

In Stock at Sirna & Sons Produce

1qt pack size only unless 5lb icon listed



SPICEOLOGY

SPICES

5 indicates also available in 5lb container

05782 (1QT) - Celery Seed

A punch of celery flavor and are used to enhance and lend the same notes to salads, stews, pickling and bloody mary mix.

5 05823 (1QT), 05783 (5LB) - Cinnamon, Ground

Native to Southeast Asia and Sri Lanka. Grown in Vietnam, Southern China, Indonesia, and Vietnam.

05784 (1QT) - Cinnamon Stick Batavia

Batavia is a variety of cassia cinnamon and is the more common, familiar cinnamon flavor compared to the spicier Ceylon.

05785 (1QT) - Coriander, Ground

Dried seed of the cilantro plant differs greatly in flavor. Lemony and floral, coriander is used in a variety of cuisines around the world.

05786 (1QT) - Coriander, Whole

Dried seed of the cilantro plant differs greatly in flavor. Lemony and floral, coriander is used in a variety of cuisines around the world.

05787 (1QT) - Cumin, Ground

Versatile, warm, earthy flavor is a staple in American Southwestern cuisine, as well as curries of SE Asia.

05788 (1QT) - Fennel Seed

Adds a fresh but strong licorice flavor to foods.

5 05789 (1QT), 05862 (5LB) - Garlic, Granules, Domestic

California grown garlic in a convenient granulated form.

5 05863 (1QT), 05790 (5LB) Garlic, Powder, Domestic

Garlic powder made from California-farmed garlic.

05791 (1QT) - Mustard Yellow, Whole

Golden yellowish mustard flour is blended from top-grade yellow seeds and contains a minimum of bran particles.

05792 (1QT) - Mustard Yellow, Ground

Golden yellowish mustard flour is blended from top-grade yellow seeds and contains a minimum of bran particles.

5 05793 (1QT), 05861 (5LB) - Onion, Granules

Onion sliced, dried and sized. Normally creamy white in color, occasionally have pinkish and greenish pieces and granulated with #35 sieve.

5 05794 (1QT), 05825 (5LB) - Onion, Powder

Processed from specially developed pungent varieties of white onion that have been dehydrated and milled into finely powdered white onion.

05795 (1QT) - Sesame Seeds, White

Sesame seeds have a rich nutty flavor, with a distinctive aroma. Their texture is delicate, crisp, and a little crunchy.

05795 (1QT) - Sumac, Ground

Popular in Middle Eastern cuisine, sumac powder is a ground berry that is bright red and imparts a sour flavor.

05797 (1QT) - Turmeric Root Powder

Very earthy in flavor with pepper notes, turmeric's vibrant color can turn almost any dish to have a beautiful orange-yellow color.



Domestic Garlic,
1qt vs. 5lb Container



Mustard Seed, Whole
(1qt)



Sumac, Ground
(1qt)

CHILES



SPICEOLOGY

05798 (1QT) - Aleppo Pepper, Flake

An oily, dark, red flake ground from the Halaby pepper has a fruity aroma and presents a slow building heat to any dish.

5 05799 (1QT), 05864 (5LB) - Ancho Chile, Ground

A sweet, mild chile with similar flavor to raisins, presents little to no heat but provides deep red color to sauces, soups and salsas.

05800 (1QT)- Cayenne, Ground

Ground red pepper with a 25k Scoville level (+/- 10k) is orangish/red in color and slightly pungent in aroma.

5 05801 (1QT), 05865 (5LB) - Chili Powder, Dark

Earthy, smokey, and a little bit sweet.

05802 (1QT) - Chili Powder, New Mexico

Consisting of ground sweet and chili peppers with dark orangish-red in color and spicy, warm persistent flavor.

05803 (1QT) - Chipotle, Powder

Dried by smoking jalapeños. Chipotle powder is brown in color smoky in aroma with a spicy pungent flavor.

05804 (1QT) - Habanero, Powder

Habanero powder delivers all of the heat of a fresh habanero, along with mild fruity hints. Spicy chile fanatics will love it.

5 05805 (1QT), 05866 (5LB) - Paprika, Hungarian

Made from ground sweet peppers that are then blended with a combination of several pungent peppers to give it its signature flavor.

5 05806 (1QT), 05867 (5LB) - Paprika, Smoked

This beautiful, deep red spice dresses up dry rubs for meat, sauces, stews, paella, and even potatoes and eggs. Smoked paprika deserves a place in any kitchen.

5 05807 (1QT), 05868 (5LB) - Red Pepper Flakes, Crushed

Often found in chilis or on top of pizza, a pinch of chili flakes will actually boost and highlight the star flavors of a dish. Turn up the heat with our premium chili flakes.



*Aleppo Pepper, Flake
(1qt)*



*Dark Chili Powder
(1qt)*

HERBS + BOTANICALS

05808 (1QT) - Basil, Cut & Sorted

Cut and sorted basil is brownish-green with a sweet aroma while warm and slightly pungent in flavor.

5 05882 (1QT), 05809 (5LB) - Bay Leaves, Whole

Green to brownish-green in color, bay leaves are sweet with a lemon clove note offering a warm and slightly pungent flavor.

05810 (1QT) - Dill Weed, Cut & Sorted

Dried feathery leaves from the dill plant carry a bright green color with anise flavor and lemon aroma.

05811 (1QT) - Herbs De Provence

Try this fresh herb on chicken, fish, and meat or in vegetable stew.

5 05812 (1QT), 05870 (5LB) - Oregano, Mexican

A relative of lemon verbena, this oregano is native to Mexico. Although this herb is similar to Mediterranean oregano, Mexican oregano has notes of citrus and mild licorice.

5 05813 (1QT), 05869 (5LB) - Oregano, Mediterranean

Mediterranean oregano is a staple culinary herb, used for the assertive, woody, slightly peppery flavor of its leaves.



*Oregano, Mexican
(1qt)*

HERBS + BOTANICALS (CTD)



SPICEOLOGY

5 05871 (5LB ONLY) - Parsley, Flakes

Parsley is a mildly bitter herb that brightens and balances savory dishes.

05814 (1QT) - Rosemary, Whole

Rosemary has a pungent, earthy aroma with a similar taste that is a bit piney and sharp.

05815 (1QT) - Sage, Ground

Sage has a pronounced herbal flavor that is earthy, slightly peppery taste with hints of mint, eucalyptus, and lemon. It works well in heavier dishes with rich ingredients that can hold their own against such a bold flavor.

5 05816 (1QT), 05883 (5LB) - Thyme, Whole

This Mediterranean herb is a member of the mint family with a must mint, slightly bitter taste and pleasantly pungent aroma.

PEPPER

05817 (1QT) - Coarse, Black Pepper

Aromatic and pungent, black pepper leaves a lingering heat when used to finish any dish. This coarse black pepper is our medium grind.

5 05872 (5LB ONLY) - Extra-Coarse, Black Pepper

Aromatic and pungent, black pepper leaves a lingering heat when used to finish any dish. Our Extra Coarse Black Pepper is our most coarse grind.

5 05873 (1QT), 05818 (5LB) - Ground, Black Pepper

Aromatic and pungent, black pepper leaves a lingering heat when used to finish any dish. Our ground black pepper is our finest grind AKA "table grind".

05819 (1QT) - Pepper, White Ground

Less pungent than black pepper, more herbaceous flavor. Same berry treated with steam to remove the outer hull.

5 05820 (1QT), 05874 (5LB) - Peppercorns, Black

Aromatic and pungent, black pepper leaves a lingering heat when used to finish any dish.



*Black Pepper, Ground
(1qt)*

SALT

05824 (1QT) - Himalayan Pink Salt, Small Grain

Native to the Himalayas. Harvested from ancient sea salt deposits beneath the Himalayan mountain range.

05886 (1QT) - Monosodium Glutamate (MSG)

Monosodium Glutamate is derived from a naturally occurring amino acid and transformed into a salt-like ingredient.

05826 (1QT) - Smoked Sea Salt, Alderwood

This cold-smoked salt enhances inherent flavors and adds a dynamic, natural smoky taste from alderwood.

05827 (1QT) - Seasoned Salt

A balance of fresh spices, quality salt and a hint of sugar, you can taste each ingredient, plus there's no MSG, flavor enhancers or fillers.



*Smoked Alderwood
(1qt)*

MODERNIST

05821 (1QT) - Nutritional Yeast, Flakes

Nutritional yeast is an inactive yeast and has a strong, nutty, and cheesy aroma. Adds umami flavor.

CONFECTIONS



SPICEOLOGY

05822 (1QT) - Honey, Granules

Pure honey and cane sugar syrup form these flavorful granules.

BLEND S

05828 (1QT) - Adobo Latin Blend

Our Adobo Blend packs the perfect punch of garlic, pepper, spices and Mexican herbs.

05829 (1QT) - All Purpose BBQ Blend

This rub is truly versatile, blending honey, paprika and garlic, while pairing well with poultry and pork.

05830 (1QT) - Black & Bleu, Cajun & Bleu Cheese

A perfect blend of Cajun blackening spices mixed with creamy bleu cheese.

5 05831 (1QT), 05884 (5LB) - Black Magic

Our take on Cajun blackening contains a mild blend of paprika, garlic, onion, and other spices.

05832 (1QT) - Bloody Mary

We took your favorite loaded bloody mary and ground it into a tasty blend. Our blend of tomato, garlic and vinegar is best sprinkled on your favorite cut of meat, poultry, seafood, or vegetables and of course, in a bloody mary.

05833 (1QT) - Butter Toss, Sasquatch BBQ

Buttery goodness with garlic, rosemary, black pepper and other herbs.

05834 (1QT) - Chile con Limon

This traditional Mexican street food seasoning is the perfect balance of salt, spice, and citrus.

05835 (1QT) - Chile Margarita

This citrusy, sweet and spicy blend is a combination of chili pepper, orange peel and lime.

05836 (1QT) - Chimichurri

Chimichurri is a popular condiment in South American cuisine. We've re-formulated our existing Chimichurri blend to have more of that authentic tangy/garlicky/herb taste.

05837 (1QT) - Chipotle Garlic, Derek Wolf

The smoky spice of the chipotle combines with the tangy & earthy flavors of the garlic and other spices. This rub is an all-purpose blend.

05838 (1QT) - Garlic Junkie, Adam McKenzie

Tons of garlic blended with the perfect mix of cracked peppercorns, spices and herbs. This is the ultimate beef rub seasoning.

05839 (1QT) - Greek Freak

The perfect blend of herbs, garlic, onion, and tomato. Use this versatile blend on everything from proteins to vegetables.

05840 (1QT) - Italian Herb, Crushed

A simple yet flavorful blend that complements every dish.

5 05875 (5LB ONLY)- Korean BBQ

Packed with flavors of soy, sesame, and orange, this spicy blend is delicious on almost everything.

05841 (1QT) - Maui Wowee

This teriyaki rub is made with real pineapple, brown sugar, tamari soy granules, black sesame seeds, Asian spices, and chiles.

05842 (1QT) - Maple Bourbon, Derek Wolf

The Maple Bourbon rub is just that, sweet maple flavoring combined with all of the best that bourbon has to offer.



*Butter Toss,
Sasquatch BBQ
(1qt)*



*Garlic Junkie,
Adam McKenzie
(1qt)*

BLENDS (CTD)



SPICEOLOGY

05843 (1QT) - Nashville Hot Chicken, Derek Wolf

With a perfect sweet and spicy combo, this delicious poultry rub is sure to elevate your cooking.

05844 (1QT) - Oh Canada Steak Seasoning

Oh Canada is the perfect blend for a barbecue. This versatile steak blend has coarsely ground spices and salt that enhance beef and add a hint of heat.

05845 (1QT) - Pickling Spice

Heavy on the allspice, our pickling spice is a great base for any vegetable. Additional herbs, spices, and chiles can be added to taste. Can also be used as a brine.

5 05876 (5LB ONLY) - Pizza Seasoning

This seasoning is loaded with dehydrated vegetables, herbs, and a touch of chili flake.

05846 (1QT) - Prime Rib Rub

This prime rib rub with a hint of paprika and complemented by garlic and tomatoes will be a great addition to any cut of pork or beef.

5 05848 (1QT), 05877 (5LB) - Salt Pepper Garlic

Our perfectly blended formula has equal parts Spiceology 18 mesh Black Pepper, Garlic Granules, and Kosher Salt - making this blend hard to pass up.

05849 (1QT) - Smoky Honey Habanero

Slightly smoky from the smoked paprika, slightly sweet from the honey granules and the perfect kick from the habanero to spice things up a bit.

05851 (1QT) - Tandoori Glory

A blend of paprika, garlic, and tandoori spices. Tandoori Seasoning is great on chicken, fish, beef, and can also be added to sauces or stews

05847 (1QT) - Tennessee Smoke, Derek Wolf

Packed full of hickory smoke flavor and sweet bbq seasonings, you can add this to just about anything and make it delicious. It is the perfect all-purpose rub for those that want to add a sweet and smoky flavor to their food.

05850 (1QT) - Togarashi

AKA "Seven Chile Spice," togarashi is a delicious rub for fish, chicken, seasoning rice and leafy vegetables and features warm spices and a hint of zesty fruitiness.

05852 (1QT) - Truffle Parmesan

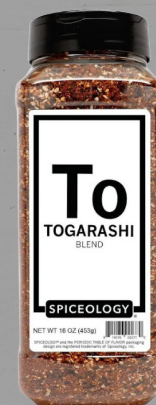
This deliciously earthy, intense and cheesy blend is great to toss with potato chips, creamy risotto, freshly fried chips, popcorn, and roasted vegetables.

05885 (1QT) - Vampire Killer, Hell's Kitchen

This blend is a delicious mixture of garlic and parmesan, with a hint of umami from mushroom powder.



Salt Pepper Garlic,
(5lb)



Togarashi,
(1qt)

SALT FREE BLENDS

05853 (1QT) - Black Magic, Cajun Blackening

Amazing blend of paprika, garlic, onion and more to lock in the moisture of fish, chicken, steak or seafood. Or, add to veggies for a rich, earthy flavor.

05854 (1QT) - El Taco

Packed with garlic, onion, paprika, chiles, bell pepper and more.

05855 (1QT) - Pink Peppercorn Lemon Thyme

This blend of garlic, lemon peel, pink peppercorns and turmeric is perfect on roasted chicken, salmon, pasta and veggies.

05856 (1QT) - Really Ranch

The perfect combination of parsley, dill, roasted garlic, chives and more.

05857 (1QT) - Steak & Bake

Combines roasted garlic, red bell pepper, onion, jalapeño pepper.

05858 (1QT) - Loaded Baked Taters

Packed with garlic, onion, paprika, chiles, bell pepper and more.



El Taco,
(1qt)

www.sirnaandsonsproduce.com
1-800-824-1868