

BUILD YOUR FLAVOR PANTRY



HOW TO STORE

Refrigerate condiments and capers after opening. Store oils and vinegars in a cool, dark place in your pantry. Keep spices and seasoning mixes tightly sealed in a dry place.

Inspired to try a new cuisine or punch up the flavor in your cooking? Try adding these versatile ingredients to your pantry.



GOCHUJANG

Korean chili paste works well in steak marinades, soups, and noodle or rice stir-fries. Look for it in the international aisle or sub Korean barbecue sauce.



MISO PASTE

You can cook with miso or stir into dressings and marinades. A package will keep in your fridge for at least a year. Look for it in the refrigerated section.



RANCH SEASONING

A zesty blend of buttermilk, garlic, and spices amps up burger patties, roasted potato wedges, and snack mixes. Look for it with the bottled dressings.



WORCESTERSHIRE SAUCE

Add a splash of this umami-rich condiment to chilis and beef stews, creamy salad dressings, or cocktail sauce. You can also use tamari sauce.



CAPERS

Add a salty, briny pop to Italian salsa verde, pasta salads, or bagels with cream cheese. Find them with the jarred olives and pickles.



SHERRY VINEGAR

Not too sweet or tangy, this vinegar from Spain brightens up tomato soup and vegetable sautés. You can also sub red wine vinegar.



HARISSA

Stir this spicy Moroccan condiment into hummus, add to braises, or drizzle over fried eggs. You can also sub Asian chili garlic sauce.



TOASTED SESAME OIL

This rich, nutty oil is delicious in a vinaigrette, tossed in a cold noodle salad, or drizzled over baked fish. You'll find it in the international aisle.



SMOKED PAPRIKA

Unlike sweet or hot paprika, this Spanish spice has lots of smoky flavor. Use in rubs for steak or chicken or in vegetable soups.

A long shelf life lets you use these items anytime

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