

# Greek seasoning

## Ingredients

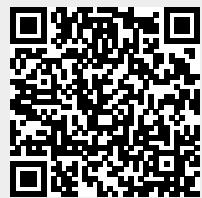
1½ tablespoons dried oregano  
1½ teaspoons salt  
1 tablespoon onion powder  
1½ tablespoons garlic powder  
2 teaspoons freshly ground black pepper (note: freshly ground black pepper is less volume than non-freshly ground, if using non-freshly ground use half the amount)  
2 teaspoons beef bouillon powder  
2 teaspoons dried parsley flakes  
1 teaspoon dried thyme  
1½ tablespoons sweet paprika powder  
¼ teaspoon ground cinnamon  
¼ teaspoon ground nutmeg

## Instructions

Combine all the spices and grind them to a fine powder in a spice or coffee grinder. Store in an airtight jar until ready to use.

From:

<http://wuff.dyndns.org/> - **Wulf's Various Things**



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