

RED RIDGE FARM PRESENTS

SPICE MIXES RECIPES EBOOK



COME AND MIX THINGS UP IN THE
KITCHEN



**AND GOD SAID, “BEHOLD,
I HAVE GIVEN YOU EVERY
PLANT YIELDING SEED
THAT IS ON THE FACE OF
ALL THE EARTH, AND
EVERY TREE WITH SEED
IN ITS FRUIT. YOU SHALL
HAVE THEM FOR FOOD.**



Genesis 1:29



SAVORY RECIPES





RANCH SPICES RECIPE

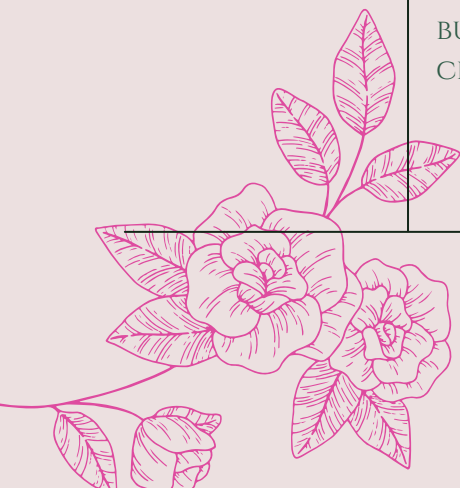
INGREDIENT.

- 1 TB PARSLEY
- 1 TB DILL
- 2 TSP GARLIC POWDER
- 2 TSP ONION POWDER
- 1/2 TSP SALT
- 1 TSP BLACK PEPPER

MIX ALL OF THE DRY
INGREDIENTS TO MAKE THE
RANCH SPICE MIX.

RANCH DRESSING

COMBINE 1 TABLESPOON
RANCH SEASONING WITH ¼
CUP MAYONNAISE, ¼ CUP
BUTTERMILK, AND ¼ CUP SOUR
CREAM.





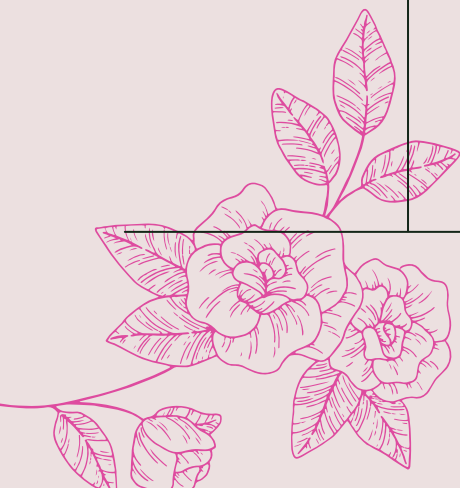
POULTRY SPICES RECIPE

INGREDIENT.

- 2 TB THYME
- 1 TB BASIL
- 1 TB SAGE
- 1 TSP TARRAGON
- 1 TSP NUTMEG
- 1/2 TSP SEA SALT
- 1/2 TSP GROUND PEPPER

MIX ALL OF THE DRY
INGREDIENTS TO MAKE THE
POULTRY SPICE MIX.

GREAT GO TO MIX FOR USING
IN ANY POULTRY RECIPES.





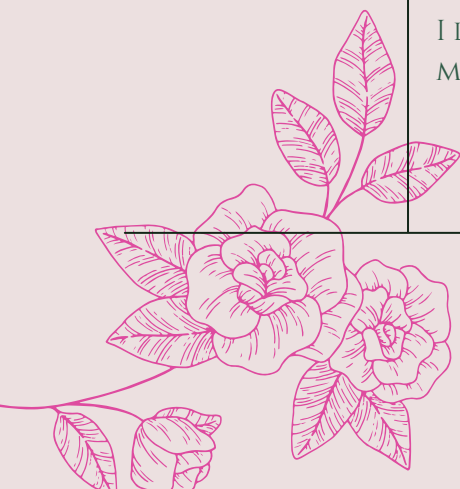
ITALIAN SPICES RECIPE

INGREDIENT.

- 1 TB OREGANO
- 1 TB PARSLEY
- 1 TB THYME
- 2 TSP BASIL
- 2 TSP SAGE
- 1 TSP GARLIC POWDER
- 1 TSP SEA SALT
- 1 TSP GROUND PEPPER

MIX ALL OF THE DRY
INGREDIENTS TO MAKE THE
ITALIAN SPICE MIX.

I LOVE TO USE THIS IN ALL OF
MY ITALIAN PASTA RECIPES





TACO SEASONING SPICES RECIPE

INGREDIENT.

- 1 TB CHILI POWDER
- 1 TB GARLIC POWDER
- 1.5 TSP PAPRIKA
- 1.5 TSP CUMIN
- 1.5 TSP ONION POWDER
- 1 TSP OREGANO
- 1 TSP SEA SALT
- 1/2 TSP GROUND PEPPER
- 1/2 TSP CAYENNE (TO TASTE)

MIX ALL OF THE DRY
INGREDIENTS TO MAKE THE
TACO SEASONING SPICE MIX.

CAN BE USED FOR BOTH TACOS
AND FAJITAS





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Genesis 1:29



BAKING RECIPES



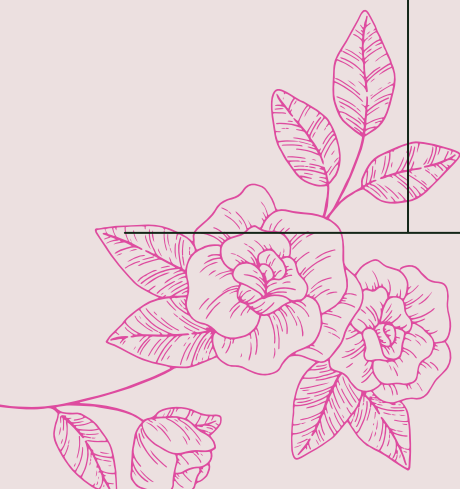


GINGERBREAD SPICES RECIPE

INGREDIENT.

- 2 TBSP. GROUND CINNAMON
- 2 TBSP. GROUND GINGER
- 2 TBSP. GROUND ALLSPICE
- 1 TBSP. NUTMEG
- 1 TBSP. GROUND CLOVES

MIX ALL OF THE DRY
INGREDIENTS TO MAKE THE
GINGERBREAD SPICE MIX.



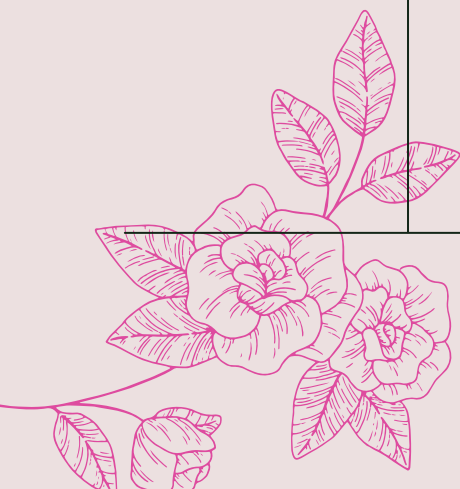


APPLE PIE SPICES RECIPE

INGREDIENT.

- ¼ C. GROUND CINNAMON
- 2 TSP. GROUND NUTMEG
- ½ TSP. GROUND ALLSPICE
- 1 TSP. GROUND GINGER
- ½ TSP. GROUND
CARDAMOM

MIX ALL OF THE DRY
INGREDIENTS TO MAKE THE
APPLE PIE SPICE MIX.



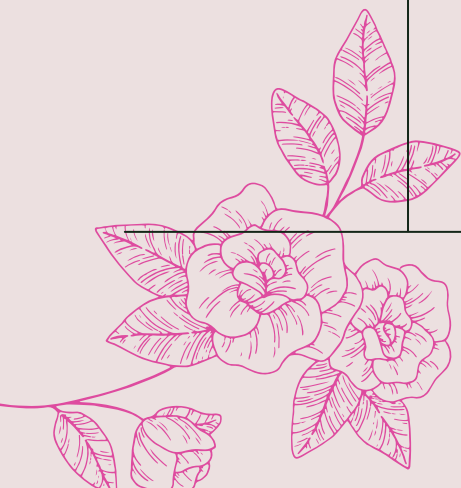


PUMPKIN SPICES RECIPE

INGREDIENT.

- 3 TB GROUND CINNAMON
- 2 TSP GROUND GINGER
- 2 TSP NUTMEG
- 1 1/2 TSP CLOVE

MIX ALL OF THE DRY
INGREDIENTS TO MAKE THE
PUMPKIN SPICE MIX.





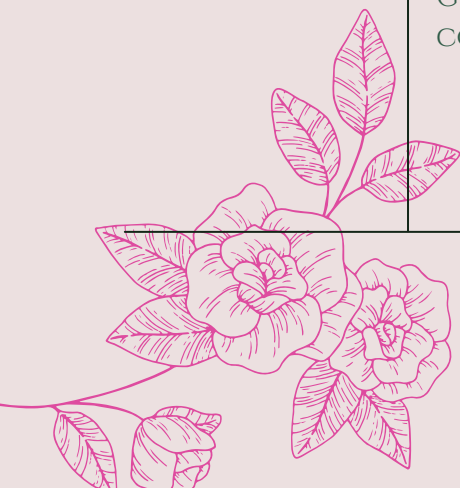
CINNAMON AND SUGAR SPICES RECIPE

INGREDIENT.

- 4 TBSP. ORGANIC CANE SUGAR
- 1/2 TBSP. GROUND CINNAMON

MIX ALL OF THE DRY INGREDIENTS TO MAKE THE CINNAMON AND SUGAR SPICE MIX.

GREAT FOR TOAST OR COATING SUGAR COOKIES





AUTHOR

My Name is Crystal Mediate and I am a co-owner of Red Ridge Farm. I am also the author and founder of the Red Ridge Farm Blog and Online Courses. Here at Red Ridge Farm, our mission is to offer timeless education to all who want it. Yes, I know what it is like to try to build a garden and homestead on my own. I truly feel it is my calling to help others build not only a garden but food security, and to help put healthy food on every plate I can!

So Why am I doing this?

I feel God has called me to be a teacher. Gardening and homesteading are what I know! Growing food for my family has helped us in many ways, we have food security, we have healthy options for our plate, and we have saved money on our monthly grocery bill. I started growing food out of necessity. My husband and I always planned for me to be a stay at home mom, but that meant we would be a single income family. I felt that even though I was home I was not destined to be a Day Time Tv-aholic. I wanted to contribute! I found the best thing I could do was to reduce our monthly bills. Most of our bills were fixed but groceries were not. I thought if I could reduce this monthly bill, I could help. I also knew the answer was not in eating less. I researched coupons, meal planning, and so much more. What I found is that if we could grow our own food and grow it in a healthier manner, while also teaching our boys a good work ethic, I could save twice as much as any coupon could give us. That is when our first garden was born. Since then I have learned to grow our own chicken, turkey, pork, and how to preserve our harvest to last the whole year. I even raise dairy goats and Layer chickens, so we have access to fresh milk and eggs, daily. Now I want to help others do the same.