

SINFIT Seasonings Bring Spicy AND Sweet to Your Cooking

written by Mike Roberto | May 5, 2022

SINFIT Nutrition has new SINFIT Seasonings, and the flavor combinations are like nothing we've seen before. Say goodbye to bland food forever!



It's been a while since we've talked about *SINFIT Nutrition*, a brand that was formerly known as *Sinister Labs* that launched with two *incredible* functional foods in *SINFIT Bars* and *SINFIT Cookies*.

But time flies – those releases were *five* years ago (and still going strong with some fabulous flavors and deals). What else has SINFIT been up to? Behold:

SINFIT Seasonings: Upgrade Your Meals *and* Desserts

The **SINFIT Seasoning** collection has *16* different selections to help you zest up your meals... but they're not *just* for meals – there's also a *dessert* menu available as well!

In this article, we'll briefly cover the options, including these three insane dessert options in *Death by Chocolate*, *Coconut Cream Pie*, and *Cinnamon Honey Butter*. Your protein brownies will *never* be the same.

First, let's check deals and prices, then get into the menu:

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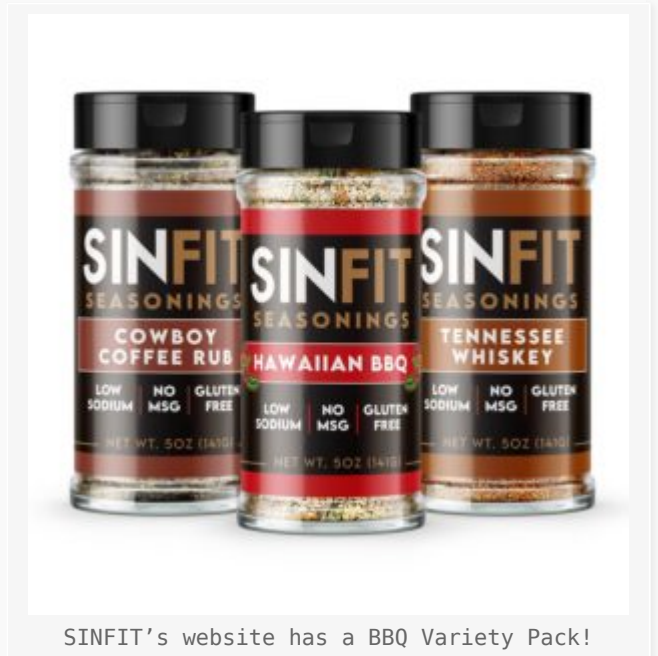
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Across the board, we can comment that there are nearly *no* fillers or additives to any of these ingredients.



For instance, the only one that contains *citric acid* is the Tequila Lime flavor, and that's because it's part of the actual flavor system. But you generally won't find ingredients like anti-caking agents, so these are very clean for natural/paleo dieters.

Now let's break this down into X parts:

1. **Cooking Seasonings (*spicy*)**
2. **Cooking Seasonings (*non-spicy*)**
3. **Sweet *Dessert* Seasonings**

SINFIT Seasonings: Spicy

1. Asiago Jalapeno

Kicking it off with the one spice that has *cheese* inside, this is a combination of *asiago cheese powder, garlic, jalapeno, onion, garlic sea salt, butter powder, parsley*, and some other spices and herbs.

The first thought here is *chicken*, although this could potentially be used on breads for a very makeshift cheesy garlic bread that's low in fat.

2. Buffalo Ranch

Both sweet *and* spicy, buffalo ranch gets its powers from *beet sugar, salt, onion, garlic, sour cream powder, minced onion, malt vinegar, habanero, black pepper*, and *chives*.



Cheeseheads will go for Asiago Jalapeno, the sole SINFIT spice that has cheese included

Everyone's going to be thinking *chicken* for this one as well, but it will also play quite well with numerous pork dishes – although many are also going to go after the Hawaiian BBQ in the non-spicy area for pork as well.

3. **Fever Dream**

Another sweet and spicy mix that we're most excited about, **Fever Dream** starts with *beet sugar, salt, and paprika*... but then brings *cayenne, honey, onion, garlic, chili powder, mustard, pepper, crushed red pepper, ghost pepper*, and other herbs and spices.

You read that right – there's *ghost pepper* in here, but it's at the end of the label. Either way, we expect some kick with this one. Our take is going to be on slow cook or pressure cooker roasts (this is where you can get the cheapest beef), and fish will also play incredibly well here. Chicken too, of course.

4. **Mango Habanero**

Anyone who's been to the numerous famous hot wing restaurants knows of this flavor – but can you handle it?! This one starts sweet, as it's made from *honey, beet sugar, salt, coconut, garlic, onion, toasted coconut, mango, tomato powder, habanero*, and other herbs.

Habanero's at the end of the label, so it may not be *too* spicy... but we've put it in the spicy section just because habaneros generally don't mess around. We'll be looking out for how heavy the coconut is inside.

5. **Mexican Fiesta**



Get your taco meat ready, this one's going to be a unique seasoning, which is great because most traditional taco seasonings bore us lately. Made from *beet sugar, salt, chipotle powder, garlic, onion, paprika, pepper, cayenne, oregano*, and other herbs and spices, we'll take this over standard Mexican taco spice blends any day of the week.

6. Spicy Honey Mustard

We're thinking this one will be more sweet than spicy, but it *does* say "spicy" in its name, so here it is. It includes *honey, beet sugar, salt, onion, garlic, mustard powder, red pepper, and vinegar*.

Aside from the obvious chicken, consider this one on roasts and salmon.

7. Tennessee Whiskey

Featuring *Beet sugar, salt, chipotle pepper, garlic, onion, paprika, pepper, cayenne, oregano*, and other herbs and spices, this one's going to bring it strong with that chipotle garlic feel. Our thoughts immediately go to *ribs*

and other slow-cooked meats.

SINFIT Seasonings: Non-Spicy

1. Bring Your Own Bagel

An excellent take on the “everything bagel”, onion and garlic lovers are going to love this blend of *minced onion, minced garlic, beet sugar, salt, red & green bell pepper, cracked black pepper*, and other herbs and spices.

Any roast that calls for both garlic and onion can (and should) get replaced with this more-magical blend.

2. Butter Herb



A company favorite at SINFIT! A sweeter, simpler, and more buttery version of the above recipe, we have *beet sugar, salt, onion, garlic, butter powder, minced onion*, and other herbs added.

The key here is in the butter powder. You can even use this to spice your popcorn!

3. **Cowboy Coffee Rub**

Enjoy coffee seasonings? If you haven't had one on your red meat, it's well worth trying! It's not all coffee though, because this one's made from *beet sugar, salt, garlic, onion, a coffee blend, a gourmet pepper blend, paprika, and mustard*. Slow cooker red meat or pressure cooker meat will go very well here.

4. **Tequila Lime**

Another company favorite at SINFIT, as opposed to many of the sweet and spicy ones in the list above, this one's sweet and *tangy*. That's because it has *beet sugar, salt, citric acid, onion, garlic, lime powder, and other herbs*.

This is the only spice with citric acid, which uses it to add zing to the lime powder.

5. **Hawaiian BBQ**

Get those pork dishes out! *Honey, beet sugar, salt, coconut, garlic, onion, tomato powder, herbs, toasted coconut, and pineapple* make this a unique one with nothing spicy inside, but plenty of sweetness.

SINFIT Seasonings: Dessert Time!

This is where SINFIT really caught our attention on social media, posting that *"It's time to upgrade your brownie recipe by adding any of SinFit's sweet seasonings to your favorite brownie recipe"*.

1. **Cinnamon Honey Butter**



Your brownies just got 1000x better

Let's start this one with a uniquely sweet blend that has some added "pie spices" as well: *Honey, beet sugar, butter, cinnamon, salt, ginger, and allspice*. This can be added to anything from teas to pies to vanilla protein shakes to ice cream!

2. Coconut Cream Pie

Amplify your desserts or vanilla protein shakes with this one! *Honey, beet sugar, vanilla butter cream, coconut, and toasted coconut*.

And, of course, top your high-protein desserts or even your chocolate or coconut cream pies with it.

3. Death By Chocolate

Like SINFIT said in their introductory social media post, it's time to upgrade your brownie recipe! You can do so with *Death By Chocolate*, which keeps it simple using *honey, beet sugar, cocoa butter, and cocoa*. Because if there's one thing to add to your chocolate recipes... it's *more chocolate!*

4. Pumpkin King

Become the *Pumpkin King* of your household with this uber-amplified pumpkin spice blend. *Honey, beet sugar, pumpkin spice blend, and butter salt* make this one of the unheralded heroes in this entire lineup!

See all variations/prices available



SINFULLY Delicious



We love how these are low in fillers and high in flavor. This is a direction we've wanted a few other "functional food friendly brands" to go into, but nobody made the dive... until now. SINFIT is actually the perfect team to do this.

Of course, many of them *do* contain sugar, but our stance is simple: it's well worth a bit of sugar if that helps you eat an extra 20 grams of protein. And we're not afraid of a bit of sugar either, even when on low-carb. Train hard and enjoy better seasoned meats and meals!

There are a few variety packs available as well, so take a look at our deals on PricePLOW and get ready to season *without* the sin!

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