

Seasonings

Black Peppercorns	"The dried dark berries from the pepper plant." May be used whole or a course to fine grind. The larger the grind the more powerful the taste.
Cayenne Pepper (Ground Red Pepper)	"Made from the dried flesh of a variety of red chilis. It is generally used more for flavoring then for heat." Ground spice. Used in chilis or gumbo.
Chili Powder	A blend of dried red chiles, cumin, oregano and garlic. Common in Mexican and Southwestern recipes.
Cinnamon	Sweet spice. Commonly used to flavor baked goods. May be used in stick form or ground.
Clove	Dried and unopened myrtle-flower bud. May be used in stick form or ground. Ground cloves are used in desserts.
Cumin	A Middle Eastern spice. A strong, aromatic flavor.
Dry Mustard (Mustard Powder)	Finely ground mustard seed. Strong flavor. Commonly added to barbecue sauces.
Ginger	Has a sweet, spicy flavor. Used commonly in Indian and Asian foods as well as desserts. May be found crystallized, candied, or ground.
Kosher Salt	Coarsely ground. Can be used in almost anything. Contains no iodine.
Paprika	A powder comprised of a variety of dried red peppers. Used to season casseroles, baked potatoes, appetizers, chicken, salad dressings.
Red Pepper Flakes (Crushed Red Pepper)	The flesh and seeds of dried chilis. Used to add spice to vegetables and sauces.
Table Salt	Finely ground. Dissolves quickly. "If you use it in place of coarse salt, cut the amount approximately in half."