

NASHVILLE

LIFESTYLES

25 BEST DISHES

WHAT TO ORDER
RIGHT NOW

+

SPRING FASHION

Three Stylish
Celebrity Moms



WINNER, WINNER
Fried chicken lunch plate
from Husk Nashville

nashvilleglifestyles.com

\$3.95 April 2014



0 74470 97480 2 04

taste



IN SEASON: SPICE BLENDS



KNOWN FOR CRAFTING fine seasonings and spices since 1961, the Franklin-based Doug Jeffords Company is headed in a new direction with the release of six blends that hit shelves this month. Though they've been making custom mixes like this for decades, the family-run company recently refined a few recipes to create their new retail brand, J.M. Thomason.

Founded by Doug Jeffords, the business is now run by president McKinley Thomason, whose father purchased it in 1983. For years, the company has served private-label brands and sold products to a number of independent restaurants. J.M. Thomason is the first retail line of its own.

"It's kind of an ode to my father, John Thomason, who passed away in 2005," says McKinley Thomason. "I've been wanting to do a retail brand for quite a while." >>>

taste / **IN SEASON:** SPICE BLENDS

The line delivers old favorites in new packaging: metal tins. The inspiration comes from the late 1800s—a classier age for spices. These days, most companies use strictly plastic or glass. “We wanted to do something that would look good on a kitchen shelf and that you would want displayed in your house,” says Thomason. The tins are filled with all-natural seasonings and no chemicals. In addition to the six introductory blends, six more are slated to be released within the next year.

—Kelsey Haugen



Bourbon BBQ is an authentic blend, crafted from Tennessee’s own Green Brier Distillery bourbon, smoked paprika, and chili powder. Coat your pork, chicken, or brisket, then smoke or grill it for a sweet Southern BBQ flavor.



Streamside Angler is a blackening seasoning for seafood entrées. Comprising sweet paprika, fennel, and garlic, it’s one you’ll want to sprinkle a little (or a lot) of over your grilled or pan-fried fish.



Hot Chicken, a favorite Nashville flavor since the 1930s, is a fiery mix of cayenne pepper, paprika, and garlic. Rub this seasoning all over your cut of chicken, fry it, and serve with bread and pickles.



Porterhouse Steak is a steak seasoning created from thyme, dill, and red pepper. Rub this on both sides of your fresh-off-the-grill porterhouse.



Chili Lime is a Latin seasoning made with potent citrus notes, sweet and smoky ancho chili powder, and lime peels. Cover your choice of meat and grill it for fajitas, tacos, or burritos. Serve with rice and beans.

Tuscan Dipping Oil is a traditional Italian blend made from Mediterranean herbs like oregano and basil. Add this to some olive oil and balsamic vinegar to make a great dipping oil for bread. Serve with your favorite antipasti.

J.M. THOMASON SPICES ARE AVAILABLE AT PORTER ROAD BUTCHER, MITCHELL DELICATESSEN, AND OLIVIA OLIVE OIL.