CHICK-IT SEASONING

This is great in any recipe that calls for chicken-like seasoning or chicken broth.

3 Tbsp Salt

1/2 cup Nutritional Yeast

½ tsp Turmeric

1/2 - 1 tsp Garlic powder
1 Tbsp Onion powder
1/4 tsp Marioram

½ tsp Marjoram

½ tsp Sage 1 Tbsp Parsley

Blend thoroughly to a powder-like consistency. Store in a sealed container in the refrigerator.

SEASONED EATINGS

Perfect for seasoning salads, vegetables, soups, gravy, or popcorn.

2 Tbsp Salt

¹/₃ cup Nutritional Yeast

1/4 tsp Oregano

¼ tsp Garlic Powder½ tsp Onion Powder

2 Tbsp Parsley
1/4 tsp Basil
1/8 tsp Dill weed
1/4 tsp Sage

Blend thoroughly to a powder-like consistency. Store in a sealed container in the refrigerator, or pour into a shaker with large holes in the cap. Store in a cool, dry place. Add or subtract herbs in the recipe to your own liking

From Guilt-free Gourmet cookbook, by Vicki B. Griffin, PhD and Gina Griffin. pg 204-205.