

Chili Seasoning

For a great gift, mix up the seasoning mix, store in a nice jar (perhaps a bail top jar), and attach a tag with the chili recipe. It is a different idea, and since its gluten free, many of my friends can have it. During the holidays it seems sweet stuff is in abundance, and this is just a little something different that non sweet eaters, men, and those with special dietary restrictions can use! I think it's a great idea because around the holidays I get sugar overload, this is a nice change.

This is a great blend that contains no msg, gluten or additives.

Yield: approx 4 Tablespoons

Ingredients:

- 4 teaspoons chili powder
- 1 teaspoon crushed red pepper
- 1 teaspoon garlic powder
- 1 tablespoon dried minced onion
- 2 teaspoons ground cumin
- 2 teaspoons sugar
- 1 teaspoon dried parsley
- 1 tablespoon dried basil
- 2 teaspoons salt
- 1/4 teaspoon ground pepper

Directions:

Mix all ingredients well in an air tight, glass container.

