



# SPICES, SAUCES, + CONDIMENTS

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36 FAVORITE HOMEMADE  
SPICE MIXES, SAUCES, & CONDIMENTS  
IN ONE PLACE.



NELLIEBELLIE



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Hello friend...

This cookbook is a collection of spice mixes, sauces, etc. that I use in my home. I find that it is easier, cheaper, faster, never mind tastier to throw together the needed sauce or spice mix as I need it rather than digging for old jars of spice mixes in the back of drawers.

Don't hesitate to mix these as-is or play with the combos to create your own personal spice combo.

# HOMEMADE OLD BAY SEASONING

## INGREDIENTS

- 3/4 T. salt
- 1 T. celery seed
- 2 tsp. paprika (smoked if you have it!)
- 1 tsp. ground dry mustard
- 1 tsp. ground ginger
- 5 bay leaves
- 1/2 tsp. freshly ground black pepper
- 1/2 tsp. freshly ground white pepper
- 1/4 tsp. crushed red pepper flakes
- 1/8 tsp. ground nutmeg
- 1/8 tsp. ground mace
- 1/8 tsp. ground cardamom
- 1/8 tsp. ground allspice
- 1/8 tsp. ground cinnamon
- 1/16 tsp. ground cloves

## DIRECTIONS

1. Use a mortar + pestle or spice grinder to grind the celery seed, bay leaves, and red pepper flakes.
2. Mix everything together.
3. Store in a dry location in an airtight container for up to 6 months.
4. Use exactly the same way you would store-bought Old Bay Seasoning.



# HOMEMADE CHILI POWDER

## INGREDIENTS

- 2 T. paprika (use smoked, if you have it)
- 2 tsp. oregano
- 1 ½ tsp. cumin
- 1 ½ tsp. garlic powder
- 1 tsp. onion powder
- ¾ tsp. cayenne pepper, or to taste

## DIRECTIONS

1. Whisk everything together and store in a dry location in an airtight container.
  2. Use 1 for 1 in recipes that call for chili powder.
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# #1 STEAK RUB/SEASONING

## INGREDIENTS

- 3 T. kosher salt (you HAVE to use kosher salt or it will be too salty!)
- 3 T. smoked paprika
- 2 T. onion powder
- 2 T. garlic powder
- 2 T. dried oregano
- 2 T. coarsely ground black pepper
- 1 T. light brown sugar
- 2 tsp. ground cumin
- 1 T. cayenne pepper

## DIRECTIONS

1. Mix everything together and store in a dry location in an airtight container..
2. To use, rub liberally all over steaks before grilling.



## HOMEMADE ALLSPICE

- INGREDIENTS**
- 1 T. ground cinnamon
  - 3/4 T. ground cloves
  - 3/4 T. ground nutmeg

- DIRECTIONS**
1. Mix together store in a dry location in an airtight container.
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## HOMEMADE ITALIAN SEASONING

- INGREDIENTS**
- 2 T. dried basil
  - 2 T. dried oregano
  - 1 T. dried rosemary
  - 2 T. dried parsley
  - 1 T. dried thyme
  - 1 T. red chili flakes
  - 1 1/2 tsp. garlic powder

- DIRECTIONS**
1. Mix everything together and store in a dry location in an airtight container.
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## HOMEMADE GARAM MASALA

- INGREDIENTS**
- 1/2 tsp. ground cloves
  - 1/2 tsp. ground nutmeg
  - 1 T. ground cumin
  - 1 tsp. ground cinnamon
  - 1 1/2 tsp. ground coriander
  - 1 1/2 tsp. ground cardamom
  - 1 1/2 tsp. ground black pepper

- DIRECTIONS**
1. Mix everything together and store in a dry location.

*for more authentic  
flavor,  
roast + then grind  
fresh spices.*



# HOMEMADE CAJUN SEASONING

## INGREDIENTS

- 1 teaspoon salt
- 2 teaspoons garlic powder
- 2 ½ teaspoons paprika
- 1 teaspoon ground black pepper
- 1 teaspoon onion powder
- 1 teaspoon cayenne pepper
- 1 ¼ teaspoons dried oregano
- 1 ¼ teaspoons dried thyme
- 1 teaspoon red pepper flakes (add more if you like it spicy)

## DIRECTIONS

1. Mix everything together and store in a dry location in an airtight container.
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# HOMEMADE JERK SEASONING

## INGREDIENTS

- 1 T. allspice
- 1 T. cumin
- 1 tsp. sugar
- 2 tsp. sage
- 2 tsp. thyme
- 1 tsp. nutmeg
- 1 tsp. sea salt
- 1/2 tsp. cayenne pepper (adjust to taste)
- 2 tsp. lime zest, allowed to dry out completely

## DIRECTIONS

1. Mix everything together. Store in a dry location in an airtight container.



# EVERYTHING BAGEL SEASONING

## INGREDIENTS

- 2 Tbsp. poppy seeds
- 2 Tbsp. sesame seeds
- 1 Tbsp. dried minced garlic
- 1 Tbsp. dried minced onion
- 1 Tbsp. coarse salt

## DIRECTIONS

1. Heat poppy seeds, sesame seeds, garlic, and onion in a small skillet over medium and saute, stirring constantly, until fragrant and lightly browned, about 2- 3 minutes.
  2. Remove from heat and stir in salt.
  3. Let cool before storing in a dry location in an airtight container.
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# HOMEMADE RAS EL HANOUT

## INGREDIENTS

- 1 tsp. ground cumin
- 1 tsp. ground ginger
- 1 tsp. salt
- ¾ tsp. freshly ground black pepper
- ½ tsp. ground cinnamon
- ½ tsp. ground coriander
- ½ tsp. cayenne
- ½ tsp. ground allspice
- ¼ tsp. ground cloves

## DIRECTIONS

1. Whisk everything together.
2. Store in a dry location in an airtight container.



# HOMEMADE BOUILLON

## INGREDIENTS

- 1 C. nutritional yeast
- 2 T. onion powder
- 1 T. garlic powder
- 1 T. Italian seasoning
- 1 T. poultry seasoning
- 1 T. dried parsley
- 1 T. thyme
- ½ tsp. celery salt
- ¼ tsp. turmeric

## DIRECTIONS

1. Mix well + store in dry location in an airtight container.  
To use: Mix 1 Tablespoon with 1 C. hot water.

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# MRS. DASH SEASONING SALT

## INGREDIENTS

- 3 T garlic powder
- 1 T dried basil
- 1 T dried marjoram
- 1 T dried thyme
- 1 T dried parsley
- 1 T dried savory
- 1 T onion powder
- 1 T dried sage
- 1 T ground black pepper
- 1 T cayenne pepper

## DIRECTIONS

1. Mix well + store in a dry location in an airtight container.





# PUMPKIN PIE SPICE

## INGREDIENTS

- 3 T. ground cinnamon
- 2 tsp. ground ginger
- 2 tsp. ground nutmeg
- 1 tsp. ground allspice
- 1 tsp. ground cloves

## DIRECTIONS

1. Mix together and store in a dry location in an airtight container.

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# HOMEMADE LEMON PEPPER

## INGREDIENTS

- 5 T Lemon Zest
- 1/3 C. crushed peppercorn
- 1/4 C. kosher salt

*you can grab  
lemon zest in  
your spice aisle.*

## DIRECTIONS

1. Mix lemon + peppercorns on parchment lined baking sheet.
2. Bake on lowest possible temp until lemon is dried.
3. Grind in spice grinder.
4. Mix with salt + store in an airtight container.

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# HOMEMADE GARLIC SALT

## INGREDIENTS

- 3 T. salt
- 1 T. garlic powder
- 1 tsp. parsley

## DIRECTIONS

1. Mix everything together and store in an airtight container in a dry location.



# HOMEMADE GREEK SEASONING

## INGREDIENTS

- 2 tsp. salt
- 2 tsp. garlic powder
- 2 tsp. dried basil
- 2 tsp. oregano
- 1 tsp. parsley
- 1 tsp. black pepper
- 1 tsp. dill weed
- 1 tsp. marjoram
- 1/2 tsp. cinnamon
- 1/2 tsp. ground thyme
- 1/4 tsp. ground nutmeg
- 1 tsp. cornstarch

## DIRECTIONS

1. Grind all the ingredients in a spice grinder.
2. Store in a dry location in an airtight container.

*Try this on french fries or  
in your next burger mixture.  
Yum!*



# TACO SEASONING

## INGREDIENTS

- 2 tablespoons chili powder
- ½ teaspoon garlic powder
- ¼ teaspoon onion powder
- ¼ teaspoon crushed red pepper flakes
- ¼ teaspoon dried oregano
- ½ teaspoon paprika
- 2 teaspoons ground cumin
- 1 teaspoon sea salt
- 1 teaspoon black pepper
- dash of cayenne pepper

*Better than the packaged version!  
Use it for tacos, soups, enchiladas,  
burgers, and even popcorn!*

## DIRECTIONS

1. Mix it all up together and store in a small mason jar with lid. You'll be making this one often!
  2. Use about 2 tablespoons per ground of meat, or according to your tastes.
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# CURRY SEASONING

## INGREDIENTS

- 2 tbsp turmeric
- 1 tbsp coriander
- 1 tbsp cumin
- 1 tsp ground mustard
- 1 tsp cardamom
- 1 tsp ground cloves
- 1 tsp nutmeg
- ½ tsp cayenne pepper

## DIRECTIONS

1. Mix it up together. Store in an air-tight container.



*Fresh ingredients, adaptable spices, and a beautiful texture makes this homemade ketchup recipe a keeper!*

## KETCHUP

### INGREDIENTS

- 2 lb ripe tomatoes
- 1 tbsp olive oil
- 2 garlic cloves
- ½ onion
- ⅓ cup sugar
- ¼ cup red wine vinegar balsamic vinegar would work too
- ½ tsp salt
- ½ tsp smoked paprika

### DIRECTIONS

1. Chop garlic into small pieces. Add them to a saucepan with olive oil over medium heat. Stir until fragrant.
2. Roughly chop the onion and add it to the saucepan. Stir until translucent.
3. Chop tomatoes and add them to the saucepan with the rest of the ingredients.
4. Simmer for 25-30 minutes. At this point, the water from the tomatoes will be reduced. If it remains too watery, simmer for another 5 minutes.
5. Blend the sauce until smooth. Adjust salt to taste.
6. Place the sauce in a jar with a lid. Keep it refrigerated for up to 3 weeks.





# PEANUT BUTTER

## INGREDIENTS

- 2 cups peanuts, roasted if you have the time
- 2 tablespoons oil peanut or olive oil works great
- ½ teaspoon salt skip this if your peanuts come salted

## DIRECTIONS

1. Preheat oven to 375 degrees.-optional
2. Put peanuts on to cookie sheet.-optional
3. Roast peanuts for 12 minutes until golden brown and fragrant. Note: you can skip roasting your peanuts but roasting them elevates the flavor. -optional
4. Put peanuts, salt, and 1 tablespoon of oil in the processor and blend.
5. Add the additional tablespoon of oil if needed to achieve a creamy, consistent texture.
6. Optional, add honey or sugar.
7. Store in a sealed jar or container on your counter for about a week or in the fridge for a couple of months.

*Creamy, flavorful peanut butter is so easy to make at home with only a few simple ingredients.*

# YOGURT BLUE CHEESE DRESSING

## INGREDIENTS

- 1 cup Greek yogurt plain
- ½ cup mayonnaise
- 14 ounce package of blue cheese crumbles
- 2 teaspoons minced garlic
- 1 teaspoon lemon juice
- 1 teaspoon balsamic vinegar
- salt & pepper

## DIRECTIONS

1. Place all ingredients in a food processor or blender and process until smooth.

note: If desired, leave out some of the blue cheese crumbles and add at the end for a bit more of a chunky dressing.

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# BUTTERMILK RANCH DRESSING

## INGREDIENTS

- ¼ cup buttermilk
- ¼ cup mayonnaise
- 3-6 tbsp fresh parsley, chives, or mint
- 1 tsp white vinegar (optional)
- ½ tsp garlic powder or ½ tsp fresh minced garlic clove (optional)
- salt and pepper to taste

## DIRECTIONS

1. Mix all of the ingredients together using ½ cup of buttermilk to start, adding more until the consistency of the dressing is how you like it!
2. Store in the fridge for up to 3 days.



## TARTAR SAUCE

### INGREDIENTS

- 1/2 cup mayonnaise
- 1 tsp relish (I prefer sweet)
- 1 tsp lemon juice or white vinegar
- optional: add 1 tsp mustard and 1 tsp minced onion

### DIRECTIONS

1. Mix together and store the fridge in an air-tight container for up to 1 week.
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## BARBECUE SAUCE

### INGREDIENTS

- 1 Cup Ketchup
- 1/4 Cup Brown Sugar
- 1 small onion, minced
- 1/4 cup soy or teryiaki sauce
- 1/4 cup hot sauce

*A great recipe for dipping, marinades, and grilling!*

### DIRECTIONS

1. Stir until well combined, chill for 8 hours before using for flavors to combine.
  2. If needed immediately, simmer for 3-5 minutes on medium heat. Cool and use.
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## COCKTAIL SAUCE

### INGREDIENTS

- 1 1/2 tsp prepared horseradish
- 1 tsp brown sugar
- 1/8 tsp lemon juice
- 1/3 cup ketchup or chili sauce

### DIRECTIONS

1. Mix everything together and store it in an airtight container in the fridge.



*Use full cream for the most decadent version or low-fat milk to keep it light. I use cashew milk for a dairy-free version that is oh so yummy!*

## 20 MINUTE ALFREDO SAUCE

### INGREDIENTS

- 1 onion chopped
- ¼ cup fresh chopped parsley
- ¾ cup half and half or use cream or milk
- 5 tablespoons butter
- 1 cup grated Parm cheese
- pepper and salt to taste

### DIRECTIONS

1. Set milk on counter (to bring closer to room temp) while working.
2. In large skillet melt butter, add chicken and onion.
3. Saute for 6 minutes or until chicken is cooked and onion is translucent.
4. Add milk, parmesan cheese, parsley, salt & pepper, and cooked broccoli.
5. Stir well.



# CLASSIC PIZZA SAUCE

## INGREDIENTS

- 1 can tomato sauce (15 ounce)
- 1 can tomato paste (6 ounce)
- 1 tablespoon oregano
- 1 clove garlic minced
- dash pepper
- dash sugar

## DIRECTIONS

1. Mix all the ingredients together and use on your favorite crust. Makes enough for 1 pizza.
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# GARLIC WHITE PIZZA SAUCE

## INGREDIENTS

- 2 tablespoons olive oil
- 4 cloves garlic, minced
- ¼ teaspoon dried oregano
- ¼ teaspoon ground black pepper
- ¼ teaspoon salt
- 2-3 tablespoons flour
- 1 ½ cups half & half or milk

## DIRECTIONS

1. In a skillet on medium-high heat, heat oil.
2. Add the garlic and heat for about 3 minutes, until fragrant.
3. Add the flour (start with 2 tablespoons), oregano, pepper, and salt. Whisk well.
4. Add the half & half all at once, whisking constantly. Cook and stir until bubbly and until thickened (usually about 3 minutes)



# 5-INGREDIENT CARAMEL SAUCE

## INGREDIENTS

- 1 cup packed brown sugar
- ½ cup butter
- ½ cup half and half
- 1 teaspoon sea salt
- 2 teaspoons vanilla

## DIRECTIONS

1. Mix brown sugar, butter, half & half, and sea salt together in a small, heavy saucepan on medium-low heat.
2. Bring to a gentle boil, reduce to low and cook for 6-8 minutes (or until thickened) , whisking constantly. You want it to come to a deep golden color.
3. When thickened and the right color, stir in the vanilla and let cool.





# CLASSIC SPAGHETTI SAUCE

## INGREDIENTS

- 1 medium white onion, diced
- 4 tablespoons butter or olive oil
- 4 cloves garlic, minced
- 2 Roma tomatoes, chopped
- 1 28 oz jar crushed tomatoes
- ½ cup white wine, water, or broth
- 1 jar tomato paste
- 3 teaspoons dried basil, use fresh if possible
- 2 teaspoons salt
- 1 teaspoon pepper
- 2 tablespoons brown sugar

## DIRECTIONS

1. Saute onions in the butter or oil on medium heat until translucent, about 4 minutes. Add the garlic and sauté just until fragrant.
2. Add the tomatoes, paste, herbs, salt, pepper, brown sugar, and liquid.
3. Bring to a low boil.
4. Cover and simmer on low for 15 minutes.
5. Add additional liquid, herbs, or salt & pepper and heat through.
6. Use immediately or store in an air-tight container in the fridge for up to 1 week.

*A classic spaghetti sauce without a lot of frills. Just good classic flavor.*

# MICROWAVE HOLLANDAISE

## INGREDIENTS

- 2 egg yolks
- 1 Tablespoon lemon juice
- 1/4 cup butter, melted
- dash of hot sauce
- salt & pepper to taste

## DIRECTIONS

1. Beat the egg yolks, lemon juice, & hot sauce together in a small bowl.
  2. Slowly whisk in the melted butter.
  3. Heat in the microwave for about 20 seconds.
  4. Whisk until smooth, add salt & pepper as needed.
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# 15 MINUTE PEANUT SAUCE

## INGREDIENTS

- 1 can coconut milk
- 1/2 cup water or chicken broth
- 1/4 cup red curry paste start with 1/2 that amount and work your way up to your liking
- 3/4 cup natural peanut butter
- 1/2 tablespoon salt
- 1/2 cup white OR brown sugar
- 2 tablespoons lime juice or apple cider vinegar

## DIRECTIONS

1. Put the coconut milk, water, and red curry paste into a large skillet on medium heat. Simmer for 3 minutes or until it starts bubbling on the edges.
2. Add in any veggies or meat that you would like. (only add veggies or meat that need limited additional cooking. Hold veggies like spinach or green onions until the very end so they don't over-cook) Note: pre-cook any chicken or beef that you might want to add to insure it is fully cooked.
3. Add the peanut butter, salt, sugar, and lime juice. Simmer for another 6-7 minutes stirring often.



# CLASSIC BASIL PESTO

- INGREDIENTS**
- 2 ½ to 3 cups fresh sweet basil leaves, packed
  - 2 cloves garlic peeled
  - 1 tablespoon lemon juice
  - ¼ cup pine nuts
  - ½ cup grated parmesan
  - ¼ cup olive oil
  - Salt and pepper if desired

- DIRECTIONS**
1. Place basil, 1 tablespoon olive oil, walnuts, and parmesan cheese in a food processor.
  2. Turn the food processor on and drizzle with additional olive oil as the mixture processes until the desired consistency is reached.
  3. Add a bit of oil to the top of the jar to keep it fresh while storing.
  4. Store in an air-tight container, in the fridge for up to 1 week or the freezer for 3 months.
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# FRESH SPINACH PESTO

- INGREDIENTS**
- 2 ½ Tablespoons dried basil, optional
  - 4 cloves garlic
  - 2 cups baby spinach
  - ¼ cup oil
  - 1 cup pine nuts toasted
  - 1 teaspoon sea salt
  - 1 ½ teaspoon lemon juice
  - 1 teaspoon sugar
  - ¼ cup Parmesan cheese

- DIRECTIONS**
1. Put spinach, garlic, basil, and a bit of the oil into a food processor and process until finely chopped.
  2. Add remaining ingredients and process again.
  3. Stir in the Parmesan cheese.
  4. Add a bit of oil to the top of the jar to keep it fresh while storing.
  5. Store in an air-tight container, in the fridge for up to 1 week or the freezer for 3 months.





*This quick and easy olive tapenade recipe is a favorite in my family.  
It's easy, healthy, and fast to make.*

## EASY OLIVE TAPENADE

### INGREDIENTS

- 2 cloves garlic
- 1 cup black olives
- ½ cup green olives
- ¼ cup olive oil
- 1 tablespoon lemon juice
- 1 teaspoon balsamic vinegar, optional

### DIRECTIONS

1. In a food processor or mortar & pestle grind the garlic cloves until quite small.
2. Add in olives and grind/process until desired consistency.
3. Add olive oil, lemon juice, and vinegar. Stir.
4. Serve immediately or put in the fridge for up to 1 week.



# BACON JAM

## INGREDIENTS

- 2 pounds bacon
- 3 large yellow onions
- ¼ cup brown sugar
- ¼ cup sherry wine
- 1 teaspoon pepper
- ½ cup coffee
- 2 teaspoons balsamic vinegar
- 3 teaspoons olive oil, divided
- ½ teaspoon red pepper flakes, optional
- 2 teaspoons fresh thyme
- 1 teaspoon salt. check the saltiness of the bacon before adding salt



## DIRECTIONS

1. Cook bacon in a heavy, large pot (like a dutch oven) over medium-high heat. Keep the heat high enough that the bacon is frying and not boiling. Watch that it doesn't burn or smoke.
2. Meanwhile, finely dice your onions and set them aside.
3. When the bacon is crisp and the fat is foaming, turn off the heat and drain the fat from the bacon. I use a colander with a cheesecloth inside of it. You could strain the bacon and then just skim the top with a spoon, as well.
4. Cool the bacon and then chop the bacon into pieces smaller than ½ inch. You want your bacon pieces to be similar in size to your onion pieces.
5. Add 1 teaspoon of olive oil and 1 tablespoon of the bacon fat back into the dutch oven and return it to medium heat.
6. As the oil heats, scrape the sides of the pan. When the oil is fairly hot add the onions.
7. Continue stirring and scraping the sides of the pan while cooking the onions.
8. When the onions are translucent add the sherry wine, brown sugar, pepper, red pepper, full thyme stalks, and bacon.
9. Stir the coffee into the bacon mixture and simmer until the mixture is "jammy" in texture and a nice deep color. Usually about 8-10 minutes.
10. Take it off the heat and remove the thyme stems. Add the balsamic vinegar, olive oil, salt (if needed), and a bit more fresh thyme.
11. Stir and add to jars. Cool.



**Did we miss a recipe you were hoping for?  
Let us know!**

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MizNellieBellie on:

