



CELEBRATING

75 YEARS

A Collection of America's Favorite Recipes

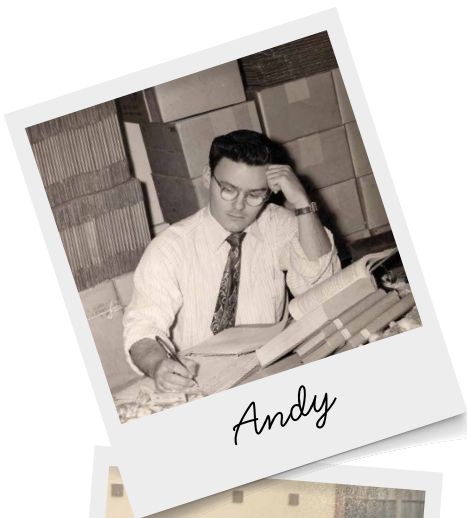
— Celebrating our 75-Year Legacy of Flavor & Family —



WELCOME



CELEBRATING
75 YEARS



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It's Spice World's 75th Anniversary. For over seven decades, we've been dedicated to making it simple for busy families to add incredible flavor to their meals. From our Ready-to-Use garlic and ginger products to our latest innovation, Spice World Ready-to-Use Easy Onion, we have always been committed to bringing you a convenient world of flavor with every spoonful.

To celebrate, we're bringing you a flavorful recipe collection of the tastiest dishes from around the nation as voted by you—our Spice World fans! With regional sides, appetizers, entrées, and more, you're sure to find both fresh and familiar recipes for you and your family to try. In addition, you'll learn a little about the different culinary creations that make our country so uniquely flavorful. We're excited to share it with you, and we look forward to the next 75 years of providing flavor made easy, with Spice World.



Welcome to the
SOUTHEAST



The Southeast is rooted in rich and diverse flavors of soul food, Creole and Cajun cooking, and barbecue, that span several states. Here are classic comforts like crispy fried chicken, creamy grits, and flaky biscuits, all served with a side of southern charm.



CHICKEN



GRITS



BISCUITS





Slow Cooker Beef Brisket

Experience the savoriness of the Southeast with some beef brisket! This tender, flavorful brisket is slow-cooked to perfection, absorbing a rich blend of spices and aromatics that capture the essence of Southern cuisine. It's an ideal meal for family gatherings or hearty weeknight dinners.

INGREDIENTS

- 5 lbs brisket
- 8 whole cloves Spice World Peeled Garlic
- ½ cup Spice World Ready-to-Use Chopped Easy Onion
- ¼ bag baby carrots
- 6 oz beef stock
- 1 cup red wine
- 1 cup ketchup
- ¼ cup brown sugar
- ¼ tsp cayenne
- ½ tsp dried thyme **OR** rosemary **OR** 2 fresh sprigs of thyme **OR** rosemary
- 2 bay leaves
- Kosher salt and black pepper, to taste

INSTRUCTIONS

1. Place the brisket on a work surface. If the fat cap is on the thicker side (½ inch), trim off a little of the fat, leaving an even ¼ inch layer.
2. Using a paring knife, make vertical incisions in the meat and cut the 8 cloves of Spice World Peeled Garlic lengthwise into 4 pieces. Place a piece of garlic into each incision in the meat. Do this until the meat is stuffed with garlic all over.
3. Season both sides with salt and pepper.
4. Line the bottom of the slow cooker with the carrots and Spice World Ready-to-Use Chopped Easy Onion.
5. Place the brisket on top.
6. Mix the remaining ingredients and spices and pour the mix over the meat.
7. Cook on low for 8–10 hours or on high for 4–6 hours.
8. Once it's done, remove it from the slow cooker and let it rest for 10 minutes so the juices can redistribute throughout the meat.
9. Serve and enjoy along with any of your favorite sides.



The Pacific Northwest is known for freshly caught seafood, farm-to-table dining, and the fusion of Asian and Native American cuisines. With an emphasis on locally sourced ingredients like salmon, berries, and mushrooms, this region is home to dishes with fresh, natural flavors.



SALMON



BERRIES



MUSHROOMS





Crab Cakes with Spicy Remoulade Sauce

Dive into a bite of the Pacific Northwest's finest with these delectable and flavorful crab cakes. Packed with fresh, tender crab meat and paired with a zesty, spicy remoulade sauce, this dish embodies the region's delicious seafood tradition and coastal flair.

INGREDIENTS

- 1 lb. fresh lump crab meat (picked over to remove cartilage and shell fragments)
- 1 large egg
- ½ cup mayonnaise
- 1 Tbsp Dijon mustard
- 1 Tbsp fresh lemon juice
- ½ tsp Spice World Chili Onion Crunch Seasoning Blend
- 1 tsp Old Bay seasoning
- 2 cloves Spice World Peeled Garlic, minced **OR** 2 tsp Spice World Ready-to-Use Minced Garlic
- 2 Tbsp fresh chopped parsley
- 1 cup panko breadcrumbs
- 1 tsp lemon zest
- ¼ tsp salt and pepper
- 2 Tbsp butter

SPICY REMOULADE SAUCE

- ½ cup mayonnaise
- 1 Tbsp Dijon mustard
- 1 tsp Spice World Ready-to-Use Minced Garlic
- 1 tsp Spice World Chili Onion Crunch Seasoning Blend
- 1 tsp Old Bay seasoning
- 1 Tbsp fresh lemon juice
- Salt to taste
- ½ tsp white pepper

INSTRUCTIONS

1. In a small bowl, mix mayonnaise, egg, lemon juice, Dijon mustard, and the Spice World Chili Onion Crunch Seasoning Blend.
2. In a medium bowl, lightly toss together Crabmeat, parsley, old bay, lemon zest, garlic, salt, pepper, and panko. Gently fold in mayonnaise mixture.
3. Cover and refrigerate for 1 hour.
4. Shape mixture into 8 crab cakes, about a ½ cup each.
5. Preheat a large nonstick pan to medium heat and add butter. When the pan is hot, place crab cakes in the pan and cook until golden brown, about 3-5 minutes on each side.
6. Mix all the Spicy Remoulade Sauce ingredients together and serve with crab cakes. Serve immediately.



Welcome to **NEW ENGLAND**



New England is often associated with some of the best fresh local seafood and dairy products. From tender lobster and clams to creamy chowder and Boston baked beans, every dish captures the essence of New England's coastal heritage.



CLAMS



LOBSTER



DAIRY





Garlic Cheddar Biscuits

Nothing compares to a warm, fluffy New England garlic cheddar biscuit. They are buttery and cheesy, with a delightful garlic twist that makes each bite irresistibly flavorful. Fresh from the oven, they melt in your mouth and make the perfect addition to any dish.

INGREDIENTS

- 2 cups all-purpose flour
- 1 Tbsp baking powder
- 1 Tbsp sugar
- 2 cloves Spice World Peeled Garlic, minced, **OR** 2 tsp Spice World Ready-to-Use Minced Garlic
- 1 tsp salt
- ½ cup unsalted butter, melted
- 1 cup buttermilk
- 1 ½ cups sharp cheddar cheese, shredded
- 2 Tbsp melted butter
- 2 tsp dried or fresh parsley
- 1 tsp Old Bay seasoning
- 1 Tbsp fresh lemon juice
- Salt to taste
- ½ tsp white pepper

INSTRUCTIONS

1. Preheat oven to 450°F
2. Line a baking sheet with parchment paper.
3. In a large bowl, combine flour, sugar, baking powder, garlic, and salt. Add in the buttermilk, unsalted butter, and cheddar, and gently mix just until the dough comes together.
4. Drop spoonfuls of dough on a baking sheet, around ¼ each (making 12 biscuits) and 2 inches apart. Bake until lightly golden, about 10–15 minutes.
5. In a small bowl, combine melted butter and parsley. When the biscuits come out of the oven, brush on the melted butter and serve.



Welcome to
APPALACHIA



Appalachia has distinct culinary roots stemming from Scottish and Irish recipes and traditions. From warm and comforting dishes like freshly baked cornbread and country ham, to homegrown staples like beans and tomatoes, each meal is rich in home-cooked flavor.



TOMATOES



COUNTRY HAM



BEANS





Biscuits and Gravy

Biscuits and gravy is a classic southern dish that embodies the heart and soul of Appalachian comfort food. Fluffy, buttery biscuits are smothered in a rich, savory gravy, making for a meal that continues to bring families together around the table.

BISCUIT INGREDIENTS

- 3 cups all-purpose flour
- 2 Tbsp baking powder
- ¼ tsp baking soda
- 1 Tbsp sugar
- 1 tsp salt
- ¾ cup cold unsalted butter cut into pieces (1 ½ sticks)
- 1 cup chilled buttermilk
- 2 Tbsp Ice water

GRAVY INGREDIENTS

- 1-pound favorite breakfast sausage
- 3 Tbsp Butter
- 6 Tbsp All-purpose flour
- ½ tsp kosher salt
- 1 tsp black pepper
- ¼ cup Spice World Ready-to-Use Chopped Easy Onion
- 1 tsp Spice World Ready-to-Use Minced Garlic
- 4 cups whole milk (can substitute a portion with heavy cream **OR** half and half for even creamier results)
- A few dashes of hot sauce for heat, optional

BISCUIT INSTRUCTIONS

1. Preheat the oven to 425°F. Line a baking sheet with parchment paper.
2. Combine the flour, baking powder, baking soda, sugar, and salt in a food processor and process briefly to mix. Add the butter and pulse until the mixture resembles coarse crumbs. Add the buttermilk and ice water all at once and pulse just until the ingredients are moistened. Do not over-pulse.
3. Place dough on lightly floured surface. Knead together in a few strokes.
4. Flatten the dough into a thick 1-inch layer. Using a 2-inch round cutter, cut the biscuits.
5. Place the biscuits on the baking sheet, spaced about 1 inch apart, and bake for about 15-18 minutes, or until the biscuits are firm to the touch and the tops and bottoms are golden brown. Let them rest for a few minutes before slicing and serving with the sausage gravy. Makes 12 biscuits.

GRAVY INSTRUCTIONS

1. In large cast iron skillet over medium high heat, break up sausage. Cook 2-3 min. Add Spice World Ready-to-Use Chopped Easy Onion and continue to cook until sausage is fully cooked. Add the butter.
2. Decrease the heat to medium and add the flour and cook until mixture is golden brown, approximately 5 minutes.
3. Season with salt, pepper, and garlic. Add the milk. Continue to cook, stirring constantly, until thickened to your liking.



The Southwest is home to some real-deal barbecue and Tex-Mex cuisine. From fiery chilies to hearty veggies like corn, beans, and squash, the region's cuisine is a celebration of its rich culinary heritage with Mexican and Native American influences.



CHILIS



CORN



BEANS



Steak Short Ribs with Garlic Chile Oil

Get a taste of some bold Southwest flavors with these steak short ribs with garlic chile oil. These tender ribs are marinated in a zesty garlic chile oil, bringing a perfect balance of savory heat to your meal. Best served with roasted potatoes and your favorite vegetable, this dish is a guaranteed Southwestern crowd-pleaser.

INGREDIENTS

- 2 boneless short ribs **OR** strip steak (about 1½ pounds)
- Kosher salt
- 3 cloves Spice World Peeled Garlic, very thinly sliced
- ⅓ cup plus 2 Tbsp extra virgin olive oil
- 1 Tbsp Aleppo-style pepper
- 1 tsp Urfa pepper (substitute smoked paprika if necessary)
- 1 Tbsp red wine vinegar (for serving)
- 1 Tbsp chopped fresh parsley
- Flaky sea salt (optional)

INSTRUCTIONS

1. Pat short ribs with a paper towel to remove moisture and season with salt. For even cooking, let sit at room temperature for 1 hour.
2. Meanwhile, cook garlic and ⅓ cup oil over medium-low heat, stirring regularly, until the garlic is barely golden and just starting to crisp, about 4 minutes. Transfer garlic and oil to a bowl; let cool slightly. Stir in parsley and peppers, then season with kosher salt. Let it cool completely.
3. Heat a cast iron skillet over medium-high heat for 5 minutes. Pat the meat down again and rub it with the remaining 2 tablespoons of oil. Cook meat, turning occasionally, until deeply browned and crusty all over, about 4 minutes for wider sides and 2 minutes for shorter sides. Transfer to a cutting board, loosely cover in aluminum foil, and let rest for 10-15 minutes before slicing against the grain.
4. Spoon garlic and infused oil over the meat and splash with vinegar; sprinkle with sea salt.



Florida and Caribbean cuisine is a vibrant fusion of flavors of Southern flair with Cuban, Puerto Rican, and other Caribbean influences. Dive into dishes made with zesty seafood, tropical fruits, and a savory and spicy kick.



CITRUS

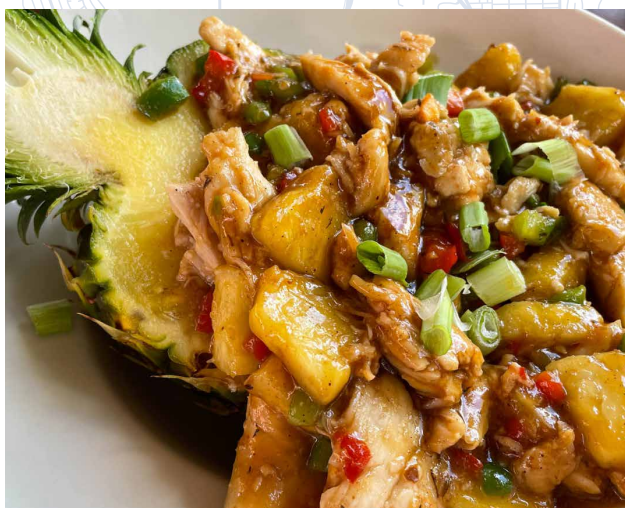


SEAFOOD



**TROPICAL
FRUITS**





Chicken Teriyaki Pineapple Bowl

This chicken teriyaki pineapple bowl is a vibrant dish inspired by the tropical flavors of Florida and the Caribbean. This dish satisfies coastal cravings with its sweet and savory flavor, bringing a refreshing taste to your table. It's the perfect meal for a summer get-together or a lively dinner party!

INGREDIENTS

- 1 small pineapple
- ½ cup low-sodium soy sauce
- 3 Tbsp brown sugar
- 1 Tbsp pineapple juice
- 2 tsp Spice World Ready-to-Use Minced Garlic
- 2 tsp Spice World Squeezable Ginger
- 1 tsp sesame oil
- 1 Tbsp vegetable oil
- ¾ lb boneless, skinless chicken breast, chopped
- 2 tsp cornstarch
- 2 tsp water
- Sesame seeds, for garnish (optional)
- Thinly sliced green onions, for garnish (optional)

INSTRUCTIONS

1. Slice pineapple in half, leaving the stem intact.
2. Slice the fruit around the perimeter, angling your knife towards the middle, then make cuts across the pineapple.
3. Scoop fruit pieces out with a spoon and reserve 1 tablespoon of pineapple juice for sauce.
4. To make your sauce, whisk together soy sauce, brown sugar, pineapple juice, Ready-to-Use Minced Garlic, Squeezable Ginger, and sesame oil in a small bowl.
5. In a large skillet over medium-high heat, heat vegetable oil.
6. Season the chicken all over with salt and pepper, adding it to the skillet in an even layer. Cook on both sides for 3-5 minutes.
7. Pour sauce over the chicken and bring the mixture to a simmer.
8. In a separate bowl, whisk together cornstarch and water. Add to skillet with chicken and sauce, simmering for 8-10 minutes until sauce is thickened and chicken is cooked through.
9. Divide the chicken between pineapple bowls and garnish with sesame seeds and green onions. Enjoy!



Welcome to the **MIDWEST**



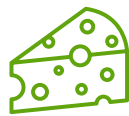
In the Midwest you'll find comforting flavors and hearty dishes like casseroles made with staple ingredients like corn, soybeans, pork, and beef. The region is also known for its delicious dairy products sourced along the famous Cheese Belt.



CORN



BEEF



CHEESE





Easy Onion Cavatappi Mac and Cheese

This Easy Onion cavatappi mac and cheese is a Midwest classic with a tasty twist! It's a creamy, comforting dish that is great for family gatherings or a cozy night in. It's a true, hearty, home-cooked recipe that captures the essence of the Midwest in every bite.

INGREDIENTS

- 2 lbs Cavatappi pasta
- 2 lbs shredded cheese (We recommend a blend of sharp cheddar, parmesan, and mozzarella)
- 2 quarts heavy cream
- 1 quart half and half
- ½ jar Spice World Ready-to-Use Chopped Easy Onion
- ¼ tsp garlic powder
- 1 Tbsp salt
- ½ tsp pepper

INSTRUCTIONS

1. Cook pasta according to package directions, then set aside.
2. Add all liquid ingredients and the Spice World Ready-to-Use Chopped Easy Onion to one pot and cook for 10 minutes on medium heat.
3. Add the blended cheeses in small portions. Keep mixing until it's incorporated into a thick sauce.
4. Add the cooked pasta back in and mix.
5. Sprinkle it with your favorite crispy topping and enjoy!



Welcome to
CALIFORNIA



California is a culinary hotspot for fusion food, innovative eats, and healthy dining options. Cultivating wines from the iconic Napa and Sonoma valleys and fresh vegetables across the state, the region has a flavorful atmosphere of diverse influences.



AVOCADO



PORK



**FRESH
PRODUCE**





Ginger Shrimp Dumplings

These Ginger Shrimp Dumplings are packed with a burst of flavor with every bite. Steamed to perfection, they offer a taste of California's coastal flair and unique culinary scene. If you love dumplings, this recipe is a must-try for a taste of the West Coast!

INGREDIENTS

- 1 lb raw shrimp, peeled and deveined
- 1 pack of dumpling wrappers
- 1 Tbsp Spice World Ready-to-Use Minced Garlic
- 1 Tbsp Spice World Squeezable Minced Ginger
- 1 cup cabbage, finely chopped
- ½ cup green onions, sliced
- 1 Tbsp sesame oil
- 1 Tbsp soy sauce
- 1 Tbsp cornstarch
- 1 ½ Tbsp EVOO
- Pepper, to taste
- Green onions, chopped, for garnish

DIPPING SAUCE INGREDIENTS

- 1 Tbsp soy sauce
- 1 tsp rice vinegar
- 1 Tbsp water
- 1 tsp Spice World Chili Onion Crunch Seasoning Blend

INSTRUCTIONS

1. Chop peeled and deveined shrimp into a fine paste.
2. Combine green onions, cabbage, Spice World Ready-to-Use Minced Garlic, Spice World Squeezable Minced Ginger, sesame oil, soy sauce, a pinch of pepper, and cornstarch, mixing well in one direction.
3. Spoon 1 tsp of mixture onto the center of the dumpling wrapper. Dab your finger in cold water, then trace the entire outer edge of the wrapper. Fold the dumpling wrapper into a triangle, gently pressing outwards to dispel any excess air. Add a dab of water to the corners, and fold to meet in the middle.
4. Preheat a non-stick pan to medium-high heat, then add oil.
5. Place the dumplings in a pan and cook for 2-3 minutes until golden brown.
6. Add ¼ cup of water to the pan and cover immediately with a lid.
7. Reduce the heat to medium-low, and steam for 4 to 5 minutes. Remove dumplings from the pan.
8. Assemble the dipping sauce in a small bowl.
9. Garnish dumplings with chopped green onions and enjoy with dipping sauce.

RECIPE ROADTRIP

SPICE
WORLD
EST. 1949



CELEBRATING 75 YEARS

Welcome to the
MID-ATLANTIC



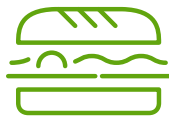
The Mid Atlantic is a melting pot of flavor with unique culinary traditions that came with immigration and fresh seafood from the Chesapeake Bay and surrounding coast. From iconic New York pizza and bagels, to Philly cheesesteaks, to crab cakes, this region is home to a variety of different meals and tastes.



BAGELS



PIZZA



CHEESESTEAK





Blue Crab Dip

Dive into the fresh flavors of the Mid-Atlantic with this blue crab dip recipe. Whether served with toasted bread or fresh veggies, this creamy, savory appetizer is a regional delight that brings a taste of the coast to your table.

INGREDIENTS

- 12 oz cream cheese, softened
- 1 cup mayonnaise
- ½ cup shredded parmesan cheese
- 1 tsp Worcestershire sauce
- 1 tsp seafood seasoning
- 1 tsp lemon juice
- 1 tsp Spice World Chili Onion Crunch Seasoning Blend
- 1 Tbsp Spice World Ready-to-Use Minced Garlic
- ¼ cup fresh diced green onions
- 2 Tbsp Fresh Parsley
- 1 lb fresh lump blue crab meat

INSTRUCTIONS

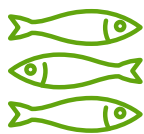
1. Preheat oven to 400°F.
2. Combine cream cheese and mayonnaise, mixing well to remove all cream cheese lumps.
3. Add the remaining ingredients except crab: parmesan cheese, Worcestershire sauce, seafood seasoning, lemon juice, Spice World Chili Onion Crunch Seasoning Blend, Spice World Ready-to-Use Minced Garlic, green onions, and parsley. Mix until well combined.
4. Fold in crab and DO NOT STIR. You want the crab to be lumpy.
5. Place into shallow uncovered casserole dish, baking for 20-30 minutes until dip is bubbly.
6. Enjoy!



Mountain West has a unique environment and rich ranching culture, the Mountain West takes full advantage of fresh fish, game meat, and farm-to-table ingredients. Inspired by Dutch oven cooking and pioneer recipes, this region offers a taste of hearty, wholesome dishes rooted in tradition.



BEEF



TROUT



WILD GAME





Whiskey & Garlic Marinated Steak

What could be better than a perfectly grilled piece of beef from the Mountain West? How about adding a splash of whiskey and bold garlic to create a rich, smoky steak. The combined warmth of the whiskey and the gusto of garlic in this flavorful, juicy steak recipe are well worth the sacrifice!

INGREDIENTS

- 6 T-bone steaks
- ⅓ cup brown sugar
- 3 Tbsp Dijon mustard
- ½ cup whiskey
- ¼ cup balsamic vinegar
- ¼ cup olive oil
- ½ cup onion, diced
- 1½ tsp Spice World Ready-to-Use Minced Garlic **OR** 1½ tsp Spice World Squeezable Garlic; **OR** 3 cloves Spice World Peeled Garlic, minced **OR** 3 cloves Spice World Fresh Garlic, minced
- Black pepper, to taste

INSTRUCTIONS

1. In a large zip-top bag, combine brown sugar, Dijon mustard, whiskey, balsamic vinegar, olive oil, diced onions, garlic, and black pepper.
2. Add in the steaks and allow them to marinate in the fridge for at least 4 hours. When ready to cook, bring the steaks to room temperature while preheating the grill on medium-high heat.
3. Be mindful of either alcohol or oil hitting an open flame, as it will shoot up. Try not to have the steaks drenched in liquid. You can also have an object to fan the flames away as they rise to avoid a smoky oil taste.
4. Grilling time will depend on the desired doneness and thickness of the steaks, but once cooked, let the meat rest for 5–10 minutes before serving.

CONVERSIONS

Garlic

Spice World Garlic adds high-quality, bold flavor to any dish, simply and easily!



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APPROXIMATELY
1 Clove of Garlic

Ginger

Spice World Ginger adds zesty ginger flavor without the hassle of peeling, mincing, or chopping fresh ginger.



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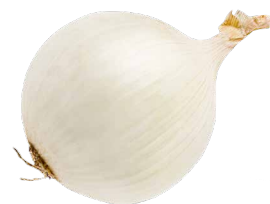
APPROXIMATELY
1 inch piece of Ginger

Easy Onion

Spice World Ready-to-Use Chopped Easy Onion makes it simple and convenient to add the flavor of fresh onions with no peeling, no chopping, and no tears!



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APPROXIMATELY
1 Medium Onion

Find us in the **Produce Aisle** or on **Amazon!**