

Homemade Everything Topping: ¼ cup sesame seed, ¼ cup poppy seed, 2T Kosher salt, 2T dry onion, 1 T dry minced garlic

Pesto and Herb Dipping: Use quality pesto, it goes a long way. Get a great recipe! Ours includes Dill and can use Hammons American Black walnuts.

Basil-dill pesto

1/4 cup Hammons American Black Walnuts
1/2 cup lightly packed fresh basil
2T lightly packed dill
3T garlic infused olive extra virgin olive oil
1 pressed garlic clove
1/2 tsp kosher salt
1/4 tsp fresh cracked black pepper
1/2 cup fresh grated Parmesan cheese

Directions: Put all ingredients in a food processor and pulse until a thick paste. Yields about 1 cup. It goes a long way.

Common Herb and Spice Pairings in Flavor Profiles:

Greek

Herbs: Dill, oregano, rosemary, mint, parsley,
Spices: Fennel, anise, black pepper, dill seed
Flavoring: Feta cheese, olives, pickled peppers

French

Herbs: Dill, oregano, rosemary, basil, lavender, parsley, tarragon, savory, thyme
Spices: Fennel, anise, black pepper, dill seed, nutmeg
Flavoring: French cheese, goat cheese, olives,

Mexican

Herbs: Cilantro, oregano, thyme
Spice: Cumin, coriander, chile pods, black pepper, allspice
Flavoring: Lime zest, roasted corn, green onions, radish, black olives

Italian

Herbs: Basil, rosemary, thyme, flat leaf parsley, marjoram
Spices: Fennel, caraway, crushed red pepper, celery seed
Flavoring: Hard cheeses like parmesan, asiago, olives, roasted peppers, citrus zest, capers

Asian

Herbs: Cilantro, mint, lemon grass, sesame oil (use 2 tsp. in place of some of the oil)
Spices: Cumin, chile paste, curry paste, fennel, ginger
Flavoring: Lime zest, soy sauce, hoisin sauce, citrus zest, peanuts or cashews