

Gourmet Seasoning Blends

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 multi-purpose seasonings are artfully blended to complement basic food items used frequently by most people, 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

All-Purpose Seasoning

Article No. 01960 (39 g/1.4 oz.)

Replace the salt in your salt shaker with this exclusive blend of herbs and spices; no salt substitutes. Use in cooking or at the table. Sprinkle to taste on all types of meats, poultry, salads and vegetables. 1/4 tsp/1.2 mL contains 0 mg sodium and 6 mg potassium.

Chicken Seasoning

Article No. 01963 (40 g/1.4 oz.)

This classic blend of eleven herbs and spices is perfectly balanced to complement chicken prepared any way you like. An excellent shake-on the table, too!

Pan-fried chicken: sprinkle 2 tsp/5 mL per pound/450 g over chicken before flouring and browning.

Grilled chicken: sprinkle 2 tsp/5 mL per pound/450 g over pieces and grill. Add to melted butter in basting sauce.

Oven-fried chicken: 1 tsp/5 mL per 1/2 cup/125 mL corn flake crumbs. Dip chicken in milk, roll in crumbs and bake.

Chili Seasoning

Article No. 01959 (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. 01967 (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.

Fish & Seafood Seasoning

Article No. 01989 (54 g/1.9 oz.)

A savory shake-on with expertly-blended herbs and spices. Also combine with melted butter to coat fish or seafood. It's perfect for pan-fried fillets, sautéed shrimp or as an addition to any dish containing fish or seafood.

Broiled Fish or Seafood: Add 2 tsp/10 mL Watkins Fish & Seafood Seasoning to 1/2 stick (4 tbsp/60 mL) melted butter. Coat fish or seafood. Broil (or grill) to desired doneness.

(continued)

Grill Seasoning

Article No. 01972 (65 g/2.3 oz.)

A blend of salt and spices gives an outdoor flavor to indoor foods. Shake onto all kinds of meats—chicken, ribs, steaks, chops, meatballs, and burgers.

Ground Beef Seasoning

Article No. 01973 (49 g/1.7 oz.)

A complex blend of exotic spices for one of the simplest foods. Specially blended to bring out and enhance the true flavor of ground beef. Season lean ground beef or turkey at the rate of 1 tsp/5 mL per pound/450 g. Use in any beef dishes, soups, stews, gravies.

Meatloaf Seasoning

Article No. 01976 (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.

Omelet & Soufflé Seasoning

Article No. 01977 (30 g/1.1 oz.)

This classic French-style blend is perfect for all egg and cheese dishes, as well as in potatoes, rice and legumes.

Classic Omelet

3 eggs

3 tbsp/45 mL milk

Dash Watkins Black Pepper

3 tsp/45 mL or more Watkins Omelet and

Soufflé Seasoning

2 tsp/10 mL butter

Combine all ingredients except butter and beat lightly with fork. Do not overbeat. Preheat omelet pan over medium-low heat for 5 minutes. Melt butter in pan. Add egg mixture to pan. When eggs begin to set up, lift omelets to allow uncooked portion to flow underneath. Continue cooking until all of egg has set. Cover and allow to stand for 1 minute. Top with favorite ingredients and invert onto heated platter.

Pizza Seasoning

Article No. 01979 (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.

Soup & Vegetable Seasoning

Article No. 01985 (36 g/1.3 oz.)

Add a gourmet touch to all soups and vegetable dishes with this unique blend of eight spices and aromatic vegetables.

Chicken Noodle Soup

1 (2-1/2 pound/1.25 kg) frying chicken,
cut into pieces, skinned if desired

3 quarts/liters water

1/2 cup/125 mL Watkins Chicken Soup Base

1 tbsp/15 mL Watkins Soup & Vegetable
Seasoning

1/2 tsp/2.5 mL Watkins Black Pepper

2 cups/500 mL sliced carrots

2 cups/500 mL sliced celery

1/4 cup/60 mL chopped onion

Homemade egg noodles or 1 package purchased

Combine all ingredients except noodles in large soup kettle. Bring to a boil; reduce heat and simmer 20 to 30 minutes or until chicken is tender. Remove chicken from kettle with slotted spoon and let cool. Remove skin and bones from chicken and cut meat into bite-size pieces. (If desired, fat can be skimmed off the top of soup at this time.) Return chicken to pot and bring to a boil. Add pasta and cook 5 to 10 minutes or until pasta is tender, stirring occasionally.