

Jamaican Jerk Seasoning

Ingredients:

2 tbl. onion powder
1 tbl. dried chives
1 tbl. dried thyme
1 tbl. ground allspice
1 tbl. salt
1 tbl. dark brown sugar
2 tsp. black pepper
2 tsp. cayenne pepper
2 tsp. garlic powder
½ tsp. ground nutmeg
½ tsp. ground cinnamon

Directions:

Combine all ingredients and mix well.

Use 2 tbl. per 4 servings. Rub on pork up to 4 hours before grilling and on chicken up to 8 hours before grilling.

Cook's Note: Always allow your meat to come to room temperature before grilling.

~ Credit: Grilling – Where There's Smoke There's Flavor