



Noreen's Kitchen

Pork Carnitas Seasoning

2 tablespoons Kosher salt	2 tablespoons dried oregano
2 tablespoons fine ground black pepper	1 tablespoon dried marjoram
2 tablespoons ground cumin	1 tablespoon ground bay leaf
2 tablespoons sweet paprika	1 tablespoon dried thyme
2 tablespoons granulated garlic	1 tablespoon ancho chili powder
2 tablespoons granulated onion	

Step by Step Instructions

Place ingredients in a mason jar. Seal tightly with lid and shake well.

Store in a dark, cool and dry place for up to six months.

Use to season pork shoulder for carnitas, pork chops, tacos, brisket for barbacoa, chicken and more! Anywhere you would like a Mexican flair, this seasoning is going to fit the bill!

NOTE: You can use hot or smoked paprika in place of sweet. You can sub out chipotle powder for ancho chili or add to it. You can adjust this to suit your taste and heat preferences.

ENJOY!