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# Dry Spice Mixes: Top 50 Most Delicious Spice Mix Recipes [A Seasoning Cookbook] (Recipe Top 50's Book 104)



## Synopsis

Spices and herbs, also called seasoning, are an important part of cooking, if not the most important. They can transform an ordinary tasting dish into an incredibly delicious dish. All spices originate from plants. Some are used entirely but some plants have specific parts that are used, like the flowers, roots, barks, leaves, stems and seeds. Making spice mixes at home is a lot cheaper than buying them in the store, especially when you buy large quantities of them. Just buy a big bag or container of each individual spice and start mixing them at home. Store them in jars and you won't have to buy any spices for years to come. And with the variety of these spice mixes you'll be able to use them for anything and make everything so much more delicious! Some spices like garlic and cinnamon don't only improve the taste of the dishes but also help in preserving due to their ability to limit bacterial growth. Lots of spices, like turmeric, ginger, garlic, cloves and many more are also very healthy, they contain antioxidants and various other nutrients depending on the spice and herb. They can possess anti-cancer, anti-inflammatory, and immune-boosting properties. All the recipes in this book are dry spice mixes only and have been categorized according to the region where these spice mixes originated. You'll find spice blends from all over the world, including spice mixes for desserts. So go stock up on some spices and get ready to taste an amazing array of new flavors in your home cooking.-----

-----Tags: spice mix recipes, spice mix cookbook, spice mix recipe book, spice mix book, seasoning recipes, seasoning cookbook, seasoning recipe book, seasoning book, seasonings and spices cookbook, seasoning mix recipes, spice mixes seasoning cookbook, spices cookbook, spices recipes, spice recipes, spice cookbook, herbs and spices for healing, spice mixes recipes, mixing spices, mixing herbs, spice blends, blending spices, italian spices, mexican spices, african spices, indian spices, european spices, dutch spices, french spices, spanish spices, asian spices, japanese spices, chinese spices, middle eastern spices, dessert spices, american spices, italian seasoning, mexican seasoning, african seasoning, indian seasoning, european seasoning, dutch seasoning, french seasoning, spanish seasoning, asian seasoning, japanese seasoning, chinese seasoning, middle eastern seasoning, dessert seasoning, american seasoning, spice god, spice bible, masala, dried spices.

## Book Information

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## **Customer Reviews**

There are no extremely exotic spice mix recipes in this book. The ingredients for the spice mixes can be found in almost any decent grocery store. I found that with a good spice pantry a great variety of different tastes can be achieved. The one problem I found with this book was that sometimes the same ingredient was described differently in multiple different recipes. This was a slight problem when I was trying to expand my spice pantry. It also would have been nice if at the beginning or the end of the book there was a compiled list of all the ingredients used in the 50 recipes. It would have saved me time if such a list was included. All in all, the book provides a broad spectrum of recipes to enhance a good variety of dishes.

Although I'm not adventurous enough to try some of the more exotic mixtures like the Indian ones, the basics in the Italian and Mexican are just perfect for me. But my favorite ones will probably be the Old Bay and the Cajun mixtures.

I have only tried the Taco and Fajita seasonings in the book so far. I have never tasted better even at restaurants. I look forward to making other things in this book! I will update my review as I try more of them.

I had seen this book on the list several times, but I looked over it each time. "If i want to know what a spice is, I'll just look it up on Wikipedia, right?" Was I ever wrong about the purpose of this book. I is a great list of spice mixtures, There were some that I really wanted that weren't there, But I will keep looking.

I found some real tasty sounding recipes in this book. The nice part is that they're easy to make, and easy to shop for. Can't wait to try them and then to tweak the flavors to fit my family.

I love this spice mix book. I have mixed and tried 8 of the mixes and they are all wonderful, They have a great flavor and that enhances the dishes I make. I have used the gingerbread mix in my coffee, sprinkling the mix over my coffee ground before perking.. It has a better flavor then paying high prices at coffe shops.I am very happy that I bought this book and would recommend it to others that enjoy uses spices.

Great kindle book Especially for the price!. So far Ive made 6 of the Spice Mixes. So much cheaper than buying premade mixes. They have Montreal steak seasoning, and a recipe for old bay also. Look at the author's other ebooks there are several hundred of them, but you can get a sample of each book to see if you will like it or not.

Several spice mix recipes to lend regional flavors to your recipes. Very handy. Half the book is advertising other recipe books.

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