



# Noreen's Kitchen

## Jamaican Style

### Jerk Seasoning Blend

#### Ingredients

1 tablespoon onion powder	1/2 teaspoon ground nutmeg
1 tablespoon garlic powder	1/2 teaspoon ground cloves
1 tablespoon dried thyme	1 teaspoon ground cinnamon
1 tablespoon oregano	1 teaspoon cayenne pepper
1 tablespoon brown sugar	1 teaspoon red pepper flakes
1 tablespoon paprika	1 teaspoon cracked black pepper
1 tablespoon ground cumin	2 teaspoons salt
1 1/2 teaspoons ground allspice	

#### Step by Step Instructions

Combine all ingredients together in a bowl and whisk together well.

Place in an airtight container and store in a cool dry place for up to 6 months.

Use for seasoning chicken, fish, seafood, beef, pork or in marinades and dressings.

**ENJOY!**