

# Add Variety to Home-Canned Fish

## Good Flavor

FLAVORING	AMOUNT	COMMENTS
Basil	¼ teaspoon	Good, beodlld, bDs8ls, bDs8ls, 3GeIld, bDs8ls, bDl 01 22 03335Tld, bDs8ls, b D
	2 teaspoons	Good with halibut and salmon
Chicken bouillon (dry)	2 teaspoons	Very good
Sage	½ teaspoon	
Cumin	¼ teaspoon	Very good — would be great if you were using the canned fish for a raw vegetable or cracker dip, or for a spread
Garlic salt	¼ teaspoon	
Red chili pepper	½ dried	
Dill weed	1 teaspoon	Good
Garlic	½ clove or small clove	Good, better when salt added
Garlic	¼ teaspoon	Good, but may be better with fresh chives or onions
Dry chives	¼ teaspoon	
Jalapenos	2 to 3 slices	

## Acceptable Flavor

FLAVORING	AMOUNT	COMMENTS
Crab claw	1 claw	Did not add crab flavor to halibut
Lemon pepper	1 teaspoon	Did not add crab flavor to halibut
Lemon pepper	1½ teaspoons	One group liked and one didn't — good with halibut
Mustard seed	¼ teaspoon	Can't taste any mustard flavor
Paprika	1 teaspoon	Added some color but not much flavor to halibut
Sage (whole)	½ teaspoon	Okay, but not a favorite
Turmeric	1 teaspoon	Very little flavor