger without pointing a thumb, I don't know that Penzeys has not played a part in arriving at where we are today. In the post 9/11 reality of America retreating from the world and the growth of the whole buy-local movement, we've never stood up and said we are not local—not by any means whatsoever.

We are the spice trade, and it takes most of the planet to make what we do happen. Through us, you really are connected to a most amazing world. Yet as I watch the fear and the anger being created this primary season towards the parts of the world that don't share the same demographics as America, I know we could have done more to share with you our reality that the goodness of humanity knows no borders or divisions. Human kindness truly does run the world 'round.

For a great example you need look no further than Cinnamon. Not a lot of white heterosexual Christian American males are out there harvesting Cinnamon these days. The countries producing Cinnamon are predominantly Muslim, or Buddhist and Hindu, with even "Godless" Communism in the mix as well. In our travels, we have found incredible kindness among all these people. Our Penzeys Cinnamon and our new Pie Spice are both a blend of all these cultures. And nothing is more American than Apple Pie, but without Cinnamon, without the efforts of cultures outside our own, no one would be thinking about asking for seconds.

In this coming year we will do a better job sharing our knowledge and experience of the greater world beyond our borders. But know already, there is nothing to fear in our differences with others, because in the areas that actually matter, we are all pretty much the same. The world really is a good place.

Bill

bill@penzeys.com



Heal the World



Share Pie

Our Apple Pie

As you can probably guess from the title, this is our go-to pie recipe.

Crust:

- 1 stick butter, cold but not rock hard
- 1 Cup flour (half regular and half whole wheat pastry flour is a nice combo)
- pinch salt
- 1 TB. sugar
- 1-2 TB. milk

Crumble top:

- 1 stick butter, cut into pieces
- ½ Cup flour
- ⅓ Cup sugar
- 1 tsp. PENZEYS CINNAMON or PIE SPICE
- 1 TB. VANILLA SUGAR

Apple filling:

- 3 lbs. apples (we like Cortland or McIntosh), peeled and sliced
- 2 tsp. PENZEYS CINNAMON or PIE SPICE
- 1 TB. VANILLA SUGAR
- ½-1 Cup sugar, depending on tartness of apples
- 1 TB. flour (optional, use if apples are very juicy)

Preheat oven to 350°.

Crust: In a bowl, combine the butter, flour, salt and sugar. Rub the mixture between your fingers until it resembles peas and sand. Switch to a spoon and drizzle in the milk a bit at a time, stirring until the dough starts to gather up and stick together. Pat into a smooth disc, wrap in plastic and refrigerate ½ hour while you make the filling.

Topping: Place ingredients in a bowl and rub with your hands until the mixture is a rich light brown and is mostly small lumps with a bit of sandy crumbles. Cover bowl until ready to use.

Filling: Peel and slice apples mixing with the CINNAMON/PIE SPICE, VANILLA SUGAR and ½ cup sugar as you go. Add more sugar if the apples are tart or dry. Mix thoroughly until the apples become glossy and syrupy. If there is a lot of syrup sprinkle with flour and stir again. Set aside.

Gently roll out the crust on a lightly floured surface, starting from the middle of the disc and working with quick, light strokes. Flip the dough at least twice, sprinkling with more flour if it starts sticking.

Gently lift and place in the pan. Don't worry if it tears, simply pat the dough together. Add the apples. Sprinkle the topping over the apples and gently pat into all the crevices of the pie. Bake at 350° for 60-70 minutes. It is done when it is moving and talking to you—i.e., when you look at it you can see bubbles in the crust, filling bubbling up into the crumble top and hear a bit of hissing. Place a cookie sheet on the oven's lower rack to catch the inevitable few drips. The pie slices best if left to cool for 2 hours, but hot pie in a bowl with ice cream is outstanding. If transporting your pie, a dampened towel placed on a cookie sheet helps keep the pan from sliding around.

Prep. time: 40 minutes

Baking time: 60 minutes

Serves: 8 if you are lucky

Nutritional Information: Servings 8; Serving Size 1 slice (250g); Calories 470; Calories from fat 210; Total fat 23g; Cholesterol 60mg; Sodium 200mg; Carbohydrate 65g; Dietary Fiber 4g; Sugars 43g; Protein 3g.

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