

Brisket spice mix

In a small jar, mix & store the following spices:

2 tsp ginger powder

2 tsp cinnamon

½ tsp cayenne

2 tsp garlic powder

2 tsp onion powder

1 tsp dried basil, rub into a powder as you add to jar

1 tsp dried thyme

1 tsp dried oregano

2 tsp smoked paprika

1 tsp cumin

1 tsp chili powder

1 tsp white pepper

1 tsp coarse black pepper

1 tsp Himalayan or sea salt

This is a suggested blend for the Southwestern Blackened and Braised Brisket of Beef (Lenard Rubin)

This blend and its proportions are based on another similar spice mixture that I regularly use, but with the ingredient list in the recipe cited above.

