

Homemade Lawry's® Seasoned Salt

Makes 124 Servings

Adapted from: allrecipes.com

This homemade recipe for Lawry's® Seasoned Salt is just as delicious as the store-bought version but is made with your own clean spices. It eliminates the corn starch and oleoresin paprika (contains hexane) used to color Lawry's. It also contains no sugar and contains sea salt instead of table salt.



Ingredients

- 2 Tbsp sea salt
- 1 ½ tsp paprika
- 1 tsp turmeric
- ½ tsp onion powder
- ½ tsp garlic powder



Directions

1. Mix all ingredients thoroughly with a mortar and pestle (makes it a finer blend) or whisk together in a bowl.
2. Store in an air-tight container or an old spice bottle with a shaker lid.



Nutrition Information per Serving (1/8 tsp): Calories 0, Fat g, Saturated Fat 0g, Cholesterol 0mg, Sodium 113mg, Carbohydrates 0g, Fiber 0g, Protein 0g