



Herb and Spices

When I first moved to Mexico, nearly 15 years ago, the vocabulary for Herbs and Spices really caused me some problems. So, with that in mind, I hope you find this list of Spanish Herbs and Spices helpful.

Copy it and put it in your kitchen to help you out.

Cut it out and keep it in your pocket or purse when you make that trip to the grocery store. However you use it, I hope it is of some value.

Please take advantage of the other Free Spanish Helps and Free Spanish Games offered on [Synergy Spanish Review](#).

Remember you need your password to access this private area.

Wishing you only success in your endeavor to learn or advance your Spanish!

Hasta Luego,

Penny Howe

Your feedback is important to me.

Please feel free to send your comments to comments@synergyspanishreview.com

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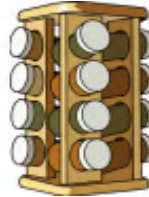
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HIERBAS/ESPECIAS**HERBS/SPICES****Español**

Pimienta Dulce or de Jamaica
 Alumbre
 Anís
 Albahaca
 Laurel
 Alcaparra
 Alcaravea
 Cardamomo
 Pimenton roja or pimienta de cayena
 Perifolio
 Cebollinos
 Canela
 Clavos (de olor)
 Cilantro or coriandro
 Cremor de Tataro
 Comino
 Curry
 Eneldo
 Hinojo
 Ajo
 Jenibre
 Rábano Fuerte
 Macis
 Mejorana
 Yerba buena or menta
 mostaza
 Nuez Moscada
 Orégano
 Pimentón dulce, paprika
 Perejil
 Pimienta negra/blanca
 Semilla de amapla/adormidera
 Especias para Hornear
 Romero
 Azafrán
 Salvia
 Salvia
 Ajedrea
 Semilla de Ajonjolí
 Estragón
 Tomillo
 Cúrcuma
 molido
 whole
 semillas
 polvo
 chile en polvo

**English**

Allspice
 Alum
 Anise
 Basil
 Bay Leaf
 Caper
 Caraway
 Cardamom
 Cayenne Pepper
 Chervil
 Chives
 Cinnamon
 Cloves
 Coriander
 Cream of Tartar
 Cumin
 Curry Powder
 Dill
 Fennel
 Garlic
 Ginger
 Horse Radish
 Mace
 Marjoram
 Mint
 mustard
 Nutmeg
 oregano
 Paprika
 Parsley
 Pepper black/white
 Poppy Seed
 Poultry Seasoning
 Rosemary
 Saffron
 Sage
 Salt
 Savory
 Sesame Seeds
 Tarragon
 Thyme
 Turmeric
 ground
 whole
 seeds
 powder
 chili powder