190+ Seasoning & Spice Mix Recipes & Blends

Like most busy people, we always used to reach for a ready-made seasoning or spice mix to flavour our meals. A while back we made the decision to eat less processed foods and try to be a bit more healthy. One of the things we did was to start reading the ingredients on the foods we purchased. I think you need a chemistry degree to be able to interpret most food labels these days...one of the things we found is that in lots of the seasoning and spice mixes we used, there is a huge amount of hidden sugar, salt and MSG.

At this point we decided to look into making our own homemade spice mixes and rubs etc. We found two things out - WOW, freshly made home seasoning/spice mixes taste way better than store bought, and secondly, these homemade mixes are really quick and easy to make! Most of the dry mixes also keep for months when stored in sealed containers.

Below are 190+ DIY spice mixes, rubs and seasoning recipes for you to try. There literally is something for everyone! The recipes themselves are from the awesome Budget101 website, but I have linked directly to each recipe here for your convenience.
• Adobo Chili Spice (pork)

• Adobo Seasoning Mix

• African Fish Curry Powder

• African Malayan Curry Powder

• African Stew Curry Powder

• African Peppercorn Mix

• African Special Curry Powder

• African Vegetable Curry Powder

• All Purpose Salt Substitute

• All Purpose Spice Mix

• All purpose Spice Rub

• Almost Emeril’s Bayou Blast

• Almost Emeril’s Creole Seasoning

• Almost Emeril’s Essence

• Almost Emeril’s Southwest Seasoning
Apple Pie Spice

Apple Pie Spice #2

Baharat (Saudi Mixed Spices)

Balti Masala Spice Mix

Barbecue Herbs

Barbecued Popcorn Spice

Barbeque Spice Mix

Bbq Dry Rub

Basic Curry Powder (Indian Curry)

Bay Seasoning Mix

Beau Monde Seasoning

Beef Flavor Packet for Rice

Beef Seasoning Mix

Beef Stew Seasoning Mix
Bouquet Garni Mix

- Cajun Blackened Spice Mix

- Cajun Blackened Spice Mix #2

- Cajun Dynamite Dust
- Cajun Meatloaf Seasoning Blend
- Cajun Seasoning Mix
- Cajun Spice Seasoning Mix

- Cajun-Creole Seasoning

- California Chili Powder

- Caribbean Pepper Mix

- Caribbean Seasoning Mix
- Casserole Seasoning Mix

- Chef's Salt

- Chefs Salt Seasoning Mix

- Chicken Fajita Seasoning

- Chicken Shake & Bake
- Chili Mix
- Chili Popcorn Seasoning
- Chili Powder low sodium
- Chili Powder Mix

- Chili Seasoning Mix

- Chili Seasoning Mix #2
- Chili Seasoning Mix & Recipe

- Chinese 5 Spice Powder
Chinese Seasoning

- Chipotle Chicken-Beef Seasoning Mix
- Cinnamon Sugar

- Citrus Herb Blend

- Colonel Sanders Herbs & Spices

- Corn Husk Garni

- Country Herb Seasoning Mix
- Crab & Shrimp Seasoning Mix

- Creole Seasoning

- Crispy Chicken/Pork Coating Mix
- Cumin Salt

- Curry Blend

- Curry Powder

- Emerils Bayou Blast
- Emeril's Rustic Rub

- Emeril’s Creole Seasoning

- Emeril’s Essence
• **Emeril's Rustic Rub**

• **Emeril’s Southwest Seasoning**

• **Farmer’s Market Herb Seasoning**

• **Fennel Seasoning**

• **Firehouse Chili Powder**

• **Fish Seasoning Mix**

• **Five Spice Sugar**

• **Garam Masala**

• **Garlic & Herb Seasoning Mix**

• **Garlic Herb Seasoning**

• **Garlic Powder**

• **German Seasoning**
• **Gomasio**
• **Good Seasons Italian Dressing Copycat Recipe**
• **Grecian Seasoning Mix**

• **Greek Seasoning Blend**

• **Harissa**

• **Hawayij (Spice Mix)**
• Heloise's No Salt Seasoning Mix

• Herb Blend Mix for Cream Cheese

• Herb Seasoning
  • Herb Seasoning Blend
  • Herbed Salt Blend

• Herbes De Provence

• Herbes De Provence #2

• Homemade Chili Powder

• Homemade Dry Onion Soup Mix

• Hot Chili Powder

• Hot Creole Seasoning Mix

• Hunan Spice

• Hungarian Spice

• Indian Masala

• Italian Seasoning Mix

• Italian Seasoning Mix #2
- **Jerk Seasoning**
- **Kansas City Sweet Rub**
- **KC Smoky Sweet Rub Seasoning Mix**
- **KFC Chicken Seasoning Mix**
- **KFC Chicken Spice Mix**
- **Latin Spice Blend**
- **Lemon Herb Seasoning (Salt Substitute)**
- **Lemon Pepper Seasoning**
- **Lemon Pepper Seasoning Mix #2**
- **Les Fines Herbes Seasoning**
- **Lime Sugar**
- **Lipton's Onion Soup**
- **Liss Favorite Italian Dressing Mix**
- **Liss' Hot Seasoning Mix**
- **Lemon Pepper Seasoning Mix**
- **Lavender Sugar**
- **McCormick Chicken Marsala Seasoning Mix**
- **Meatloaf Seasoning Mix**
- **Mediterranean Herb Mix**
- **Mediterranean Herb Salt Mix**
- **Mexican Adobo Rub Mix**
- **Mexican Bean Spice Mix**
Mexican Seasoning Mix

- Mexican Seasoning Mix #2

- Mid East Spice Mix

- Montreal Steak Seasoning

- Moroccan Herb Salt Mix

- Moroccan Rub

- Mrs. Dash Copycat Seasoning Mix

- New Orleans Gumbo Mix

- Northern France Seasoning

- Old Bay Seasoning

- Old Sour

- Onion Powder and Garlic Powder

- Onion Soup Mix

- Oriental Stir Fry Mix

- Outback Steak Seasoning
- Parmesan Herb Seasoning Mix
- Paprika (How to make your own)
- Pepper Mill Combo Mix
- Pickling Salt - How to Make Your Own
- Poultry seasoning mix
- Poultry Blend (2)
- Pumpkin Pie Spice Mixes
- Pumpkin Pie Spice (2)
- Red Lobster Cajun seasoning Mix
- Rose Sugar
- Salsa Mix
- Salsa Mix in a Jar
- Salt Substitute
- Santa Fe Spice Rub
- Schilling "Salad Supreme"
- Seafood Seasoning Blend
- Seafood Spice
- Seasoned Chicken Rub Mix
- Seasoned Salt
- Seasoning Salt (4)
- Shrimp Shake & Bake Mix
- Sizzling Rub
- Sloppy Joe Seasoning Mix
- Smoked Salt Seasoning
- South African Curry Powder
- South African Gharum Masala
- Southwest Herb Salt Mix
- Spaghetti Sauce Seasoning
- Spaghetti Sauce Spice Mix
- Spaghetti Seasoning Mix
- Spicy Caribbean Seasoning
- Spicy Salt Substitute
- Steak Rub
- Stir-Fry Seasoning Mix
- Stuffing Seasoning Mix
- Szechwan Peppercorn Salt
- Table Salt Substitute
- Taco Bell Seasoning Mix (copycat)
  - Taco Bell Chicken Fajita Seasoning (clone)
- Taco Seasoning Mix
  - Taco Seasoning Mix Ole'
- Teriyaki Marinade
- Thousand Island Salad Dressing Mix
- Tunisian Seasoning
- Turkey Stuffing Seasoning Mix
- Vanilla Extract
- Vanilla Powder
- Vanilla Sugar
- Vegetable Broth Mix
  - Vegetable Seasoning or Broth Mix
  - Yucatan Chili Spice Mix

(Image from: Wikipedia)