

## Buffalo Seasoning Blend

**Recipe HACCP Process:** #1 No Cook

**Yield:** 4 ½ Tbsp

**Source:** *Healthyschoolrecipes.com*

### Ingredients:

Ingredient Name	Measurements
Onion, granulated	1 tbsp
Garlic, granulated	1 ½ tbsp
Chili pepper	1 ½ tbsp
Red pepper	1 tsp
Paprika	1 tsp

*\*Note: Choose USDA foods whenever available to save on cost. Note yield, crediting, and nutritionals may change if substituted.*

### Instructions:

1. Mix all spices in a bowl. Store in a sealed container at room temperature for up to six months for maximum flavor.