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Greek seasoning

Ingredients

- $1\frac{1}{2}$ tablespoons dried oregano
- $1\frac{1}{2}$ teaspoons salt
- 1 tablespoon onion powder
- $1\frac{1}{2}$ 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
- $1\frac{1}{2}$ tablespoons sweet paprika powder
- 14 teaspoon ground cinnamon
- ½ 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.

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