

Cowboy Ranch Seasoning: The Smoky, Savory Blend You'll Put on Everything

Cowboy Ranch Seasoning: My Favorite Smoky-Savory Pantry Shortcut



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INGREDIENTS

- 1/3 cup dry powdered buttermilk
- 2 tablespoons dried parsley
- 1 tablespoon smoked paprika
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 teaspoons dried onion flakes
- 2 teaspoons dried dill weed
- 1 tablespoon brown sugar
- 1 teaspoon kosher salt
- ‰ teaspoon black pepper
- ‰ teaspoon cayenne pepper (optional for heat)
- ‰ teaspoon ground mustard
- ‰ teaspoon ground cumin

DIRECTIONS

- Step 1: Mix the Seasoning:** In a medium bowl, whisk together all ingredients until evenly distributed. If you prefer a fine, uniform texture, pulse the mix in a food processor or spice grinder briefly.
- Step 2: Store It:** Transfer the seasoning to an airtight glass jar or spice container. Label and date it. Store in a cool, dry place for up to 3 months for best flavor.

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Original recipe: <https://chefmaniac.com/cowboy-ranch-seasoning-the-smoky-savory-blend-youll-put-on-everything/>