Sauces / United States

Everything Seasoning

The New York bagel counter in a jar — a savory, sesame-rich dry blend of white and black sesame, poppy seeds, dehydrated garlic, dehydrated onion, and flaky sea salt. Sprinkle it on bread, eggs, avocado, roasted vegetables, or anything that needs textural contrast and a hit of savory depth.

Time 5 min **Servings** 4

What you'll need.

- ☐ 30 g White sesame seeds
- ☐ 15 g Black sesame seeds
- ☐ 20 g Poppy seeds
- ☐ 20 g Dehydrated minced onion
- ☐ 15 g Dehydrated minced garlic
- ☐ 15 g Flaky sea salt (Maldon)

Let's make it.

01 Measure all ingredients by weight into a bowl. Stir gently with a spoon or fork to distribute evenly — avoid vigorous stirring that would crush the flaky salt or cause the sesame seeds to settle at the bottom unevenly. The goal is a visually heterogeneous blend where every spoonful delivers the full profile: sesame crunch, poppy seed bite, onion and garlic savoriness, and salt crystals. Keep the flaky salt last, folding it in gently at the end to preserve the crystal structure.

02 Transfer to an airtight glass jar. Store at room temperature away from heat and moisture — dehydrated onion and garlic are hygroscopic and will clump if exposed to steam (do not store next to the stove). The blend keeps for 3 months. Shake the jar before each use to redistribute settled heavier seeds. Use generously on bagels with cream cheese, avocado toast, soft-boiled eggs, roasted chicken skin before cooking, or mixed into softened cream cheese for a dip.

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Servings are an estimate; check quantities in the source recipe.
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