



HOMEMADE FAJITA SEASONING RECIPE

AN EASY HOMEMADE FAJITA SEASONING MADE WITH MESQUITE SMOKED SPICES, CHILI POWDER, CUMIN, GARLIC, AND HERBS FOR CHICKEN, STEAK, SHRIMP, AND VEGETABLES.



INGREDIENTS

- 2 TABLESPOONS MESQUITE SMOKED CHILI POWDER
- 1 TABLESPOON MESQUITE SMOKED PAPRIKA
- 2 TEASPOONS GROUND CUMIN
- 2 TEASPOONS GARLIC POWDER
- 2 TEASPOONS ONION POWDER
- 1 TEASPOON DRIED OREGANO
- 1 TEASPOON MESQUITE SMOKED SEA SALT
- 1 TEASPOON MESQUITE SMOKED PEPPERCORN, FINELY GROUND
- ½ TEASPOON MAPLE SMOKED CAYENNE PEPPER

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- MESQUITE SMOKED SEA SALT
- MESQUITE SMOKED PEPPERCORN
- MESQUITE SMOKED PAPRIKA
- MESQUITE SMOKED CHILI POWDER
- MAPLE SMOKED CAYENNE PEPPER

				
PREP TIME 5 MIN	COOK TIME 0	TOTAL TIME 5 MIN	SERVINGS ½ CUP	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1 - MEASURE THE SEASONINGS.

- MEASURE ALL OF THE INGREDIENTS INTO A SMALL MIXING BOWL.

STEP 2 - COMBINE THOROUGHLY.

- WHISK OR STIR UNTIL THE SPICES ARE EVENLY DISTRIBUTED THROUGHOUT THE MIXTURE AND THERE ARE NO REMAINING CLUMPS.

STEP 3 - TASTE AND ADJUST IF DESIRED.

- THE BLEND IS READY TO USE AS WRITTEN, BUT YOU CAN INCREASE THE MAPLE SMOKED CAYENNE PEPPER IF YOU PREFER HOTTER FAJITAS.

STEP 4 - USE IMMEDIATELY OR STORE.

- USE THE SEASONING RIGHT AWAY OR TRANSFER IT TO AN AIRTIGHT SPICE JAR FOR LATER.

SMOKEHOUSE KITCHEN TIPS:

- SEASON BEFORE COOKING. GIVE THE SEASONING A FEW MINUTES TO SIT ON CHICKEN OR STEAK BEFORE IT HITS THE GRILL OR SKILLET.
- DON'T OVERCROWD THE PAN. FAJITA MEAT AND VEGETABLES TASTE BETTER WHEN THEY'RE ALLOWED TO SEAR RATHER THAN STEAM.
- COOK HOT AND FAST. A HOT CAST-IRON SKILLET OR GRILL HELPS DEVELOP THE BROWNEDEDGES ASSOCIATED WITH GREAT FAJITAS.
- FINISH WITH FRESH LIME. A SQUEEZE OF LIME AFTER COOKING PROVIDES ACIDITY THAT BALANCES THE SMOKY, SAVORY SEASONING.
- MAKE EXTRA. SINCE THE DRY BLEND STORES WELL, DOUBLE THE RECIPE AND KEEP A JAR READY FOR QUICK MEALS.