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	MSG AND SODIUM FREE										MSG FREE		
	ALL PURPOSE HERB	GARDEN SEASONING	GARLIC AND HERB	VEGETABLE	ZESTY COUNTRY	CINNAMON MAPLE	ITALIAN HERB	DILL	CHIVES	GINGER	ROSEMARY GARLIC	CAJUN SEASONING	SALAD SEASONING W/ CHEESE
DESCRIPTION	<i>A versatile blend combines the flavors of herbs, onions, garlic and a hint of bell pepper. It has a sweet, minty aroma and is leafy in appearance.</i>	<i>Spices and herbs, plus a strong garlic and onion flavor profile, blended with dehydrated carrots, tomatoes and bell peppers that garnish as well as flavor.</i>	<i>A pungent and savory herbal blend combined with the flavor of garlic. Consists of premium garlic and select herbs with a subtle hint of orange peel.</i>	<i>Onion and garlic notes with the refreshing flavor of dill, along with spices, herbs, and colorful dehydrated vegetables.</i>	<i>Zesty country seasoning has background notes of onion and garlic, with a blend of red and green bell peppers, and parsley. It has no black pepper.</i>	<i>Pre-blended for convenience, offering a consistently sweet blend of cinnamon, maple, and sugar with a dash of nutmeg for old-fashioned flavor.</i>	<i>A classic blend of whole Italian herbs such as oregano, thyme, basil, rosemary and sage.</i>	<i>These feathery leaves from the dill plant are deep green in color, aromatic, with an anise-like flavor.</i>	<i>Adds attractive bright green color and subtle onion flavor to many dishes. Freeze-dried to preserve their color and delicate flavor.</i>	<i>Ginger has a warm aroma with a fresh, woody note and sweet, rich undertones. Its flavor is hot, sweet and slightly biting.</i>	<i>An aromatic blend of rosemary, garlic, onion, and black pepper combined with a touch of lemon peel that delivers flavor to nearly any dish.</i>	<i>All the spices popular in Cajun cooking are combined into one product. A hot, pungent blend of peppers, garlic, spices, herbs and salt.</i>	<i>A rich Romano cheese flavor combined with nutty sesame seeds, poppy seeds, garlic, pepper, and salt.</i>
SOUPS & APPETIZERS	Italian Bread Vegetable Dip Vegetable Dip Minestrone Clam Chowder	Bagel Spreads Yeast Breads Vegetable Soup <i>Vegetable Dip: 2/3 cup/5 lbs sour cream</i>	French Bread Breadsticks Pizza Tomato Soup <i>Bread Dipping Oil: 1 Tbsp/1/2 cup olive oil</i>	Vegetable Dip Potato Skins Herbed Butter Potato Soup Chicken & Rice Soup	Bread Toppings Tomato Soup Chicken Soup <i>Vegetable Soup: 1 Tbsp/ quart</i>	Fruit Cup Fruit Salad Breadsticks	Beef & Barley Soup Bean Soup Tomato Soup Chicken Soup	Potato Soup Chicken Soup Split Pea Soup Chowders	French Onion Soup Potato Soup Chicken Soup Corn Chowder	Fresh Fruit Split Pea Soup Hot & Sour Soup Egg Rolls	Minestrone Bean Soup Italian Wedding Soup White Pizza	Spinach Dip Bean Soup Split Pea Soup Gumbo	Breadsticks Deepfried Ravioli Stuffed Mushrooms
MEATS & SAUCES	Meat Loaf Roast Beef Roast Pork Alfredo Sauce	Beef Stew Spaghetti Sauce Gravy	Pasta Lasagna Meatballs <i>Marinara Sauce: 4 tsp/ quart</i>	Ham and Potatoes Hamloaf Pork Chops	Spaghetti Sauce Roast Beef Gravy Marinades	Beef Stew Ham Pork Chops Barbecue Ribs	Pizza Meatballs Lasagna	Lamb Hamburgers Pork Roasts Swedish Meatballs	Steak Scalloped Potatoes and Ham	Ham Stir-Fry Asian Dishes Pepper Steak	Roast Pork Lamb Chops Beef Stew	Prime Rib Jambalya Pork Roasts Blackened Steaks	Breaded Pork Chops Stuffed Peppers Meatloaf
POULTRY & SEAFOOD	Baked Chicken Chicken & Noodles Roast Turkey	Baked Chicken Baked Fish Scrambled Eggs Marinated Chicken	Chicken Parmesan Fried Chicken Baked Fish Turkey Burgers	Baked Fish Baked Chicken Salmon Loaf Tuna Casserole	Baked Fish Baked Chicken Creamed Chicken <i>Glazed Salmon: 2 tsp with 1/2 cup honey and 2 tsp. orange peel</i>	BBQ Chicken Turkey Burgers	Halibut Swordfish Chicken Cacciatore Chicken Parmesan	Baked Fish Broiled Fish Broiled Shrimp Seafood Casseroles	Baked Chicken Shrimp Scampi Crab Cakes Chicken Casseroles	Shrimp Salmon Swordfish Sweet & Sour Chicken	Roast Chicken Chicken Casseroles Baked Chicken	Chicken Sandwich Baked Chicken Rotisserie Chicken	Baked Chicken Chicken Strips
SALADS	Green Salads Sliced Tomatoes <i>Sandwich Spreads: 1 tsp/ 1 cup mayonnaise</i>	Potato Salad Pasta Salad Salad Dressings <i>Chicken Salad: 1 tsp/ pound</i>	Seasoned Mayonaise Pasta Salad Marinated Vegetables	Tuna Salad Chicken Salad Pasta Salad <i>Egg Salad: 2 tsp/2 cups</i>	Pasta Salad Cole Slaw Sandwich Spreads	Fruit Salad Coleslaw Sugared Pecans	Pasta Salad Chicken Salad Marinated Vegetables	Tuna Salad Potato Salad Coleslaw Cucumber Salad <i>Tartar Sauce: 2 tsp/2 cups</i>	Potato Salad Tossed Salad Pasta Salad Cucumber Salad	Rice Fruit Salad Chicken Salad Tuna Salad	Pasta Salad Couscous	Caesar Salad Pasta Salad Chicken Salad Tuna Salad	Salad Bar Salad Dressings Chicken Salad <i>Pasta Salad: 1 Tbsp./lb</i>
VEGETABLES	Rice Green Beans Cauliflower Mashed Potatoes	Rice Carrots Scalloped Corn Hash Browns Scalloped Potatoes	Tomatoes Roasted Potatoes Breaded Vegetables Zucchini	Green Beans Broccoli Potatoes Cauliflower Peas	Stuffing Stewed Tomatoes Corn Rice	Beets Onions Pumpkin Squash <i>Carrots: 1/2 cup/1 lb butter</i>	Peas Tomatoes Asparagus Zucchini Cauliflower Green Beans	Cauliflower Green Beans Summer Squash Carrots	Carrots Cauliflower Summer Squash New Potatoes <i>Baked Potatoes: 2 Tbsp/1 cup sour cream</i>	Potatoes Squash Beets <i>Roasted Vegetables: 1-1/2 tsp./lb</i>	French Fries Summer Squash Mushrooms <i>Rice: 1 tsp./1 cup uncooked rice</i>	Roasted Potatoes Green Beans Broccoli Zucchini	

*Reference red text for recipe application.