

# Jamaican Jerk Seasoning

## Ingredients

Ground allspice . . . . .	3 Tbsp.	Black pepper, ground . . . . .	2 tsp.
Dark brown sugar . . . . .	2 Tbsp.	Cinnamon, ground . . . . .	1 tsp.
Scotch bonnet powder . . .	1½ Tbsp.	Nutmeg, ground . . . . .	1 tsp.
Onion powder . . . . .	2 Tbsp.	Cloves, ground . . . . .	½ tsp.
Garlic powder . . . . .	2 Tbsp.	Coriander, ground . . . . .	1 tsp.
Thyme, dried . . . . .	2 Tbsp.	TruLime powder . . . . .	2 tsp.
Ginger, ground . . . . .	1 Tbsp.	Kosher salt . . . . .	1 Tbsp.
Green onion, dried . . . . .	1 Tbsp.		

## Directions

Gather all spices and powders — Have measuring spoons ready — Prepare airtight container for storage

1. Measure all ingredients accurately and add to a large mixing bowl: **ground allspice, brown sugar, scotch bonnet powder, onion powder, garlic powder, dried thyme, ground ginger, dried green onion, ground black pepper, ground cinnamon, ground nutmeg, ground cloves, ground coriander, TruLime powder, and kosher salt.**
2. Whisk thoroughly until all ingredients are well incorporated and the mixture appears uniform in color with no visible clumps.
3. Transfer to an airtight container or glass jar with a tight-fitting lid.
4. Allow flavors to marry for at least *24 hours* before using for best results.
5. Store in a cool, dark place for up to *6 months*.