



Thai Seasoning Blend

Prep Time: 10 minutes

Yield: 7 oz container

INGREDIENTS

4 *tbsp dried basil (0.6 oz)*

3 *tbsp ground cumin (0.6 oz)*

3 *tbsp garlic powder (0.75 oz)*

2 *tbsp ground ginger (0.5 oz)*

2 *tbsp ground turmeric (0.5 oz)*

1 *tbsp ground cardamom (0.25 oz)*

3 *tbsp curry powder (0.75 oz)*

DIRECTIONS

1. In a mixing bowl, combine all the ingredients. Mix thoroughly to ensure an even distribution of flavors.
2. Use a funnel to pour the seasoning blend into a clean, dry 7 oz jar.
3. Seal the jar tightly and store it in a cool, dry place.

