

Salad Seasonings

In today's busy world, many people just don't have time to cook the way they'd like to. Now it's easier to enjoy home-cooked flavor. We combine our famous Gourmet Herbs and Spices with other top-quality ingredients to create exclusive blends not found in stores.

These specially-blended seasonings are designed to let you make perfect deli-style salads and vinaigrette dressings, and allow you to save time by measuring one ingredient instead of several. With Watkins, you don't have to sacrifice quality for convenience.

- **Premium herbs and spices**—thoroughly inspected and tested.
- **Expertly blended** for consistently perfect results.
- **Save time** by measuring one seasoning instead of several.
- **Packaged in our unique glass bottle** for optimum beauty and flavor retention.
- **Convenient shaker tops**, where appropriate.

Product Listing

Coleslaw Seasoning

Article No. 1987 (60 g/2.1 oz.)

A balanced blend of spices and seasonings for perfect taste every time.

Watkins Coleslaw

2 cups/500 mL shredded cabbage

1/4 cup/60 mL plain whipped cream or mayonnaise

1 tbsp/15 mL **Watkins Coleslaw Seasoning**

3 tbsp/45 mL vinegar

2 tbsp/30 mL sugar

Combine all ingredients and mix well.

Makes 4 servings.

Deli Salad Seasoning

Article No. 1980 (36 g/1.3 oz.)

This outstanding salt-free blend is perfect for creating creamy dressings for potato salad and coleslaw. Just follow label directions for the salad of your choice, and enjoy the difference freshly-made dressing can make!

Potato Salad: To 6 cups/1.5 L cooked, cubed potatoes, add 1 tbsp/15 mL seasoning, 2/3 cup/160 mL mayonnaise, and cider vinegar and salt to taste.

Coleslaw: To 4 cups/1 L shredded cabbage, add 1 tbsp/15 mL seasoning, 1/2 cup/125 mL mayonnaise, 1 tbsp/15 mL cider vinegar, and sugar to taste.



Garlic & Spice Salad Dressing Blend

Article No. 1971 (50 g/1.8 oz.)

Just add oil and vinegar to make a zesty vinaigrette for garlic lovers. Vinaigrette can be used as salad dressing, as a marinade for your favorite meat, or for pasta salads and grain salads. Use seasoning alone as a shake-on or dry rub for grilled meats and vegetables.

Italian Salad Dressing Blend

Article No. 1975 (45 g/1.6 oz.)

Add oil and vinegar to make traditional Italian dressing easily. Use vinaigrette as a salad dressing, as a marinade for your favorite meat, or for pasta salads and grain salads. Use seasoning alone as a shake-on or dry rub for grilled meats and vegetables.

Basic Vinaigrette

2/3 cup/160 mL **Watkins Grapeseed Oil** of your choice

1/4 cup/60 mL vinegar (red wine, white wine or balsamic) or lemon juice

2 tsp/10 mL **Watkins Salad Dressing Blend** of your choice

Salt and sugar, to taste

Combine all ingredients; mix well. Let stand 30 minutes to allow flavors to develop.

(continued)

Potato Salad Seasoning

Article No. 1986 (60 g/2.1 oz.)

An exclusive blend of our own spices and herbs in a perfect combination of flavors gives great results, time after time.

Watkins Potato Salad

6 medium potatoes in jackets, boiled in salt water,
if desired

3 tbsp/45 mL vinegar

2/3 cup/160 mL mayonnaise

2-1/2 tsp/12.5 mL **Watkins Potato Salad**

Seasoning

Boil potatoes until barely tender. Cool, peel, and cube or dice. Add vinegar; toss lightly and allow to marinate 30 minutes. Add remaining ingredients. Toss gently but thoroughly. Chill and garnish as desired.

Makes 4 servings.