

RETAIL PRICE LIST

WINTER 2026

HOW TO ORDER

Visited the store and want more of what you found? Use this price list to order spices, blends, salts, coffee and tea for pickup at our River Market store or shipped to your door.

Everything is listed in our standard sizes, and bigger bags cost less per ounce, so it pays to stock up on the ones you use most.

ORDER ONLINE (PREFERRED METHOD)

Fill out the order form at
plantersseedspice.com/pages/how-to-order

List each item with the size and quantity, like "Chili Powder Seasoning, 2 oz, 2 bags."

Scan to open the order form

ORDER BY PHONE

Call us at **(816) 842-3651** during store hours. Tell us what you need and we'll put your order together.

WHAT HAPPENS NEXT

1 **WE CONTACT YOU FOR PAYMENT**
Within 1 to 2 business days, we'll reach out directly to take payment.

2 **WE GET IT READY**
Once you pay, we'll let you know when your order is ready to pick up at 513 Walnut Street, or on its way if you chose shipping.

FILL THE BOX. Shipping costs about the same for a few bags as for a box full of them, so add the extras you have been meaning to try.

IN THIS LIST

- Spices & Herbs
- Seasoning Blends & Rubs
- Salt-Free Seasoning Blends
- Dip, Dressing & Soup Mixes
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- Chilies & Hot Peppers
- Coffee
- Loose Leaf Tea
- Ordering Details

FIND US

Planters Seed & Spice Co.
513 Walnut Street
Kansas City, MO 64106

(816) 842-3651
plantersseedspice.com

STORE HOURS

Mon to Fri: 9 am to 6 pm
Saturday: 8 am to 5 pm
Sunday: 9 am to 3 pm

Ordering for a business?
Restaurants and shops, see our wholesale page at plantersseedspice.com/pages/wholesale

SPICES & HERBS

Single spices and dried herbs, ground and whole.

Allspice, Ground	2 oz	**$3.45**	1/2 lb	**$9.75**
Warm flavor of cinnamon, clove and nutmeg in one spice.				
Allspice, Whole	2 oz	**$3.45**	1/2 lb	**$9.75**
Whole berries to grind fresh or add to brines and mulling.				
Alum Powder	2 oz	**$3.10**	1/2 lb	**$8.90**
Agent for pickling and canning.				
Anise Seed, Whole	2 oz	**$2.45**	1/2 lb	**$6.95**
Small licorice-flavored seed, sweeter and milder than star anise.				
Anise Star	1 oz	**$2.80**	1/4 lb	**$9.35**
Star-shaped pod with a bold, sweet licorice flavor.				
Arrowroot Powder	2 oz	**$1.45**	1/2 lb	**$3.95**
Neutral-tasting starch that thickens sauces and fillings.				
Basil, Sweet	1 oz	**$1.00**	1/4 lb	**$3.00**
Dried sweet basil leaf, mild and slightly peppery.				
Bay Leaves, Ground	2 oz	**$1.85**	1/2 lb	**$5.20**	1 lb	**$9.05**
For even distribution of its subtle, savory flavor.						
Bay Leaves, Whole Best seller	1 oz	**$1.45**	1/4 lb	**$4.55**
Subtly herbal and slightly floral.				
Caraway Seed, Whole	2 oz	**$1.75**	1/2 lb	**$5.00**
Small curved seed with anise-like, slightly bitter flavor.				
Cardamom, Decorticated Seeds	1 oz	**$6.75**	1/4 lb	**$22.10**
Seeds without the pod, best ground fresh for a stronger punch.				
Cardamom, Green Pods	1 oz	**$8.70**	1/4 lb	**$28.65**
Crack open to release the aromatic seeds inside.				
Cardamom, Ground	1 oz	**$5.00**	1/4 lb	**$16.40**
Warm, floral, citrusy spice ground from the green pod's seeds.				
Celery Flakes	1 oz	**$2.15**	1/4 lb	**$7.10**
Dried celery leaf/stalk, milder, more vegetal than celery seed.				
Celery Seed, Ground	2 oz	**$1.45**	1/2 lb	**$3.95**
Ground celery seed with concentrated celery flavor.				
Celery Seed, Whole	2 oz	**$1.45**	1/2 lb	**$3.95**
Whole celery seed for pickles, slaws and dressings.				
Chives	1/2 oz	**$1.70**	1/4 lb	**$10.85**
Freeze-dried chive pieces with a mild, fresh onion flavor.				

Cilantro — 1 oz **$2.25** · 1/4 lb **$7.30**
Dried cilantro leaf, milder and more herbal than fresh.

Cinnamon Sticks, 3" — 2 oz **$4.20** · 1/2 lb **$11.70**
Whole sticks for steeping or grinding fresh.

Cinnamon Sticks, Ceylon Soft Quill — 2 oz **$7.95** · 1/4 lb **$13.20**
Softer, more delicate quill cinnamon prized for its complex, mild-sweet flavor.

Cinnamon, Ground (Korintje) — 2 oz **$2.55** · 1/2 lb **$7.10**
Sweet, mellow Indonesian cinnamon.

Cinnamon, Ground (Vietnamese Saigon) — 2 oz **$4.35** · 1/2 lb **$12.45**
High-oil cassia cinnamon with a bold, spicy-sweet punch.

Cloves, Ground — 2 oz **$3.95** · 1/2 lb **$11.00**
Intensely warm, sweet-pungent spice.

Cloves, Whole — 1 oz **$3.30** · 1/4 lb **$10.80**
Dried for studding into ham, onion, or fresh grind.

Coriander, Ground — 2 oz **$1.45** · 1/2 lb **$4.10**
Citrusy, slightly sweet seed from the cilantro plant.

Coriander, Whole — 2 oz **$1.45** · 1/2 lb **$4.10**
Citrusy flavor, best toasted and ground fresh.

Cream of Tartar — 2 oz **$3.35** · 1/2 lb **$9.25**
Acidic baking byproduct used to stabilize and stiffen.

Cumin (Comino), Ground Best seller — 2 oz **$2.10** · 1/2 lb **$6.00**
Earthy and warm, a backbone of Mexican and Indian cooking.

Cumin (Comino), Whole — 2 oz **$2.40** · 1/2 lb **$6.80**
Best toasted and ground fresh for aroma.

Dill Seed — 2 oz **$1.75** · 1/2 lb **$4.90** · 1 lb **$8.80**
Warm, slightly bitter seed with more punch than dill weed.

Dill Weed — 1 oz **$2.15** · 1/4 lb **$7.20**
Dried dill leaf, bright and grassy with a touch of anise.

Fennel Seed, Ground — 2 oz **$1.65** · 1/2 lb **$4.45**
Sweet, licorice-like ground seed.

Fennel Seed, Whole — 2 oz **$1.65** · 1/2 lb **$4.45**
Sweet anise flavor.

Fenugreek, Ground — 1/4 lb **$2.70** · 1/2 lb **$4.60**
Maple-like and slightly bitter, a curry staple.

Fenugreek, Whole — 1/4 lb **$4.50** · 1/2 lb **$7.70**
Toast and grind fresh for curries and pickles.

Fenugreek, Whole Leaf — 1 oz **$4.95** · 1/4 lb **$12.95**
Dried leaves for Indian dishes. Crush before adding.

Garlic Powder Best seller — 2 oz **$2.35** · 1/2 lb **$6.70**
Finely ground dried garlic, smooth.

Garlic, Granular — 2 oz **$2.70** · 1/2 lb **$7.65** · 1 lb **$13.40**
Coarser-cut dried garlic with a robust, toasty garlic flavor.

Garlic, Minced — 2 oz **$2.80** · 1/2 lb **$8.00**
Dried minced pieces, a texture between granular and powder.

Ginger, Crystallized — 2 oz **$3.60** · 1/2 lb **$10.20** · 1 lb **$17.85**
Candied ginger pieces, sweet with a spicy bite.

Ginger, Ground — 2 oz **$2.20** · 1/2 lb **$6.30**
Warm, peppery-sweet ground ginger.

Hot Mustard, Ground — 2 oz **$1.50** · 1/2 lb **$4.40**
Extra-sharp ground mustard with a sinus-clearing kick.

Juniper Berries, Whole — 2 oz **$4.25** · 1/2 lb **$11.90**
Reduce wild flavor of venison, squab, and rabbit.

Lavender Flowers — 1 oz **$6.95** · 1/4 lb **$23.50**
Dried culinary lavender buds, floral and slightly sweet.

Lemon Peel Granules — 2 oz **$3.45** · 1/2 lb **$9.90**
Dried granulated lemon zest for bright citrus flavor without the moisture.

Mace, Ground — 1 oz **$9.95** · 1/4 lb **$32.95**
From the lacy covering of nutmeg, warmer and more delicate.

Marjoram, Whole — 1 oz **$1.10** · 1/4 lb **$3.60**
Dried marjoram leaf, like a milder, sweeter oregano.

Mustard Seed, Brown — 2 oz **$2.05** · 1/2 lb **$5.70**
More pungent than yellow mustard seed.

Mustard Seed, Yellow — 2 oz **$1.40** · 1/2 lb **$3.90**
Milder, classic base for prepared mustard.

Mustard, Ground — 2 oz **$1.75** · 1/2 lb **$4.80**
Ground mustard seed, sharp and pungent; blooms in liquid.

Nutmeg, Ground — 2 oz **$5.00** · 1/2 lb **$14.75**
Warm, sweet, slightly nutty ground spice.

Nutmeg, Whole — 1 oz **$2.95** · 1/4 lb **$9.60**
Whole nutmeg seed for grating fresh as needed.

Onion Flakes — 2 oz **$2.35** · 1/2 lb **$6.50** · 1 lb **$11.30**
Dried onion pieces, milder than fresh and shelf-stable.

Onion Powder — 2 oz **$1.90** · 1/2 lb **$5.25**
Finely ground dried onion, smooth and easy to blend.

Onion, Granular — 2 oz **$2.05** · 1/2 lb **$5.60** · 1 lb **$9.75**
Coarser dried onion granules with a robust onion flavor.

Onion, Minced — 2 oz **$2.20** · 1/2 lb **$6.10**
Small dried onion pieces that soften as they cook.

Orange Peel, Chopped — 1 oz **$5.45** · 1/4 lb **$17.95**
Dried chopped orange zest for concentrated citrus flavor.

Oregano (Mexican), Ground — 2 oz **$2.30** · 1/2 lb **$6.25**
Ground Mexican oregano, earthier and more citrusy.

Oregano (Mexican), Whole Best seller — 1 oz **$1.15** · 1/4 lb **$3.70**
Whole-leaf Mexican oregano, earthy with citrus notes.

Paprika, Domestic — 2 oz **$2.10** · 1/2 lb **$6.00**
Mild, everyday sweet paprika for color and gentle flavor.

Paprika, Hungarian Style — 2 oz **$2.35** · 1/2 lb **$6.40**
Sweet, rich paprika with deeper flavor than domestic paprika.

Paprika, Spanish Smoked Best seller — 2 oz **$4.05** · 1/2 lb **$11.05** · 1 lb **$19.85**
Smoked sweet paprika with a deep, woodsy smokiness.

Parsley Flakes — 1 oz **$2.45** · 1/4 lb **$9.30**
Dried parsley leaf, mild and fresh-tasting.

Peppermint Leaf — 1 oz **$3.75** · 1/4 lb **$11.90**
Dried peppermint leaf, cool and refreshing.

Poppy Seed — 2 oz **$1.90** · 1/2 lb **$5.25**
Small nutty seeds with a subtle crunch.

Rosemary, Ground — 2 oz **$1.70** · 1/2 lb **$4.80**
Piney and robust without the whole needles.

Rosemary, Whole — 1 oz **$1.00** · 1/4 lb **$2.80**
Dried rosemary needles, piney and resinous.

Saffron Threads, Premium Spanish (1 gram) — Each **$13.95**
Crimson threads with a floral, honeyed flavor and golden color.

Sage Leaf, Whole — 1 oz **$1.25** · 1/4 lb **$4.00**
Whole dried sage leaf, earthy and slightly peppery.

Sage Rubbed — 2 oz **$2.35** · 1/2 lb **$6.45**
Crumbled dried sage leaf, earthy and slightly peppery.

Savory Leaves — 1 oz **$1.15** · 1/4 lb **$3.85**
Dried summer savory, peppery with a hint of thyme and mint.

Sesame Seed, Black — 2 oz **$1.80** · 1/2 lb **$5.15**
Nutty with a slightly sharper edge.

Sesame Seed, White — 2 oz **$1.70** · 1/2 lb **$4.85**
Mild, nutty flavor.

Shallots — 2 oz **$3.95** · 1/2 lb **$11.30**
Dried minced shallot, sweeter and milder than onion.

Tarragon, Whole — 1 oz **$5.30** · 1/4 lb **$17.35**
Dried tarragon leaf with a distinctive anise-like flavor.

Thyme, Ground — 2 oz **$2.00** · 1/2 lb **$5.40**
For even seasoning without the woody stems.

Thyme, Whole — 1 oz **$1.00** · 1/4 lb **$3.15**
Dried thyme leaf, earthy and slightly minty.

Tomato Granules — 2 oz **$3.95** · 1/2 lb **$11.00**
Dried granulated tomato for concentrated tomato flavor without added liquid.

Turmeric, Ground — 2 oz **$2.10** · 1/2 lb **$5.90**
Earthy, slightly bitter, vividly golden ground root.

Vanilla Beans, Madagascar — Each **$4.95**
Plump, oily beans with a rich, creamy vanilla flavor.

Vinegar Powder — 2 oz **$2.70** · 1/2 lb **$7.75**
Dried, powdered vinegar for tangy flavor without added liquid.

Wasabi Powder — 2 oz **$3.55** · 1/2 lb **$9.90**
Horseradish-based wasabi. Mix with water for sharp heat.

SEASONING BLENDS & RUBS

Ingredient and allergen details are printed on every package.

All Purpose Meat and Veggie Seasoning House everyday blend built to season any protein or vegetable.			2 oz	**$1.75**	1/2 lb	**$5.00**
Apple Pie Spice Ready-made blend of cinnamon, nutmeg, and allspice built for fall baking.			2 oz	**$2.85**	1/2 lb	**$7.90**
Applewood Smoke Rub Smoky, sweet rub built around applewood smoke flavor.			2 oz	**$1.45**	1/2 lb	**$3.95**
BBQ Spice with Smoke BBQ rub built around smoky flavor instead of sweetness.	2 oz	**$1.15**	1/2 lb	**$3.15**	1 lb	**$5.45**
BBQ Spice with Sugar (Original) Classic sweet-and-savory BBQ rub with brown sugar.	2 oz	**$1.70**	1/2 lb	**$4.70**	1 lb	**$8.10**
Blackened Seasoning Paprika and cayenne for a bold, blackened crust.			2 oz	**$1.70**	1/2 lb	**$4.85**
Bourbon Street Seasoning New Orleans-style savory blend with a peppery kick.	2 oz	**$1.80**	1/2 lb	**$4.90**	1 lb	**$8.50**
Brisket and Rib Rub Best seller Coarse, savory BBQ rub built for long, slow smoking.	2 oz	**$1.50**	1/2 lb	**$4.15**	1 lb	**$7.25**
Buffalo Wing Seasoning Tangy, buttery cayenne kick for wings without the sauce.			1/4 lb	**$4.40**	1/2 lb	**$7.55**
Butter Buds Concentrated butter-flavor granules.	2 oz	**$2.20**	1/2 lb	**$6.20**	1 lb	**$10.80**
Cajun Seasoning Peppery, herb-forward Louisiana-style all-purpose blend.			2 oz	**$1.45**	1/2 lb	**$4.10**
Charbroil Seasoning Savory grilling blend built to mimic charbroiled flavor.			2 oz	**$1.90**	1/2 lb	**$5.40**
Chicken Herb Seasoning Herb blend tailored to poultry.			2 oz	**$1.45**	1/2 lb	**$4.05**
Chili Powder Seasoning Best seller Warm, earthy chili powder blend built for Tex-Mex cooking.	2 oz	**$2.25**	1/2 lb	**$6.20**	1 lb	**$10.75**
Chinese Five Spice Blend of star anise, clove, cinnamon, Sichuan pepper, and fennel.			2 oz	**$2.25**	1/2 lb	**$6.20**
Chive Baked Potato Topping Sour cream-and-chive style blend for potatoes.	2 oz	**$2.60**	1/2 lb	**$7.20**	1 lb	**$12.50**
Citrus Grill Seasoning Citrus-forward grilling blend.			2 oz	**$1.90**	1/2 lb	**$5.40**

Curry Powder (Mild) — 2 oz **$1.80** · 1/2 lb **$5.10**
Approachable, gently spiced curry blend.

Everything Bagel Seasoning — 2 oz **$2.00** · 1/2 lb **$5.60**
Sesame, poppy seed, garlic and onion, like the bagel.

Fajita Seasoning — 2 oz **$2.95** · 1/2 lb **$8.20**
Smoky, cumin-forward Tex-Mex blend for sizzling fajitas.

French Fry Seasoning — 2 oz **$1.55** · 1/2 lb **$4.30**
Savory, slightly tangy sprinkle blend made for fries.

Garam Masala — 2 oz **$5.15** · 1/2 lb **$14.75**
Warm North Indian blend, usually added at the end.

Gourmet Garlic Seasoning Best seller — 2 oz **$1.10** · 1/2 lb **$3.15** · 1 lb **$5.50**
Robust, savory garlic all-purpose blend.

Greek Seasoning — 2 oz **$1.25** · 1/2 lb **$3.50** · 1 lb **$6.15**
Oregano, garlic and lemon for chicken, lamb and salads.

Hatch Chili Seasoning — 1/4 lb **$3.85** · 1/2 lb **$6.60**
Earthy New Mexico green chile flavor with a mild heat.

Herbes de Provence with Lavender — 1 oz **$1.30** · 1/4 lb **$4.15**
Classic French herb blend with a hint of lavender.

Italian Herb Seasoning Best seller — 1 oz **$1.05** · 1/4 lb **$3.30**
Blend of basil, oregano, rosemary, and other classic Italian herbs.

Jamaican Jerk Seasoning — 2 oz **$1.50** · 1/2 lb **$4.05**
Spicy-sweet Caribbean blend with allspice, thyme, and heat.

KC Rib Rub — 2 oz **$1.40** · 1/2 lb **$3.85**
Kansas City-style sweet and smoky rib rub.

Korean BBQ Seasoning — 1/4 lb **$5.00** · 1/2 lb **$8.50**
Sweet, savory and garlicky, made for bulgogi-style beef.

Latin BBQ Rub — 1/4 lb **$3.25** · 1/2 lb **$5.50**
Citrus, cumin and garlic for grilled pork, chicken and steak.

Lemon Herb Seasoning — 2 oz **$1.75** · 1/2 lb **$4.95**
Classic lemon herb blend.

Meatloaf Seasoning — 2 oz **$1.65** · 1/2 lb **$4.70**
Savory blend built specifically for classic meatloaf.

Mesquite Seasoning — 2 oz **$1.25** · 1/2 lb **$3.45** · 1 lb **$6.05**
Smoky, earthy blend built around mesquite flavor.

MSG (Monosodium Glutamate) — 2 oz **$1.30** · 1/2 lb **$3.50** · 1 lb **$6.10**
Flavor enhancer that boosts savory (umami) taste in food.

Mulling Spice — 2 oz **$7.15** · 1/4 lb **$11.85**
Whole-spice blend of cinnamon, clove, and citrus for warm drinks.

Nashville Hot Chicken Seasoning — 2 oz **$3.60** · 1/2 lb **$9.90**
Cayenne-forward, spicy blend styled after Nashville hot chicken.

Old Bay Seasoning — 2 oz **$1.20** · 1/2 lb **$3.25**
Classic Chesapeake-style blend of celery salt, paprika, and warm spices.

Philly Seasoning — 1/4 lb **$2.05** · 1/2 lb **$3.50**
Savory beef-and-onion blend made for cheesesteaks.

Pickling Spice — 2 oz **$1.85** · 1/2 lb **$5.10** · 1 lb **$8.90**
Whole-spice blend for making pickles and brines.

Pizza Topper Sprinkle — 2 oz **$1.70** · 1/2 lb **$4.55**
Italian herb-forward sprinkle made for finishing pizza.

Popcorn Cheese Seasoning — 2 oz **$3.70** · 1/2 lb **$10.25**
Cheesy powder blend made for popcorn.

Popcorn Seasoning Salt — 2 oz **$1.00** · 1/2 lb **$2.85**
Fine seasoning salt sized for even coverage on popcorn.

Poultry Seasoning — 2 oz **$2.10** · 1/2 lb **$5.95**
Classic sage-forward blend built for chicken and turkey.

Prime Rib Rub — 2 oz **$3.70** · 1/2 lb **$10.60**
Savory, garlic-and-herb rub built for a prime rib crust.

Quebec Chicken Seasoning — 2 oz **$2.10** · 1/2 lb **$5.90**
Savory Montreal-style blend, similar to steak seasoning but for poultry.

Roasted Garlic with Red Bell Pepper — 2 oz **$2.35** · 1/2 lb **$6.35** · 1 lb **$11.10**
Roasted garlic blended with sweet red bell pepper.

Rosemary Garlic Seasoning — 2 oz **$2.15** · 1/2 lb **$6.05**
Piney rosemary paired with robust garlic.

Rotisserie Seasoning — 2 oz **$1.40** · 1/2 lb **$3.95** · 1 lb **$6.95**
Savory blend styled after rotisserie chicken.

Salsa Seasoning — 2 oz **$1.90** · 1/2 lb **$5.30**
Blend of chilies, cumin, and garlic for building salsa.

Sausage Seasoning Pork — 2 oz **$1.00** · 1/2 lb **$2.65**
Classic breakfast-style pork sausage seasoning blend.

Sausage Seasoning Sweet Italian — 2 oz **$1.40** · 1/2 lb **$3.90**
Fennel-forward blend for homemade sweet Italian sausage.

Seasoning Salt — 2 oz **$1.05** · 1/2 lb **$2.85** · 1 lb **$4.85**
Classic all-purpose seasoned salt blend.

Southern Soul Food Seasoning — 2 oz **$1.05** · 1/2 lb **$2.90**
Savory, well-rounded seasoned salt for greens, beans and fried chicken.

Spaghetti Seasoning — 2 oz **$1.80** · 1/2 lb **$5.10**
Italian herb blend for tomato sauce.

Steak Shake Seasoning — 2 oz **$1.75** · 1/2 lb **$4.90**
Coarse, savory shake-on blend built for steaks.

Sweet Hot Rub — 1/4 lb **$3.65** · 1/2 lb **$6.20**
Brown sugar sweetness up front with a slow, peppery heat.

Taco Seasoning Best seller — 2 oz **$1.70** · 1/2 lb **$4.75** · 1 lb **$8.30**
Classic Tex-Mex blend of chili, cumin and garlic.

Vegetable Soup Blend — 2 oz **$3.20** · 1/2 lb **$9.05**
Savory dried vegetable blend for building soups and stocks.

Vindaloo Curry Powder (Hot) — 2 oz **$4.95** · 1/2 lb **$14.30**
Fiery, tangy curry blend styled after Goan vindaloo.

SALT-FREE SEASONING BLENDS

All the flavor with no added salt, for anyone watching sodium.

All Purpose Seasoning (Salt-Free) Best seller Everyday all-purpose blend with no added salt.	2 oz	**$2.00**	1/2 lb	**$5.65**
Cajun Seasoning (Salt-Free) Louisiana-style Cajun flavor and heat with no added salt.	1/4 lb	**$4.70**	1/2 lb	**$8.00**
Garlic Herb Seasoning (Salt-Free) Best seller Garlic and herb blend with no added salt.	2 oz	**$2.75**	1/2 lb	**$7.75**
Lemon Pepper (Salt-Free) Lemon pepper blend without added salt.	2 oz	**$2.80**	1/2 lb	**$7.70**
Quebec Seasoning (Salt-Free) Montreal-style garlic and pepper blend with no added salt.	1/4 lb	**$4.40**	1/2 lb	**$7.55**
Vegetable Herb Seasoning (Salt-Free) Best seller Herb-forward vegetable blend, similar to Mr. Herb.	2 oz **$3.05**	1/2 lb	**$8.45**	1 lb	**$14.65**

DIP, DRESSING & SOUP MIXES

Dip mixes stir into sour cream. Soup bases make quick soups, stocks and gravies.

DIP & DRESSING MIXES

Bacon White Cheddar Dip Mix — 2 oz **$3.90** · 1/2 lb **$11.05**
Smoky bacon and sharp white cheddar.

Buttermilk Ranch Dressing Mix Best seller — 2 oz **$1.55** · 1/2 lb **$4.25** · 1 lb **$7.40**
Classic tangy ranch for dressing or dip.

Festive Dip Mix — 2 oz **$2.25** · 1/2 lb **$6.25**
Savory onion, bell pepper and garlic with a little color.

French Onion Dip Mix Best seller — 2 oz **$2.00** · 1/2 lb **$5.60**
The classic onion dip for chips and veggies.

Jalapeno Dip Mix — 2 oz **$3.00** · 1/2 lb **$8.30** · 1 lb **$14.40**
Bright jalapeño flavor with a little horseradish kick.

Planters Dip Mix — 2 oz **$2.65** · 1/2 lb **$7.40** · 1 lb **$12.85**
Our house dip with onion, garlic and horseradish.

Sriracha Dip Mix — 2 oz **$2.00** · 1/2 lb **$5.45**
Sweet, garlicky chili heat.

SOUP BASES

Beef Soup Base — 2 oz **$2.85** · 1/2 lb **$7.95** · 1 lb **$13.75**
Rich beef flavor for soups, stews and gravy.

Chicken Soup Base Best seller — 2 oz **$1.40** · 1/2 lb **$3.85** · 1 lb **$6.65**
Savory chicken flavor for noodle soup, rice and gravy.

French Onion Soup Base — 2 oz **$1.90** · 1/2 lb **$5.15**
Deep onion flavor for classic French onion soup.

Ham Soup Base — 2 oz **$1.35** · 1/2 lb **$3.60**
Smoky ham flavor for bean soup, greens and potatoes.

SALTS, CURING & TENDERIZERS

SALTS

Celery Salt — 2 oz **$1.00** · 1/2 lb **$2.10**
Ground celery seed blended with salt.

Garlic Salt — 2 oz **$1.05** · 1/2 lb **$3.00** · 1 lb **$5.20**
Garlic powder blended with salt.

Hickory Smoke Salt — 2 oz **$1.00** · 1/2 lb **$2.20**
Salt infused with hickory smoke flavor.

Himalayan Pink Sea Salt Best seller — 1/4 lb **$2.80** · 1/2 lb **$4.75**
Pink mineral-rich salt from ancient Himalayan deposits.

Kosher Salt, Coarse Flakes Best seller — 1/2 lb **$2.00** · 1 lb **$3.50**
Coarse, additive-free salt favored by cooks.

Onion Salt — 2 oz **$1.00** · 1/2 lb **$2.45**
Onion powder blended with salt.

Sea Salt, Coarse Mill Grind — 1/4 lb **$1.95** · 1/2 lb **$3.25** · 1 lb **$5.60**
Coarse sea salt sized for a salt mill.

Sea Salt, Fine Table Grind Best seller — 1/2 lb **$2.00** · 1 lb **$3.50**
Fine sea salt for everyday table and cooking use.

Smoked Sea Salt, Coarse — 1/4 lb **$2.55** · 1/2 lb **$4.30**
Coarse sea salt infused with natural smoke flavor.

Triple Inferno Sea Salt 🔥🔥🔥🔥🔥 — 2 oz **$2.70** · 1/2 lb **$7.50** · 1 lb **$12.95**
Sea salt with Reaper, ghost and scorpion peppers.

CURING & TENDERIZERS

Meat Tenderizer, Seasoned — 2 oz **$1.00** · 1/2 lb **$3.00** · 1 lb **$5.20**
Tenderizes and seasons meat in one step.

Meat Tenderizer, Unseasoned — 2 oz **$1.00** · 1/2 lb **$2.75**
Plain enzyme-based meat tenderizer with no added flavor.

Prague Powder #1 (Insta-Cure) — 2 oz **$1.85** · 1/2 lb **$5.25**
Curing salt used in small, precise amounts for food-safe meat curing.

PEPPERCORNS & PEPPER BLENDS

Black Pepper, Cafe Grind	2 oz	**$2.85**	1/2 lb	**$8.10**	
Fine restaurant-style grind for everyday tabletop use.					
Black Pepper, Coarse Grind Best seller	2 oz	**$2.85**	1/2 lb	**$8.10**	
Coarser grind with more texture and visible flecks.					
Black Pepper, Cracked	2 oz	**$2.85**	1/2 lb	**$8.10**	
Cracked peppercorns, coarse and bold.					
Black Pepper, Fine Grind	2 oz	**$2.85**	1/2 lb	**$8.10**	
Finely ground black pepper for smooth, even seasoning.					
Black Peppercorns, Whole Best seller	2 oz	**$2.85**	1/2 lb	**$8.10**	
Whole black peppercorns for grinding fresh as needed.					
Four Star Peppercorn Blend	2 oz	**$6.25**	1/4 lb	**$10.45**	
Black, pink, white and green peppercorns.					
Garlic Pepper	2 oz	**$1.65**	1/2 lb	**$4.75**	
Simple blend of garlic and black pepper.					
Lemon Pepper Best seller	2 oz	**$1.65**	1/2 lb	**$4.60**	
Classic blend of black pepper and lemon zest.					
Lime Pepper	2 oz	**$2.00**	1/2 lb	**$5.60**	
Black pepper paired with lime zest for a tangier twist on lemon pepper.					
Orange Pepper	2 oz	**$2.75**	1/2 lb	**$7.50**	
Black pepper paired with orange zest.					
Seasoned Pepper	2 oz	**$2.90**	1/2 lb	**$8.20**	1 lb **$14.35**
Black pepper blended with complementary savory spices.					
Seven Pepper Blend, Coarse	2 oz	**$1.90**	1/2 lb	**$5.40**	1 lb **$9.45**
Coarse mix of peppercorns for complex flavor.					
Tellicherry Black Peppercorns, Whole	2 oz	**$4.15**	1/2 lb	**$11.90**	
Bigger, bolder and fruitier than standard black pepper.					
White Pepper, Ground	2 oz	**$3.75**	1/2 lb	**$10.65**	
Milder than black pepper and hidden in light-colored dishes.					
White Peppercorns, Whole	2 oz	**$3.75**	1/2 lb	**$10.65**	
Whole white peppercorns for grinding fresh; milder than black pepper.					

CHILIES & HOT PEPPERS

Heat is rated 1 (mild) to 5 (handle with gloves). A pinch of the hottest goes a long way.

Ancho Chili Pods, Whole 🔥 — 2 oz **$4.15** · 1/2 lb **$11.65**
Whole dried poblano pods, mild and sweet.

Ancho Chili, Ground 🔥 Best seller — 2 oz **$2.65** · 1/2 lb **$7.35** · 1 lb **$12.75**
Dried poblano, mild with a sweet, raisin-like depth.

Carolina Reaper, Ground (Pure) 🔥🔥🔥🔥🔥 — 1 oz **$19.95**
One of the world's hottest peppers. Use sparingly.

Cayenne Pepper 🔥🔥🔥 Best seller — 2 oz **$2.05** · 1/2 lb **$5.60** · 1 lb **$9.65**
Hot, sharp ground cayenne pepper.

Chipotle, Ground 🔥🔥 — 2 oz **$3.85** · 1/2 lb **$11.00**
Smoked, dried jalapeno with a warm, smoky heat.

Crushed Red Pepper 🔥🔥🔥 Best seller — 2 oz **$2.95** · 1/2 lb **$8.15** · 1 lb **$14.15**
Crushed red pepper flakes with a sharp heat.

Ghost Pepper, Ground (Pure) 🔥🔥🔥🔥🔥 — 1 oz **$9.95**
Ground ghost pepper (bhut jolokia), extremely hot. Use sparingly.

Green Bell Pepper Flakes — 2 oz **$4.35** · 1/2 lb **$12.20**
Dried sweet green bell pepper flakes.

Guajillo Chili, Ground 🔥 — 2 oz **$3.60** · 1/2 lb **$10.25**
Mild, tangy dried chili with a berry-like depth.

Habanero, Ground (Pure) 🔥🔥🔥🔥 — 1 oz **$8.30**
Ground habanero, fruity and very hot.

Jalapeño Flakes 🔥🔥 — 1 oz **$2.15** · 1/4 lb **$7.05**
Dried jalapeno flakes with moderate, bright heat.

Jalapeño, Ground 🔥🔥 — 2 oz **$3.40** · 1/2 lb **$9.50**
Ground dried jalapeno with moderate, bright heat.

New Mexico Hatch Chili, Ground 🔥🔥 — 2 oz **$3.85** · 1/2 lb **$10.55** · 1 lb **$18.45**
Mild-to-medium chile, bright and earthy.

Red Bell Pepper Flakes — 2 oz **$4.35** · 1/2 lb **$12.20**
Dried sweet red bell pepper flakes.

Red Pepper Pods, Whole 🔥🔥🔥 — 2 oz **$2.95** · 1/2 lb **$8.30**
Whole dried cayenne pods for infusing heat into oils or dishes.

Red Pepper, Mild 🔥 — 2 oz **$2.00** · 1/2 lb **$5.50**
Milder blend of red pepper for gentle heat.

Scorpion Pepper, Ground (Pure) 🔥🔥🔥🔥🔥 — 1 oz **$9.95**
Ground Trinidad Scorpion, extremely hot. Use sparingly.

COFFEE

Whole bean or ground. Just note which you want on your order form.

FLAVORED COFFEE

1/4 lb **$6.50** · 1/2 lb **$11.50** · 1 lb **$19.95**

- **Almond Amaretto** Best seller
- **B52 Blend**
- **Caramel Bourbon Pecan**
- **Caramel Kiss**
- **Chocolate Raspberry**
- **Creme Brulee**
- **Dark Chocolate Decadence**
- **French Vanilla**
- **German Chocolate**
- **Hawaiian Macadamia**
- **Hazelnut**
- **Heavenly Pecan Torte**
- **Highlander Grogg** Best seller
- **Homemade Cookie Dough**
- **Jamaican Me Crazy**
- **Outrageous Orange**
- **Scotcharoo**
- **Snickerdoodle** Best seller
- **Turtle Sundae**

FLAVORED DECAF

1/4 lb **$8.40** · 1/2 lb **$14.95** · 1 lb **$26.95**

- **Chocolate Raspberry**
- **Hazelnut**
- **Highlander Grogg Irish Cream**
- **Snickerdoodle**

ROASTS & BLENDS

Breakfast Blend (Medium Roast)	1/4 lb **$7.25**	1/2 lb **$12.95**	1 lb **$22.95**
Colombian Supremo (Medium Roast)	1/4 lb **$7.25**	1/2 lb **$12.95**	1 lb **$22.95**
Italian Espresso Blend (Dark Roast)	1/4 lb **$7.95**	1/2 lb **$13.95**	1 lb **$24.95**

LOOSE LEAF TEA

BLACK TEA

Earl Grey				2 oz	**$3.25**	1/4 lb **$5.40**
English Breakfast				2 oz	**$4.25**	1/4 lb **$7.25**
Masala Chai				2 oz	**$6.75**	1/4 lb **$11.75**
Peppermint				2 oz	**$2.95**	1/4 lb **$4.95**
Russian Caravan				2 oz	**$4.25**	1/4 lb **$7.25**

GREEN & WHITE TEA

Blueberry White				1 oz	**$4.75**	1/4 lb **$16.25**
China Green Gunpowder				2 oz	**$3.30**	1/4 lb **$5.80**
Jasmine Extra Fancy				2 oz	**$5.95**	1/4 lb **$10.35**
Mandarin Orange				2 oz	**$3.50**	1/4 lb **$5.95**

FLAVORED TEA

Amaretto				2 oz	**$2.95**	1/4 lb **$4.95**
Apricot	2 oz	**$2.95**	1/4 lb	**$4.95**	1 lb	**$15.95**
Black Currant				2 oz	**$3.25**	1/4 lb **$5.40**
Blackberry				2 oz	**$2.95**	1/4 lb **$4.95**
Cinnamon Orange Spice				2 oz	**$4.80**	1/4 lb **$8.45**
Ginger Peach Best seller				2 oz	**$2.95**	1/4 lb **$4.95**
Hawaiian Sunrise				2 oz	**$3.25**	1/4 lb **$5.40**
Iced Tea Blend	2 oz	**$3.00**	1/4 lb	**$5.40**	1 lb	**$16.95**
Lemon and Spice				2 oz	**$3.25**	1/4 lb **$5.75**
Mango				2 oz	**$2.95**	1/4 lb **$4.95**
Peach Best seller	2 oz	**$2.95**	1/4 lb	**$4.95**	1 lb	**$15.95**
Raspberry Best seller				2 oz	**$3.25**	1/4 lb **$5.40**
Strawberry				2 oz	**$2.95**	1/4 lb **$4.95**
Vanilla Spice				2 oz	**$2.95**	1/4 lb **$4.95**
Wild Cherry				2 oz	**$2.95**	1/4 lb **$4.95**

HERBAL TEA (CAFFEINE-FREE)

Butterfly Pea Flowers				1 oz	**$6.95**	1/4 lb **$23.50**
Chamomile				2 oz	**$5.75**	1/4 lb **$9.60**
Hibiscus Flower				2 oz	**$4.95**	1/4 lb **$8.65**
Peppermint Leaves				1 oz	**$3.75**	1/4 lb **$11.90**

ORDERING DETAILS

HOW TO ORDER

Our preferred method is the online order form at plantersseedspice.com/pages/how-to-order. List each item with the size and quantity. You can also call us at (816) 842-3651 during store hours.

PROCESSING

We contact you for payment within 1 to 2 business days of getting your order. Please allow 48 hours after payment for us to get your order ready. We'll let you know when it's ready to pick up or on its way. If an item is out of stock, we suggest a substitute if you said that's OK, or leave it off.

PAYMENT

We contact you directly to take payment, and your total includes shipping and sales tax. We don't accept cash or checks for shipped orders. Never send card numbers through the order form.

SALES TAX

Sales tax is added where required.

SHIPPING

Orders ship Monday through Friday by USPS or FedEx from our Kansas City store. Shipping is calculated per order, based on weight and where it's going, and we confirm it with you before your order ships. We ship within the continental United States only, so we can't ship to Alaska, Hawaii, P.O. boxes or international addresses.

HOLIDAY ORDERS

For delivery by December 25, please place your order by Friday, December 11.

PICKUP

We'll let you know when your order is ready. Pick it up during store hours at 513 Walnut Street.

CHANGES AND CANCELLATIONS

Orders start moving quickly, so call us at (816) 842-3651 as soon as possible if you need to change or cancel. We cannot change an order once it has shipped.

DAMAGED OR WRONG ITEMS

Please check your order when it arrives. If something is damaged or not what you ordered, call us at (816) 842-3651 within 2 days, and we will send a replacement or a credit.

RETURNS

Unopened items in their original packaging can be returned with your receipt within 30 days, in person at our store at 513 Walnut Street. Bulk spices and bulk seed are packed to order, so all sales on those are final. For our full, current return policy, visit plantersseedspice.com/policies/refund-policy.

PRICES

Prices and availability can change without notice. Store and mail-order prices are the same.