

Jerk Marinade Seasoning Rub

Oscar · 29/09/2024



Prep Time

24

Difficult

Medium

Servings

1 1/2 cups

Description

This dry jerk seasoning blends more than 12 herbs and spices for a delicious array of spicy superbness The combination of cinnamon thyme cayenne pepper garlic onion allspice and much more is so good that you will never buy a storebought version of jerk seasoning again

Ingredients

— - 3 tablespoons onion powder - 3 tablespoons dried thyme - 3 tablespoons ground allspice - 3 tablespoons cracked black pepper - 2 tablespoons turbinado sugar - 2 tablespoons garlic powder - 1 ½ tablespoons sea salt - 1 tablespoon ground ginger - 1 tablespoon ground cinnamon - 1 tablespoon ground nutmeg - 1 tablespoon cayenne pepper - 1 tablespoon dried marjoram - 1 tablespoon dried sage - 1 tablespoon dried rosemary

Instructions

1. Whisk together onion powder
2. thyme
3. allspice
4. black pepper
5. turbinado sugar
6. garlic powder
7. sea salt
8. ginger
9. cinnamon
10. nutmeg
11. cayenne pepper
12. marjoram
13. sage
14. and rosemary in a bowl until well combined. Store the finished seasoning in a sealed glass jar to maintain its intense aroma and freshness. Recipe Tips You can substitute bird's eye pepper for the cayenne pepper. You can use this as a marinade on chicken
15. beef
16. fish
17. tofu
18. or tempeh. Or you can make it into a jerk sauce or add it to rice or couscous as a spicy seasoning.