

Must-Have Spices for Your Kitchen

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By ***Bon Appétit*** guest blogger *Lily Fink*

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After a valiant effort at reorganizing and consolidating my spice collection a couple of weeks ago, it occurred to me that there were probably more aesthetically pleasing--not to mention accessible--ways to store them. And there are most definitely more economical ways to navigate the spice market. Let's explore them, shall we?

Here's a list of the 25 spices you should have in your kitchen if you're an ambitious home cook. I've also included some buying and storing tips.

The 25 Essential Seasonings

1. Allspice
2. Apple Pie Spice (This is a combo of cinnamon, allspice, nutmeg, and ginger. If you have all of those, you can mix them to make your own Apple Pie Spice, decreasing the size of your spice rack by

one.)

3. Basil
4. Bay Leaves
5. Cayenne
6. Chili Powder
7. Cinnamon--Ground and Stick
8. Cloves
9. Cumin
10. Curry Powder
11. Dill Weed
12. Garlic Powder
13. Ginger--Ground
14. Nutmeg--Ground
15. Onion Powder
16. Oregano
17. Paprika
18. Black Peppercorns (Whole. Seriously, buy a pepper grinder and grind your own. You will never go back.)
19. Red Pepper Flakes
20. Rosemary
21. Saffron
22. Sage
23. Tarragon
24. Thyme
25. Vanilla--Extract and Beans

Spices with Nice Prices: There are several online retailers that sell superior spices at reduced prices. I am a fan of **Penzey's**, which provides delicious seasonings and great vanilla extract for a good price.

Just a Dash: I recommend buying only 1-2 ounces at a time, since spices lose their potency after a year or two. Smell your spices each time you use them. If they stop giving off a distinct aroma, it is time to replace them.

Nice Rack: Instead of shoving a bunch of oddly shaped jars into a drawer, why not use an attractive, useful storage rack? These **magnetic jars** can be attached to a metal plate on the wall or stuck onto the fridge. For a lower-priced option, you can buy **these containers** and attach magnets to them with a hot glue gun. If you have more counter space than cabinet space, this **rotating rack** keeps all your seasonings close at hand. Wherever you store them, just keep them out of direct sunlight, which will age them faster.

Photo Credit: Courtesy of the Container Store



*The last of a dying breed (or the first of a new breed), **Lily Fink Harrington** is the only 28-year-old housewife we know. She cooks, she cleans, she bakes, she sews, she makes things from scratch. Care to join her? Check out her blog, **A Charmed Wife**.*

*Follow Lily on on Twitter at @**acharmedwife***

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