

SALT AND PEPPER SEASONING

YIELD: 2.5 Cups

Chef Ryan Eckles

This is a kid-friendly version of what is often found with sizzling Szechuan peppercorns. We've dialed down the tingle and heat by omitting any Szechuan peppercorns and lowering the amount of white pepper. The Chinese 5 spice brings an earthy warmth to the familiar garlic and onion notes. We recommend using this as a finishing seasoning; dust breaded chicken or fish, french fries, or roasted vegetables after cooking and before the dish cools. This enhances the fragrant 5 spice and keeps the garlic from burning. Also great in stir fry and lo mein dishes. You can adjust the sodium and sugar levels as you please, we do recommend keeping them equal for flavor balance.

INGREDIENTS

- 4 teaspoons White Pepper
- 4 teaspoons Chinese 5 Spice
- 1/2 cup Salt
- 1/2 cup Sugar
- 1/2 cup Garlic granules
- 1/2 cup Garlic powder
- 1/2 cup Onion powder

DIRECTIONS

1. Mix thoroughly and store in an airtight container.
 - Use Granulated garlic if you only get one. It adds a coarse element for easy sprinkling.
 - Need about 2Tb-1/4 cup of seasoning per sheetpan of chicken tenders/fish sticks to flavor.

RECIPE NOTES - SALT AND PEPPER SEASONING

Nutritional information per serving*(1 Tablespoon): 23 calories; 0.01g sat. fat; 782 mg sodium; 0.0 g carbohydrate

**nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*