

Jerk Seasoning

Oscar · 29/09/2024

**Prep Time**

1

Difficult

Medium

Servings

1 /4 cup

Description

This is a great seasoning for any meat You can make more of it all at once and store it in an airtight container Make sure you store it in a cool dry place

Ingredients

— - 2 tablespoons dried minced onion - 2 ½ teaspoons dried thyme - 2 teaspoons ground allspice - 2 teaspoons ground black pepper - ½ teaspoon ground cinnamon - ½ teaspoon cayenne pepper - ½ teaspoon salt - 2 tablespoons vegetable oil

Instructions

1. In a small bowl
2. stir together the dried onion
3. thyme
4. allspice
5. ground black pepper
6. cinnamon
7. cayenne pepper
8. and salt. Coat meat lightly with oil
9. then rub seasoning onto meat.