

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:

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