**Spice Mixes**

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| **Chinese Salt & Chilli**   * 1 tsp of Chilli Powder * 1 tsp of Coriander * 1 tsp of Coriander Salt * 1 tsp of Onion Salt   **Mexican Chilli**   * 2 tsp Cumin * 2 tsp Paprika * 2 tsp Onion Salt * 2 tsp Coriander Salt * 1 tsp Chilli Powder * 1 tsp Oregano   **Mexican Bean Soup**   * 2 tsp of Cumin * 2 tsp of Oregano * 2 tsp of Onion Salt * 2 tsp of Coriander Salt * ¼ tsp of Cayenne Pepper   **Italian Stew**   * 2 tsp of Italian Herbs * 2 tsp of Rosemary * 1 tsp of Oregano * 1 tsp of Paprika * 1 tsp of Chilli Powder * 1 tsp of Coriander Salt * 1 tsp of Onion Salt | **Indian Tikka**   * 2 tsp of Garam Masala * 2 tsp of Paprika * 1 tsp of Cumin * 1 tsp of Coriander * 1 tsp of Coriander Salt * 1 tsp of Onion Salt * ½ a tsp of Cinnamon * ½ a tsp of Chilli Powder   **Indian Bhuna**   * 2 tsp of Garam Masala * 2 tsp of Coriander * 1 tsp of Cumin * 1 tsp of Chilli Powder * 1 tsp of Turmeric * 1 tsp of Coriander Salt * 1 tsp of Onion Salt   **Indian Dhal**   * 2 tsp of Curry Powder * 2 tsp of Garam Masala * 1 tsp of Cumin * 1 tsp of Coriander * 1 tsp of Turmeric * 1 tsp of Coriander Salt * 1 tsp of Onion Salt * 1 tsp Fennel Seeds * 1 tsp of Nigella Seeds   **Indian Dhal II**   * 2 tsp of Curry Powder * 2 tsp of Garam Masala * 2 tsp of Cumin * 2 tsp of Coriander * 1 tsp of Coriander Salt * 1 tsp of Onion Salt * 1 tsp Nigella Seeds |