<u>Jamaican Jerk Seasoning Blend</u> ©www.BakingInATornado.com

Ingredients:

- 2 tsp ground allspice
- 1 tsp cinnamon
- 1 TBSP brown sugar
- 3/4 tsp red pepper flakes
- 1/4 tsp cumin
- 1 1/2 tsp salt
- 1 tsp pepper
- 2 TBSP dried onion flakes
- 2 tsp dried thyme leaves
- 1/2 tsp paprika

Directions:

- *Gently whisk together all ingredients. Store, covered tightly, in a container.
- *Use as a dry rub on pork or fish, mix it with vegetable oil to marinate chicken or add to soups or chowders.