

E-Z Seasoning

SALT & PEPPER WITH A COLLEGE EDUCATION

SAVORY

- Toasted sesame oil, umeboshi, soy sauce, mirin
- 3X toasted garlic, capers
- Kimchi, avocado
- Miso, mayo, sake, water, ume, sesame seeds
- Tahini, umeboshi paste, Braggs Aminos
- Tomato & anchovy paste, fish sauce, olive oil, parmesan



SPICY

- Sriracha, ketchup, hoison sauce
- Cumin seed, jalapeno, smoked salt
- Coconut oil, nutritional yeast, tomato, turmeric, cayenne
- Butter, lemon, ground almonds, miso, sake, chili flakes
- Calabrian pepper, tomato, green olive, garlic

FRESH

- Cumin seed, black mustard seed, lime
- Toasted sesame oil, orange juice, shallot, sherry vinegar, white pepper
- Hemp seed, tomato, basil, garlic
- Sun dried tomato, basil, oregano
- Dill, pistachio, garlic, lemon, ras el hanout

SWEET

- Maple syrup, Dijon mustard
- Apricot preserve, soy sauce, dijon mustard, stock
- Toasted walnuts, raisins, umeboshi paste
- Honey, lime, garlic, ginger, smoked soy sauce

SIMPLE

- Gomasio – sesame seeds, salt
- Garlic, red pepper flakes
- Parmesan, pine nuts
- Horseradish, dill, olive oil, lemon
- Chopped jerky, tomato, garlic

Laura Stec

INNOVATIVE CUISINE

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