

Barbecue Seasoning Blend

Recipe HACCP Process: #1 No Cook

Yield: 8 ½ Tbsp

Source: *Healthyschoolrecipes.com*

Ingredients:

Ingredient Name	Measurements
Cumin	2 tbsp
Paprika	2 tbsp
Garlic, granulated	2 tbsp
Onion, granulated	2 tbsp
Pepper, black	1 ½ tsp

**Note: Choose USDA foods whenever available to save on cost. Note yield, crediting, and nutritionals may change if substituted.*

Instructions:

1. Mix all spices in a bowl. Store in a sealed container at room temperature for up to six months for maximum flavor.