



Deejay's Collection of
70 Ethnic, International
and Regional
Spice Blends

<http://www.deejayssmokepit.net>

Adobo Spice Blend - DeeJay's Blend



- 1 tablespoon oregano
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 1 teaspoon cumin
- 1/4 teaspoon black pepper
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon salt

African Spice Blend



- 2 ounces sesame seeds
- 1 ounce ground sumac
- 1 ounce powdered dried thyme

All That Jazz Herb Blend



- 1/4 cup garlic powder
- 1/4 cup onion powder
- 2 tablespoons paprika
- 1 tablespoon ground red pepper
- 1 tablespoon black pepper
- 1 1/2 teaspoon celery seeds
- 1 1/2 teaspoon chili powder
- 1 teaspoon salt
- 1 teaspoon lemon pepper
- 1/2 teaspoon ground nutmeg

Appalachian Mountain Blend



- 2 tablespoons dark brown sugar
- 1 tablespoon oregano
- 1 teaspoon ground red chilies
- 1/4 teaspoon ground fennel seeds
- 1/2 teaspoon garlic salt
- 1 teaspoon file' seasoning

Asian Blend



- 1 tablespoon Chinese 5-spice powder
- 1 tablespoon sesame seeds
- 1/2 teaspoon lemon peel
- 1/4 teaspoon garlic powder
- 1/8 teaspoon red pepper flakes

Australian Steak Blend

2 teaspoons ground cinnamon

1/2 teaspoon ground ginger

*1 teaspoon amchur powder

1/2 teaspoon black pepper

1/4 teaspoon ground chili pepper

5 teaspoons ground sweet paprika



* Amchur powder comes from the dried unripe fruit of the mango tree and also serves as a meat tenderizer

Berbere Spice Blend (Ethiopian Hot Pepper)



- 1 teaspoon paprika
- 1 teaspoon ground ginger
- 1 teaspoon cinnamon
- 1 teaspoon ground coriander
- 1 teaspoon salt
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon ground cloves
- 1/2 teaspoon allspice

Blackened Seasoning

2 teaspoons ground paprika

4 teaspoons dried leaf thyme

2 teaspoons onion powder

1/2 teaspoon ground nutmeg

2 teaspoons garlic powder

1 tablespoon granulated sugar

2 teaspoons salt

2 teaspoons black pepper

1 teaspoon ground cayenne pepper, or to taste

1 teaspoon dried leaf oregano

3/4 teaspoon ground cumin



Beau Monde Spice - DeeJay's Blend

- 1 tablespoons salt
- 1 tablespoons powdered bay leaves
- 2 tablespoons ground white pepper
- 1 teaspoons nutmeg
- 1 tablespoon cinnamon
- 1 tablespoon allspice
- 1 tablespoon mace
- 1 teaspoons ground cloves

Boquet Garni Spice Blend



- 1-1/2 teaspoon parsley
- 1 tablespoon celery flakes
- 1 bay leaf crumbled
- 2 teaspoons thyme
- 2 teaspoons marjoram

Cajun Angle Dust



3 tablespoons Hungarian Paprika

1-1/2 teaspoons Spanish paprika

5 teaspoon salt

1 teaspoon white pepper

1-1/4 teaspoon thyme

1-1/4 teaspoon oregano

1/2 teaspoon cayenne pepper

1/4 teaspoon black pepper

1/8 teaspoon garlic powder

1/8 teaspoon onion powder

1/2 teaspoon basil

Cajun Dynamite Dust – Dave's Ribs N' Blues



- 1/2 Cups paprika
- 1/4 C coarse black pepper
- 3 Tablespoons filé powder
- 2 Tablespoons garlic powder
- 2 Tablespoons dry mustard
- 2 Tablespoons onion powder
- 2 Tablespoons cayenne
- 2 Tablespoons white pepper
- 2 Tablespoons dried thyme
- 2 Tablespoons dried oregano
- 6 Tablespoons kosher salt
- 3 Tablespoons basil

Cajun Spice Blend – DeeJay's Blend



1/4 Teaspoon black pepper

1/4 Teaspoon white pepper

1/4 Teaspoon cayenne pepper

1/2 Teaspoon garlic powder

1/2 Teaspoon Onion Powder

1/2 Teaspoon Ruby Red 100 paprika

1/4 Teaspoon salt

1/2 teaspoon chili powder

Cajun Spice



1/4 cup Salt

1/4 cup Ground cayenne pepper

2 teaspoons Ground white pepper

2 tablespoons Ground black pepper

2 tablespoons Paprika

2 tablespoons Onion powder

2 tablespoons Garlic powder

Canadian Steak Blend



- 2 tablespoons sea salt
- 1 tablespoon course black pepper
- 1 tablespoon course white pepper
- 1 tablespoon mustard seeds
- 1 tablespoon cracked coriander seeds
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon crushed red chilies
- 1 tablespoon dill seeds

Caribbean Spice Blend

- 4 teaspoons minced green peppers
- 1 tablespoon onions powder
- 1/4 teaspoon oregano
- 1/2 teaspoon Lime zest
- 1 tablespoon coriander
- 1/4 teaspoon salt
- 1/2 teaspoon garlic powder
- 1 powdered bay leaf
- 1 teaspoon red pepper flakes



Caribbean Jerk Blend - DeeJay's Blend



- 2 teaspoons thyme
- 2 teaspoons brown sugar
- 1 1/2 teaspoons allspice
- 1 teaspoon cayenne pepper
- 1 teaspoon ginger
- 1 teaspoon coriander
- 1 teaspoon salt
- 1 1/2 tablespoons onion powder
- 1/4 teaspoon nutmeg

Chili Powder Seasoning



- 1 teaspoon paprika
- 2 teaspoons ground cumin
- 1 teaspoon cayenne pepper
- 1 teaspoon oregano
- 2 teaspoons garlic powder

Chinese 5 Spice Blend



- 1 teaspoon ground szechwan pepper
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoons ground fennel
- 1-1/4 teaspoon ground star anise

Cuban Spice Blend – DeeJay's Blend



- 3 teaspoons cumin
- 2 teaspoons paprika
- 1/2 teaspoon chili powder
- 1/2 teaspoon cinnamon
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder

Curry Blend - DeeJay's Blend

2 teaspoons ground coriander

2 teaspoons turmeric

1 teaspoon cumin

1 teaspoon cinnamon

1 teaspoon ginger

1 teaspoon fennel seed, crushed

1/2 teaspoon ground cloves

1/2 teaspoon ground mustard

1/4 teaspoon black pepper

1/8 teaspoon cayenne pepper



Dessert Spice Blend

- 3 tablespoons cinnamon
- 1 tablespoons nutmeg
- 1 tablespoons dry ginger
- 1 teaspoons cloves
- 1 teaspoons cardamon
- 1 teaspoons mace



Creole Seasoning



1/4 cup salt

3 tablespoons granulated garlic or garlic powder

3 tablespoons ground black pepper, freshly ground

1/8 teaspoon ground cayenne pepper, or to taste

1 tablespoon paprika

Emeril's Bay Seasoning Blend



- 2 tablespoons Chili powder
- 2 tablespoons paprika
- 2 teaspoons cayenne pepper
- 2 ground bay leaves
- 2 teaspoon oregano
- 2 teaspoon salt
- 2 teaspoons sugar
- 1 teaspoon dry mustard
- 1 teaspoon black pepper
- 1 teaspoon coriander
- 1 teaspoon thyme
- 1/2 teaspoon white pepper

Emeril's Creole Spice Blend



- 2 1/2 tablespoons paprika
- 2 tablespoons salt
- 2 tablespoons garlic powder
- 1 tablespoon onion powder
- 1 tablespoon black pepper
- 1 tablespoon cayenne pepper
- 1 tablespoon dried leaf oregano
- 1 tablespoon dried leaf thyme

Emeril's Baby Bam Spice Blend



- 3 tablespoons paprika
- 2 tablespoons salt
- 2 tablespoons dried parsley
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 1 teaspoon ground black pepper
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1 teaspoon dried thyme
- 1/2 teaspoon celery salt

Emeril's Southwest Blend



- 2 tablespoons chili powder
- 2 teaspoons ground cumin
- 2 tablespoons paprika
- 1 tablespoon dried oregano
- 1 tablespoon ground coriander
- 1 teaspoon cayenne pepper
- 1 tablespoon garlic powder
- 1 teaspoon crushed red pepper
- 1 tablespoon salt
- 1 teaspoon black pepper

Fine's Herb Blend – DeeJay's Blend



2 tablespoons parsley

1 tablespoons chervil

1 tablespoons lovage

2 teaspoons dill

2 teaspoons tarragon

1/2 teaspoons thyme

French Herb Blend



- 1/2 cup dried tarragon
- 1/2 cup dried chervil
- 2 tablespoons dried sage leaves
- 1/2 cup dried thyme
- 2 tablespoons dried rosemary
- 5 tablespoons dried chopped chives
- 2 tablespoons orange rind, desiccated
- 2 tablespoons celery seed, ground

French Sel Fou (seasoning salt) — DeeJay's Blend



- 3 tablespoons Sea salt
- 1 tablespoon onion salt
- 1 tablespoon thyme
- 1 tablespoon marjoram
- 1 tablespoon ground horseradish
- 1 tablespoon confectionary sugar
- 1/2 tablespoon corn starch

French Spice Blend



- 1 teaspoon dried oregano -- crushed
- 1 teaspoon dried marjoram -- crushed
- 1 teaspoon rubbed sage
- 1/2 teaspoon dried rosemary -- crushed
- 1/2 teaspoon dried basil -- crushed
- 1/4 teaspoon ground bay leaf

Garlic Pepper Blend – DeeJay's Blend



1 tablespoon garlic powder
2 tablespoon black pepper
2 tablespoon salt

German Spice Blend



- 3 tablespoons sea salt
- 1 teaspoon oregano
- 1/4 teaspoon rosemary
- 1/4 teaspoon garlic powder
- 1/4 Tablespoon dried basil
- 1/4 Tablespoon dried thyme
- 1/4 Tablespoon marjoram
- 1/4 Tablespoon savory
- 1/4 bay leaf, crumbled

Greek Spice Blend



- 2 teaspoons salt
- 1 teaspoon pepper
- 2 teaspoons oregano
- 1-1/2 teaspoons onion powder
- 2 teaspoons garlic powder
- 1 teaspoon cornstarch
- 1 teaspoon beef bouillon granules
- 1 teaspoon dried parsley flakes
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg

Hawaiian Salt Blend – DeeJay's Blend



2 tablespoons Sea Salt

1 tablespoon Chives

1 tablespoon Parsley

1 tablespoon Garlic Powder

1 tablespoon Onion Powder

1 teaspoon Black Pepper

1 teaspoon Paprika

* 1/2 teaspoon Alaea (Baked Hawaiian Clay)

* may be omitted

Herbes de Provence



- 1 tablespoon thyme
- 1 tablespoon chervil
- 1 tablespoon rosemary
- 1 tablespoon summer savory
- 1 teaspoon lavender
- 1 teaspoon tarragon
- 1 teaspoon marjoram
- 1/2 teaspoon oregano
- 1/2 teaspoon mint
- 2 powdered or chopped bay leaves

Hungarian Spice Blend



- 4 tablespoons minced onion
- 1 Teaspoon minced garlic
- 1 tablespoon brown sugar
- 2 teaspoons salt
- 2 teaspoons paprika
- 1/2 teaspoon dry mustard

Irish Spice Blend

- 1 tablespoon cinnamon
- 1 tablespoon nutmeg
- 1 tablespoon allspice
- 2 teaspoons mace
- 2 teaspoon ground cloves



Indian Spice Blend - *Garam Masala*



- 2 tablespoons ground black
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 2 teaspoons cinnamon
- 1 teaspoon cardamon
- 1 teaspoon nutmeg
- 1/2 teaspoon cloves

Italian Seasoning – DeeJay's Blend



3 teaspoons dried basil

2 teaspoons dried marjoram

2 teaspoons dried oregano

1/2 teaspoon dried sage

1/2 teaspoon Thyme

1/2 teaspoon Parsley

*1/8 teaspoon ground anise

*1/4 teaspoon ground Fennel

*optional

Jalapeno Seasoning - DeeJay's Blend



- 3 tablespoons jalapeno powder
- 4 teaspoons garlic powder
- 1 tablespoon onion powder
- 2 teaspoons Mexican oregano
- 2 teaspoons black pepper
- 1/2 teaspoon ground anise seed
- 1 tablespoons salt

Japanese Spice Blend - DeeJay's Blend



- 2 teaspoons white sesame seeds (toasted then cracked)
- 1 teaspoon black sesame seeds (toasted then cracked)
- 1 teaspoon poppy seeds (toasted then cracked)
- 3 teaspoons Szechwan peppercorns
- 1 teaspoon dried seaweed (nori)
- 1 teaspoon dried Orange zest
- 3 teaspoons Japanese chili powder (togarashi)

Kansas City Steak Blend - DeeJay's Blend



- 1 tablespoon dried thyme
- 2 teaspoons paprika
- 1 tablespoon dried oregano
- 1 teaspoon onion powder
- 1 tablespoon kosher salt
- 1 tablespoon dill seed
- 2 teaspoons freshly cracked black pepper
- 2 teaspoons mustard powder

Khmeli Suneli (Georgian) - DeeJay's Blend



1 teaspoon Coriander
1 teaspoon Dill
1 teaspoon Basil
1 teaspoon bay leaf
1 teaspoon marjoram
1 teaspoon fenugreek
1 teaspoon parsley
1 teaspoon black pepper
1/2 teaspoon thyme
1/4 teaspoon mint

1 teaspoon saffron
1 teaspoon celery
1/4 teaspoon hyssop
1/4 teaspoon red pepper

Lemon Pepper Herb Blend - DeeJay's Blend



- 3 tablespoons Basil
- 3 tablespoons parsley
- 1 tablespoon black pepper
- 1/2 tablespoon onion powder
- 1/2 tablespoon garlic powder
- 1 teaspoon lemon zest

Malabar Curry Spice Blend



- 34 grams Tamarind
- 44 grams Onion
- 20 grams Coriander
- 5 grams Cayenne
- 3 grams Turmeric
- 2 grams Cumin
- 3 grams Fenugreek
- 2 grams Black pepper
- 2 grams Mustard, powdered

Marlboro Country Chili Spice



1/4 cup ground red chili pepper

1/4 cup paprika

2 tablespoons minced onion flakes

4 teaspoons cumin seeds

2 teaspoons oregano

2 teaspoons salt

1 teaspoon garlic powder

1 teaspoon dried red peppers

Mexican Spice Blend – DeeJay's Blend



- 1 tablespoon cumin
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1/2 tablespoon ground ginger
- 1 tablespoon paprika
- 1/2 tablespoon cilantro
- 1 tablespoon dry mustard
- 1/2 tablespoon parsley flakes
- 1/4 tablespoon cayenne pepper

Montreal Steak Blend – DeeJay's Blend



- 2 teaspoons garlic powder
- 2 teaspoons ground coriander seeds
- 1 tablespoons course salt
- 2 teaspoons dill seeds
- 1 teaspoons paprika
- 1/2 teaspoons crushed red pepper
- 1 teaspoons course black pepper

Moroccan Spice Blend

4 whole nutmeg	10 rosebuds (dried)
12 cinnamon sticks	12 blades of mace
1 teaspoon aniseed	8 pieces of turmeric
2 small pieces orrisroot	6 whole cloves
2 dried cayenne peppers	24 allspice berries
1/2 teaspoon lavender	20 cardamom pods
1 tablespoon white peppercorns	
2 pieces galangal	
2 tablespoons whole gingerroot	
4 black cardamom pods	



Mrs. Dash No Salt Blend - DeeJay's Blend



- | | |
|-----------------------------|----------------------------|
| 1/4 cup onion minced | 1/2 teaspoon savory |
| 1 teaspoon green peppers | 1 teaspoon red peppers |
| 1 teaspoon celery seeds | 1 tablespoon garlic powder |
| 1/2 tablespoon onion powder | 1 teaspoon dried parsley |
| 1 tablespoon orange peel | 2 teaspoons black pepper |
| 1/2 teaspoon dried basil | 1/2 teaspoon marjoram |
| 1/2 teaspoon oregano | 1/2 teaspoon thyme |
| 1/2 teaspoon cayenne pepper | |
| 1/2 teaspoon cumin | 1/2 teaspoon coriander |
| 1/2 teaspoon dried mustard | |

No salt Substitute Blend



- 5 teaspoons onion powder
- 1 tablespoon garlic powder
- 1 tablespoons paprika
- 1 tablespoon dry mustard
- 1 teaspoon thyme
- 1/2 teaspoon black pepper
- 1/2 tablespoon celery seeds

No Salt Cajun Spice Blend



- 2 tablespoons paprika
- 1 tablespoons garlic powder
- 1 tablespoon onion powder
- 2 tablespoon white pepper
- 2 tablespoon black pepper
- 1-1/2 tablespoon cayenne pepper
- 1 teaspoon dried leaf oregano
- 2 teaspoons dried leaf thyme

No Salt Seasoning Spice Blend



- 1 tablespoon Onion powder
- 1 tablespoon Horseradish powder
- 1 tablespoon Cumin powder
- 1 tablespoon Paprika
- 1 tablespoon parsley flakes
- 1 teaspoon Leaf thyme
- 1 teaspoon Ground celery seed
- 1 teaspoon Garlic powder
- 1/2 teaspoon Coarse ground pepper
- 1/2 teaspoon Dry mustard

No Salt Santa Fe Seasoning

- 4 teaspoon cumin
- 2-1/2 teaspoons coriander
- 2-1/2 teaspoons chili powder
- 2 teaspoon oregano
- 2 teaspoons thyme
- 1/2 teaspoon allspice
- 1/4 teaspoon cinnamon
- 1/4 teaspoon cloves



Old Bay Seasoning – DeeJay's Blend



- 1 Tablespoon celery seeds
- 1 Tablespoon whole black peppercorns
- 6 ground bay leaves
- 1/2 teaspoon whole cardamom
- 1/2 teaspoon mustard Seed
- 2 whole cloves
- 1 teaspoon sweet Hungarian paprika
- 1/4 teaspoon Mace

Grind to a fine powder

Pickling Spice Blend - Mild - DeeJay's Blend



- 2 cinnamon sticks, broken
- 1 tablespoon mustard seeds
- 2 teaspoons black peppercorns
- 1 teaspoon whole cloves
- 1 teaspoon whole allspice
- 1 teaspoon juniper berries
- 1 teaspoon c mace
- 1 teaspoon dill seeds
- 4 dried bay leaves
- 1 small piece dried ginger

Pickling Spice Blend- Hot - DeeJay's Blend



- 4 cinnamon sticks (crushed)
- 2 tablespoons mustard seeds
- 1 inch dried gingerroot
- 2 teaspoon allspice berries
- 2 tablespoons whole black peppercorns
- 2 teaspoons whole cloves
- 2 teaspoons dill seeds
- 2 teaspoons coriander seeds
- 2 teaspoons whole mace
- 8 bay leaves, crumbled medium fine
- 1 small dried hot red pepper

Persian Advieh Spice Blend



- 2 tablespoons dried rose petals
- 2 tablespoons ground cinnamon
- 2 tablespoons ground cardamom
- 1 tablespoon ground cumin

Pumpkin-Pie Spice Blend



1/4 cup Ground cinnamon
1 tablespoons Ground ginger
2 teaspoons Ground nutmeg
1 teaspoon Ground allspice
1 teaspoon Ground cloves

Quatre épices I (Pork) — DeeJay's Blend



2 teaspoons ground white pepper

1 teaspoons cloves

1 teaspoons nutmeg

1 teaspoons ginger

Quatre épices II (Beef) — DeeJay's Blend



2 teaspoons allspice

1 teaspoons cloves

1 teaspoons nutmeg

1 teaspoons cinnamon

Ras-El-Hanout (Moroccan Spice Blend)



- 1 tablespoon caraway seeds
- 1 teaspoon cumin
- 1 tablespoon cardamom powder
- 3 tablespoon cinnamon
- 1/8 teaspoon cayenne pepper

Recado rojo – DeeJay's Blend

1 teaspoon Mexican oregano

1 teaspoon Cilantro

1/4 teaspoon cumin

1/4 teaspoon clove

1/4 teaspoon cinnamon

1 teaspoon black pepper

1 teaspoon allspice

1- 1/2 teaspoon garlic

1/2 teaspoon salt



Salsa en polvo (fruit seasoning) - DeeJay's Blend



2 teaspoons dehydrated lime juice

1/2 teaspoon salt

1/4 teaspoons ground chille peppers

Seasoned Salt



- 6 tablespoons salt
- 1/2 teaspoon celery salt
- 1/2 teaspoon dried thyme leaves
- 1/2 teaspoon marjoram
- 1/2 teaspoon garlic powder
- 2 1/4 teaspoons paprika
- 1/4 teaspoon curry powder
- 1 teaspoon dry mustard
- 1/4 teaspoon onion powder
- 1/8 teaspoon dill weed

sofrito Spice Blend (Puerto Rican)

- 1/4 cup onion minced
- 1 cup pepper
- 1 cup cilantro
- 2 teaspoons garlic powder
- 1/2 teaspoon jalapeno powder



Southwest Chipotle Seasoning



- 1/3 cup chili powder
- 1 tablespoon cilantro
- 2 tablespoon cumin
- 2 tablespoon Mexican Oregano
- 2 tablespoon basil
- 1 tablespoon garlic powder
- 1 tablespoon thyme
- 1 tablespoon crushed chipotle peppers

Taco Seasoning - DeeJay's Blend



- 1 tablespoon of onion powder
- 6 tablespoons of chili powder
- 1 tablespoon cumin
- 1 tablespoon Mexican oregano
- 1/2 teaspoons of salt
- 1 teaspoon of garlic powder
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon black pepper

Thai BBQ Spice Blend



- 1 tablespoon minced garlic
- 2 tablespoons minced fresh ginger root
- 1 teaspoon lime zest
- 1 teaspoon coriander
- 1/4 teaspoon crushed red pepper flakes
- 1 tablespoon white sugar
- 1/4 teaspoon paprika
- 1/4 teaspoon cinnamon
- 1/2 teaspoon black pepper

Tony Chachere's Creole Blend

From Tony Himself



- 26 Ounces salt
- 1-1/2 Ounces black pepper
- 2 Ounces red pepper
- 1 Ounce garlic powder
- 1 Ounces chili powder
- 1 Ounces accent seasoning (MSG)