

# MONARCH® SPICE BLENDS PAIRING GUIDE



## FLAVOR, VALUE AND EASE, SEASON AFTER SEASON

Use this spice pairing guide to build a well-stocked pantry with Monarch® Spice Blends and to quickly view what spices work best with specific dishes.

Monarch Spice Blends are globally sourced with high-quality ingredients that help create standout dishes – adding value to menus and greater margins for operators.

## USE THESE ICONS TO FIND THE PERFECT MONARCH SPICE BLEND PAIRING FOR YOUR DISHES.

FOOD FANATICS® FAVORITE **FFF**



STEAK



SOUPS



SEAFOOD



SALAD



PORK



VEGETABLES



POULTRY



HAMBURGER



EGGS



POTATOES



TACOS

**ANCHO CHILE SEASONING**  
Combines ancho chiles with garlic, onion, red and green peppers, and a dash of spice to create a well-rounded blend.





**ALAMO ZESTFUL SEASONING**  
A Monarch Exclusive! A distinct flavor profile that is slightly sweeter than Select Seasoning Salt.





**ALL PURPOSE HERB SEASONING, SALT-FREE**  
Herbs, onions, garlic and a hint of red pepper with a sweet minty aroma.





**BARBECUE SPICE**  
A sweet, pungent, salty, warm and smoky flavor.




**BLACKENED SEASONING**  
A hot, spicy blend of spices, paprika, onion and garlic that offers a traditional Cajun flavor.




**BURGUNDY RUB**  
A sweet taste of brown sugar, rich garlic, premium onion and a hint of burgundy wine.




**CAJUN SEASONING**  
A well-rounded blend of peppers, garlic, spices and herbs with a red pepper kick.




**CHICKEN SEASONING**  
A flavorful blend of garlic, onion, green bell pepper, rosemary and other spices.




**CINNAMON MAPLE SPRINKLE**  
A sweet blend of cinnamon, maple and sugar with a dash of nutmeg for old-fashioned flavor.





**CITRUS GRILL SEASONING**  
A unique blend of tart lemon peel, warm dill and pungent garlic, with visible pieces of garlic and herbs.




**CHESAPEAKE BAY SPICE**  
A traditional style blend that includes red pepper for a subtle heat level.




**GARLIC ROMANO SEASONING**  
A strong garlic flavor with sharp and tangy Romano cheese.





**HOME FRY SEASONING**  
Monarch Exclusive! A chunky blend of onions, bell peppers, garlic and parsley with well-blended onion, bell pepper and garlic flavor.





**JAMAICAN JERK SEASONING**  
An exotic blend of thyme, crushed red pepper, allspice and other aromatic spices familiar in Caribbean dishes.




**LEMON PEPPER SEASONING**  
A citrusy seasoning blend with coarse black pepper, lemon peel, warm dill and pungent garlic, with visible pieces of garlic and herbs.





**LIME PEPPER SEASONING**  
A versatile combination of citrusy lime and bold black pepper.





**POULTRY SEASONING**  
A strong, aromatic ground blend of sage and other spices.




**SALMON RUB**  
A delicious blend of sugar, garlic, onion and red pepper with a slight orange color.




**SALT-FREE GARDEN SEASONING**  
A potent and savory seasoning with pungent garlic, herbs and a touch of orange peel.




**SELECT SEASONING SALT**  
A warm and well-rounded salt blend with prominent onion, celery and garlic flavors.




**SIX PEPPER BLEND**  
A zesty, peppery mix of black and white pepper, red and green bell peppers, plus jalapeño and chile peppers.





**STEAK DUST SEASONING**  
A hearty blend of savory spices, garlic and onion.




**STEAK SEASONING**  
A well-rounded coarse blend with strong garlic, onion and black pepper flavors, with a touch of salt, dill and spice.




**TACO SEASONING MIX**  
A mild seasoning with chile peppers, Mexican oregano, onion, garlic, salt and a hint of cayenne.




**TRADITIONAL STYLE ROTISSERIE SEASONING**  
A perfect combination of savory flavors with onion, garlic, peppers, spices and salt.




**TUSCAN RUB**  
A blend of dehydrated onion, sea salt, sugar and garlic with a light tan color.




**VEGETABLE SEASONING, SALT-FREE**  
A refreshing flavor of dill, spices, herbs, garlic and dehydrated vegetables.




**ZESTY COUNTRY SEASONING, SALT-FREE**  
A garden flavor, with a blend of red and green bell peppers, onion, garlic and parsley. No black pepper or salt.




## MARINADING WITH MONARCH SPICE BLENDS

Create marvelous marinades to amp up flavors in your dishes. A classic ratio for marinades is 3 parts fat, 1 part acid, and 1 part seasonings. Below are some favorites from our Food Fanatics® Chefs.

**Optimax® + Apple Cider Vinegar + Orange Juice + Citrus Grill**  
**Yogurt + Optimax + Red Wine Vinegar + Barbecue Spice**  
**Yogurt + Lime Juice + Lime Pepper Seasoning**

## BLEND YOUR OWN

Try creating your own signature blends by combining your favorite seasonings. Get inspired with these blends by our fantastic Food Fanatics Chefs!

**Ultimate Italian:** Equal Parts Garlic Romano + Tuscan Rub  
**Southwestern Sizzle:** 1 Part Ancho Chile + 3 Parts Taco Seasoning  
**Knockout Steak:** 1 Part Burgundy Rub + 2 Parts Steak Dust



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