



Noreen's Kitchen Smoky Southwestern Seasoning Blend

Ingredients

1 tablespoon chili powder	1 tablespoon dried cilantro
1 tablespoon paprika	1 tablespoon dried marjoram
1 tablespoon onion powder	1 teaspoon chipotle powder
1 tablespoon roasted garlic powder	1 teaspoon ancho chili powder
1 tablespoon ground cumin	1 teaspoon cracked black pepper
1 tablespoon dried oregano	1 tablespoon smoked salt

Step by Step Instructions

Combine all spices in mason jar and shake well to combine.

Use as a rub for chicken, beef or pork and add to vegetable dishes or eggs for a smoky southwestern flair.

Use as a seasoning for fajitas by adding 1 tablespoon per pound of meat.

Store in a cool, dark, dry place for best results and to retain flavor. Use within 6 months.

Enjoy!