

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 perfectly enhance some of the most popular family dishes, 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

Beef Jerky Seasoning

Article No. 1962 (55 g/1.9 oz.)

This expertly-blended seasoning turns ground meat into homemade jerky easily! Not just for beef; superb with venison or turkey.

Beef Jerky: Mix 2 tbsp/30 mL into 8 oz/227 g ground beef, venison or turkey. Roll between waxed paper to 1/8-inch/3 mm thickness; slice into 1-inch/25-mm strips. Place on wire rack over pan; bake at 150°F/65°C for 3 hours or until dried. Blot off any grease; store uncovered for first 24 hours. Keeps best in refrigerator.

Beef Marinade: Combine 2 tbsp/30 mL with 2 tbsp/30 mL white wine vinegar and 1/4 cup/60 mL Watkins Grapeseed Oil.

Chili Seasoning

Article No. 1959 (49 g/1.7 oz.)

This blend of chili powder and other seasonings lets you make a perfect pot of chili every time with just one seasoning.

Basic Chili: Brown 1 lb/454 g ground beef or turkey; drain fat. Add 2 tbsp/30 mL Chili Seasoning (more or less to taste), 1 can (15 oz/425 g) drained pinto, black or kidney beans, 1 can (16 oz/454 g) stewed tomatoes and 1 can (8 oz/227 g) tomato sauce. Bring to a boil; simmer at least 30 minutes, stirring frequently.



Fajita Seasoning

Article No. 1967 (42 g/1.5 oz.)

This exquisitely-balanced blend makes the perfect marinade for fajitas and other Southwestern dishes, especially grilled meats.

Fajitas: Mix 2 tbsp/30 mL seasoning with 1/4 cup/60 mL lime juice and 1 tbsp/15 mL Watkins Grapeseed Oil. Marinate 1 lb/454 g meat or poultry for 30 to 60 minutes. Grill or broil until done; cut into thin strips. Wrap in flour tortilla along with sautéed bell pepper and onion strips.

Garlic & Chives Seasoning

Article No. 1970 (45 g/1.6 oz.)

This savory blend of Romano cheese, garlic and chives makes excellent garlic bread, and has many other uses in tossed salads, dips, casseroles, stews, salad dressings.

Garlic Bread: Sprinkle on French bread which has been brushed with Watkins Grapeseed Oil; broil until bubbly.

(continued)

Meatloaf Seasoning

Article No. 1976 (50 g/1.8 oz.)

Comfort food made perfect every time — an exclusive blend of aromatic vegetables and spices gives meatloaf outstanding flavor, with the convenience of measuring just one seasoning. Great in hamburger patties, too.

Watkins Meatloaf: Add 2 tbsp/30 mL seasoning to 1 lb/450 g lean ground beef or turkey, 1/2 cup/125 mL oatmeal, 1 egg, 1/3 cup/80 mL nonfat milk and freshly-ground Watkins Sea Salt, if desired. Form into a loaf and bake at 375°F/190°C for 45 minutes or until done. For a rich tomato-flavored meatloaf, substitute tomato sauce for milk.

Pizza Seasoning

Article No. 1979 (30 g/1.1 oz.)

This exclusive blend of Mediterranean herbs and aromatic vegetables gives your pizza the classic zesty flavor many have forgotten. Can be mixed with tomato sauce, added to crust mix, sprinkled on top, or added to other dishes to add real “pizza” flavor. Also great sprinkled on top of fresh or frozen pizza.

Pizza Sauce: Add 1-1/2 to 2 tbsp (25-30 mL) to 8 oz (240 mL) tomato sauce.

Salsa Seasoning

Article No. 1983 (26 g/.9 oz.)

Three different chiles are blended with traditional Southwestern herbs and spices in this picante blend guaranteed to add life to salsas and other Mexican-style sauces. Just add to chopped tomatoes, canned tomatoes or tomato sauce. Add to Mexican, Creole, Indonesian, or Moroccan recipes, or in Italian marinara sauce.

Watkins Salsa Picante

1 can (8 oz/227 g) stewed tomatoes, undrained
(drain for a thicker version)

3/4 to 1 tsp/4 to 5 mL **Watkins Salsa Seasoning**,
to heat level desired

1/4 tsp/2.5 mL **Watkins Cilantro**

Place in blender or food processor and process just until mixed. Do not over-purée. If you like a chunky texture, simply stir in the seasonings (you’ll want to chop the tomatoes by hand, or buy diced tomatoes instead of stewed). Canned diced tomatoes with green chile (such as Ro-tel) also works well.