

# Spice Check List

## [Nice to Have]

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> Allspice       | <input type="checkbox"/> Curry Powder   | <input type="checkbox"/> Anise            |
| <input type="checkbox"/> Basil          | <input type="checkbox"/> Ginger         | <input type="checkbox"/> Cardamom         |
| <input type="checkbox"/> Bay Leaves     | <input type="checkbox"/> Italian        | <input type="checkbox"/> Caraway          |
| <input type="checkbox"/> Chili Powder   | <input type="checkbox"/> Nutmeg         | <input type="checkbox"/> Cayenne          |
| <input type="checkbox"/> Chives         | <input type="checkbox"/> Oregano        | <input type="checkbox"/> Dill             |
| <input type="checkbox"/> Cilantro       | <input type="checkbox"/> Paprika        | <input type="checkbox"/> Fennel           |
| <input type="checkbox"/> Cinnamon       | <input type="checkbox"/> Pepper         | <input type="checkbox"/> Gama Masala      |
| <input type="checkbox"/> Cloves, ground | <input type="checkbox"/> Rosemary       | <input type="checkbox"/> Parsley          |
| <input type="checkbox"/> Coriander      | <input type="checkbox"/> Taco Seasoning | <input type="checkbox"/> Red Chili Pepper |
| <input type="checkbox"/> Cumin          | <input type="checkbox"/> Thyme          | <input type="checkbox"/> Sage             |

### Pro Tips:

- Our favorite places for bulk spices is San Fransisco Herb Co or WinCo Foods
- Store in quart mason jars (for extra long shelf life vacuum seal spices)
- If your spices are getting older just use more to achive the same flavor