

Seasonings for the Season

COMMUNITY

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If you're looking to add some flavor to your Thanksgiving turkey but don't have a fully equipped herb and spice rack, search no further. Wing-A-Lings offers a selection of mixed seasonings that will help you make your dish more seasonably seasoned.

For the holiday bird, owner Shanin Stoddard recommends the Duck Duck Goose blend. This seasoning is ideal for Thanksgiving because it is a mix of paprika, chili powder, sage, thyme, black pepper and basil. It's everything you'd commonly consider to complement your turkey, but all portioned out and mixed together in advance.

A dry rub may sound a bit complex, but adding it to your turkey is a simple process. After purchasing, you just grab a little olive oil or butter. Then, you can proceed to add the dry rub to your bird. For those worried about salt content, the dry rub has a low salt content of about 2%.

You can find Wing-A-Lings at most local mom and pop stores such as Green Hills, Chuck Hafner's, Turning Stone Casino Gift Show, Anderson's Farm Market, and also at select Price Chopper stores.