

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**

Permanent link:

<http://wuff.dyndns.org/doku.php?id=recipes:greek-seasoning>

Last update: **2023/05/29 11:55**

