

# Everything You Need To Make 10 Homemade Spice Mixes In Under An Hour

 [www.onegoodthingbyjillee.com/make-10-homemade-spice-mixes-in-under-an-hour](http://www.onegoodthingbyjillee.com/make-10-homemade-spice-mixes-in-under-an-hour)

## Homemade Spice Mixes

I have a complex relationship with spice mixes. On one hand, they are really convenient to keep on hand, and a spice mix makes it easy to whip up a soup, sauce, or dressing in no time. But on the other hand, most store-bought spice mixes contain added salt and sugar, or they're full of filler ingredients that don't sound very much like food! That's why I was so intrigued when a few years ago, I started coming across recipes for homemade versions of those store-bought spice mixes.

The first homemade spice mix I made was taco seasoning, and I'm so glad I decided to give it a try! Not only did my homemade taco seasoning result in some really delicious tacos, but the mix couldn't have been easier to throw together. After that positive experience, I started collecting any recipes I happened to come across for homemade spice mixes. And I'm excited to finally share my list with you today!

Today I'll be sharing recipes for 10 different homemade spice mixes. These spice mixes are just as convenient as the store-bought varieties, but are made without any of the fillers or mystery ingredients. (And in my humble opinion, the homemade mixes taste even better than the store-bought stuff!) In addition to the recipes, I'm also sharing several FREE printables that will help you make all 10 spice mixes at once, including individual recipe cards, a shopping list, and printable labels, so make sure to check those out! :-)

## 10 Homemade Spice Mixes

### Homemade Spice Mixes

#### 1. Taco Seasoning

*Ingredients:*

- 2 Tbsp chili powder
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp red pepper flakes
- 1/2 tsp dried oregano
- 1 tsp paprika
- 1 Tbsp ground cumin
- 2 1/2 tsp salt
- 2 tsp pepper

*To Use:*

Use approximately 2 tablespoons of taco seasoning mix for each pound of ground meat (or to taste). Add a little

water if you like a more “saucy” taco mix.

## Homemade Spice Mixes

### 2. Ranch Seasoning

#### *Ingredients:*

- 2 Tbsp dried parsley
- 1 tsp dried dill
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp dried basil
- 1/2 tsp pepper

#### *To Use:*

To make ranch dressing, whisk together 1/3 cup of mayonnaise, 1/4 cup of milk, and 1 tablespoon of the ranch mix. (Use more or less of each ingredient to get the flavor and consistency you want.) Season with salt, to taste.

## Homemade Spice Mixes

### 3. Onion Soup Mix

#### *Ingredients:*

- 3/4 cup dried minced onion
- 1/3 cup beef bouillon granules
- 1/4 cup onion powder
- 1/4 tsp sugar
- 1/4 tsp celery seed

#### *To Use:*

To make onion dip, stir 4 tablespoons of onion soup mix into 16 oz of sour cream. This seasoning mix also tastes great on potatoes! Simply quarter some red potatoes, season them well with the onion soup mix, and bake until crispy on the outside and tender on the inside.

## Homemade Spice Mixes

### 4. Chili Seasoning

#### *Ingredients:*

- 4 Tbsp chili powder
- 4 tsp ground cumin
- 1 tsp cayenne pepper

- 1 tsp garlic powder
- 2 tsp onion powder
- 4 tsp salt
- 1 tsp pepper

*To Use:*

Add 2 tablespoons of chili seasoning to one pot of chili. If you don't have a favorite chili recipe, try browning 1 onion and 1 lb. ground beef. Then add 2 cans of beans, 2 cans of diced tomatoes, and the 2 tablespoons of chili seasoning. Simmer for at least 10 minutes, and serve warm.

Homemade Spice Mixes

## 5. Sloppy Joe Mix

*Ingredients:*

- 3/4 cup brown sugar
- 4 Tbsp minced onion
- 4 Tbsp paprika
- 4 tsp ground cumin
- 4 tsp garlic powder
- 4 tsp salt
- 4 tsp pepper

*To Use:*

To make Sloppy Joes, start by browning 1 lb. of ground beef. Stir in a can of tomato sauce, 1/2 can of water, 1 tablespoon of mustard, and 2.5 tablespoons of apple cider vinegar. Add 1/2 cup of the Sloppy Joe spice mix and simmer 10 minutes. Serve warm on hamburger buns.

Homemade Spice Mixes

## 6. Brown Gravy Mix

*Ingredients:*

- 2 cups flour
- 1/2 cup beef bouillon granules
- 3 Tbsp onion powder
- 3 Tbsp garlic powder
- 2 tsp pepper
- 1 Tbsp dried parsley

*To Use:*

To make brown gravy, whisk 3 tablespoons of the gravy mix into 1 cup of cold water. Place on your stovetop over

medium heat until thickened, and serve.

Homemade Spice Mixes

## 7. Country Gravy Mix

*Ingredients:*

- 1 cup all-purpose flour
- 2 tsp garlic salt
- 1 tsp paprika
- 1 tsp pepper
- 1 tsp dried sage
- 1/4 tsp dried rosemary
- 1 Tbsp chicken bouillon granules
- 1/2 tsp salt

*To Use:*

To make country gravy, melt 2 tablespoons of butter in a saucepan over medium heat. Add 2 tablespoons of the country gravy mix to the pan, and whisk constantly until the mixture forms a ball (about 1 minute). Add 2 cups of milk and bring to a boil, whisking constantly. Reduce heat and simmer for 3-4 minutes, or until thickened.

Homemade Spice Mixes

## 8. Soup Or Sauce (S.O.S.) Mix

*Ingredients:*

- 2 cups powdered non-fat dry milk
- 3/4 cup cornstarch
- 1/4 cup chicken bouillon granules
- 2 Tbsp minced onion
- 1/2 tsp dried basil
- 1/2 tsp dried oregano
- 1/2 tsp dried marjoram
- 1/2 tsp dried thyme

*To Use:*

Combine 1/3 cup of the S.O.S. Mix with 1 1/4 cups of water. Whisk thoroughly. Heat on your stovetop over medium heat until thickened. (For more information on S.O.S. Mix and how to use it in place of Cream of Something soups in your recipes, check out the original post below.)

**Related:** [Soup Or Sauce \(S.O.S.\) Mix – A Great Cream Soup Substitute!](#)

Homemade Spice Mixes

## 9. Italian Dressing Mix

### *Ingredients:*

- 1 1/2 tsp garlic powder
- 1 Tbsp onion powder
- 2 Tbsp dried oregano
- 1 Tbsp dried parsley
- 1 Tbsp sugar
- 2 Tbsp salt
- 1 tsp pepper
- 1 tsp dried basil
- 1/4 tsp dried thyme
- 1/2 tsp celery flakes

### *To Use:*

To make Italian salad dressing, add 2 tablespoons of the Italian dressing mix to 1/4 cup of vinegar, 2 tablespoons of water, and 1/2 – 2/3 cup of olive oil.

## Homemade Spice Mixes

## 10. Au Jus Mix

### *Ingredients:*

- 4 Tbsp beef bouillon granules
- 4 tsp onion powder
- 2 tsp dried parsley
- 1/4 tsp pepper
- 1/4 tsp garlic powder
- 4 Tbsp cornstarch

### *To Use:*

To prepare the au jus, mix 4 1/2 teaspoons of the au jus mix with 2 cups of water. Heat in a medium-sized saucepan for about 15 minutes, or until heated and slightly thickened.

For easy reference, I've included downloadable recipe cards for each of the 10 spice mix recipes listed above. Download the file using the link below, then just print the cards and cut them out!

Follow the button to the right to download printable **recipe cards** for each of the 10 spice mixes.

[Download! →](#)

## Homemade Spice Mixes

## Shopping For Ingredients

These spice mixes have a lot of ingredients in common, so I recommend just making them all at the same time. It may sound daunting, but you can throw them together in less than an hour! I've made things even easier on you by putting together a printable shopping list of all the ingredients you'll need. (I should mention that some of the amounts on the shopping list are exact, while others are rounded up slightly. I only rounded up if I felt it made the list easier to read and understand.) Download the shopping list using the link below.

Follow the button to the right to download a printable **shopping list** to bring with you to the grocery store.

[Download! →](#)

---

Homemade Spice Mixes

## Storing Your Homemade Spice Mixes

We stored our homemade spice mixes in mason jars, because we have a lot of those around here! In case you were curious what size jar fit best for each mix, we put together a handy list for you:

Taco Seasoning – [4 oz jar](#)

Ranch Seasoning – [4 oz jar](#)

Onion Soup Mix – [12 oz jar](#)

Chili Seasoning – [8 oz jar](#)

Sloppy Joe Mix – [pint jar](#)

Brown Gravy Mix – [quart jar](#)

Country Gravy Mix – [pint jar](#)

Soup Or Sauce (S.O.S.) Mix – [quart jar](#)

Italian Dressing Mix – [8 oz jar](#)

Au Jus Mix – [8 oz jar](#)

---

Homemade Spice Mixes

Our photographer Kaitlyn designed the labels you see in the photos, and we've made those available for you to download as well. We printed them out onto [2" round Avery labels](#), which happen to fit perfectly onto regular-mouth jar lids. Download the jar labels using the link below.

Follow the button to the right to download printable **jar labels** for each of the spice mixes.

[Download! →](#)

---