

ADOBO SEASONING

Last Modified: 12/06/2016

F EASY

PREP: 5 Min
COOK: N/A

SEASONING-MEXICAN

MAKES 1/2 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
1/3	Cup	Sweet Hungarian Paprika	
3	Tbsp	Ground Black Pepper	
2	Tbsp	Onion Powder	
2	Tbsp	Dried Oregano (Preferably Mexican)	
2	Tbsp	Dried Cumin	
1	Tbsp	Chile Powder (Hot)	
1	Tsp	Cayenne Pepper	
1	Tbsp	Garlic Powder	

PREPARATION	
FACTOID	Commercial Adobo Powder USUALLY contains MSG - Read the label, if it's in there and you don't like it, AVOID BUYING IT!
FACTOID	Adobo seasoning exists in many forms in Mexico, the Caribbean, and, with the same name but different flavors, in the Philippines. Use Adobo to season Guacamole, Tacos, Chili Meat, or Beans.
TOOLS	1) Small Mixing Bowl
PREP	None.
1	In a small mixing bowl, thoroughly combine all of the listed ingredients together.
HINTS	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.