

Total Time: 5 minutes

Serving Size: 1 Jar

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## Ingredients

- 1 tbsp paprika dried
- 1 tbsp garlic granules dried
- 1 tbsp parsley dried
- 1 1/2 tsp black pepper dried
- 1 1/2 tsp onion powder dried
- 1 tbsp thyme dried
- 1/4 tsp Cayenne dried
- 1/8 tsp pimento (ground allspice/pimento)
- 1 tbsp coconut sugar can use raw cane sugar
- 1/2 tbsp Himalayan pink salt



## Directions

1. Place all of the herbs and spices into a coffee/spice grinder
2. Mill everything into a fine consistency.
3. Store the seasoning in a glass jar in a dry place.

## Notes

- Use a glass jar to store the spice blend and keep it in a cool, dry place like a pantry or cupboard.
- DO NOT store directly in the light as this will decrease the potency of the herbs/spices.
- Generally custom-made blends last a long time.
- The use of coconut sugar is optional and helps to balance out the various herbs and spices.
- Feel free to double, triple or quadruple the batch, accordingly.