



# LEMONY DILL SEASONING

(85 g jar)

## Nutrition Facts Valeur nutritive

Per 1/2 tsp. (0.9g) / par 1/2 cuillère à thé (0.9g)

Servings per container 96

Les portions par le récipient 96

Amount Teneur	% Daily Value % valeur quotidienne
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Calories / Calories 5

Fat / Lipides 0 g	0 %
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Saturated Fat 0 g	0 %
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Trans Fat 0g	
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Cholesterol 0 mg	0 %
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Sodium / Sodium 80 mg	3 %
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Carbohydrate / Glucides 1 g	0 %
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Dietary Fiber 0 g	0 %
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Sugars 0g	
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Protein / Protéines 0 g

Not a significant source of other nutrients.

Source négligeable d'autres éléments nutritifs.

**GLUTEN FREE**

**INGREDIENTS:** GARLIC, DILLWEED, SALT, LEMON JUICE POWDER (CORN SYRUP SOLIDS, NATURAL LEMON FLAVOUR), SHALLOTS, ONION, MUSTARD POWDER, PARSLEY.

**ALLERGENS:** MUSTARD

**INGRÉDIENTS :** AIL, ANETH, SEL, JUS DE CITRON EN POUDRE (SIROP DE GLUCOSE DÉSHYDRATÉ, ARÔMES NATURELS DE CITRON), ÉCHALOTES, OIGNON, POUDRE DE MOUTARDE, PERSIL.

**ALLERGENES :** MOUTARDE

## Suggestions for LEMONY DILL SEASONING



- Use as a seasoning for all types of fish and seafood.
- Add to potato salad or macaroni salad to lift the flavour.
- Blend 1 or 2 Tbsp. with a stick of softened butter; use for corn on cob.
- Lemony Dill Dip: Blend 2-3 Tbsp. with 1 cup of mayonnaise and 1 cup of sour cream. Refrigerate 2 hours or overnight before serving. Enjoy as a dip for vegetables, chips or a sandwich spread.
- Fish, Chicken or Vegetable Bake: Blend 2 Tbsp. into 1 cup of melted butter. For fish, brush mixture on each filet, bake 10 to 20 minutes at 350° F depending on thickness of fish. For chicken, coat boneless breasts in butter mixture and bake 25 minutes at 350° F. Or, drizzle over steamed vegetables or rice for a flavourful side dish.
- Herbed Rye Bread: Blend 2 Tbsp. into 1 cup softened butter. Spread between slices of hearty rye bread. Wrap loaf in foil and bake 15-20 minutes at 350° F. Save extra butter mixture for other use.
- Cheddar Dill Dinner Biscuits: Preheat oven to 375° F. Grease a 12 cup muffin pan. In a large bowl combine 1 pkg. **Sunset Gourmet Harvest Beer Bread** , 1 Tbsp. **Lemony Dill Seasoning** and 2 cups shredded sharp cheddar cheese; stir well. Stir in beer. Divide batter evenly among the 12 muffin cups. Top each with salt and pepper. Bake 20-25 minutes or until golden. Remove biscuits from pan; cool slightly on wire rack.

We strive to ensure this information is accurate to the best of our knowledge. Because product formations may change, we recommend that you always read individual labels carefully.

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