

## Jerk Seasoning



**Submitted by:** Celia  
**Rated:** 4 out of 5 by 30 members

**Prep Time:** 10 Minutes

**Ready In:** 10 Minutes

**Yields:** 1 servings

"If you've ever eaten jerk pork then you'll love this recipe that calls for all the fixings for a hot and spicy summer barbecue. The rub is made from a combination of spices, including cayenne, cinnamon, and thyme."

### INGREDIENTS:

2 tablespoons dried minced onion	pepper
2 1/2 teaspoons dried thyme	1/2 teaspoon ground cinnamon
2 teaspoons ground allspice	1/2 teaspoon cayenne pepper
2 teaspoons ground black pepper	1/2 teaspoon salt
	2 tablespoons vegetable oil

### DIRECTIONS:

1. In a small bowl, stir together the dried onion, thyme, allspice, ground black pepper, cinnamon, cayenne pepper, and salt. Coat meat lightly with oil, then rub seasoning onto meat.

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