

# CHILI SEASONING

Homemade chili seasoning...the best in your spice drawer...and the perfect addition to your stovetop chili!

SERVINGS	SERVING SIZE	TIME TO MAKE
~32	~1 TEASPOON	5 MINUTES

## INGREDIENTS

- 2 Tablespoon Dried Garlic
- 2 Tablespoon Dried Onion
- 2 Tablespoon Chili Powder
- 2 Tablespoon Sage, loosely packed
- 2 Tablespoon Basil
- 1 1/2 teaspoons Cayenne powder (optional)
- Sprinkle of Salt (optional)

## DIRECTIONS

1. Mix all the ingredients in a bowl until they are well dispersed.
2. Store in an airtight container or mason jar in a dark place, away from light.
3. Use generously in your foods.
4. Can last up to 12 weeks
5. Enjoy!

Nutritional Information per serving: 4 Calories, 0 grams Fat, 0 gram Saturated Fat, 0 mg Cholesterol, 19 mg Sodium, 1 grams Total Carbohydrates, 0 gram Fiber, 0 grams Sugar, 0 grams Protein, 6% Vitamin A, 0% Vitamin C, 1% Calcium, 1% Iron