

Jerk Seasoning

Jerk is not just a seasoning, it's a way of life in the Caribbean. Most importantly in the birthplace of jerk, Jamaica. Recipes have changed and things have been added and subtracted over the years, but the heart of the recipe always remains. You should have this deep feeling of love when eating and it should be sweet, tangy, spicy, and herbaceous all in one bite.

My recipe gives you all of these things and more because you will want to make every recipe jerk from now on.



Recipe

		Recipe Serves
		1 Bottle
Ingredient	Amount	
Cayenne Pepper	1	tbsp
Garlic Powder	2	tsp
Onion Powder	2	tsp
Smoked Paprika	1	tbsp
Red Pepper Flakes	1	tbsp
Cumin	1	tbsp
Nutmeg	2	tsp
Cinnamon	2	tsp
Brown Sugar	2	tbsp
Thyme (Dried)	1	tbsp
Parsley (Dried)	1	tbsp
Allspice	2	tsp
Turmeric	1	tsp
Black Pepper	1	tbsp
Kosher Salt	2	tbsp

Instructions

1. Combine everything in one large bowl.
2. Using gloves mix all the herbs and seasonings together well.
3. Using funnel pour the spice mixture into a bottle (glass or plastic) and store in cool dark place for 3 months.