

# ADOBO SEASONING

F EASY

Last Modified: 12/06/2016

PREP: 5 Min  
COOK: N/A

SEASONING-MEXICAN

MAKES 1/2 CUP

QUA	MEASURE	INGREDIENT	PROCESS
<b>SEASONING MIX</b>			
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	
<b>PREPARATION</b>			
<b>FACTOID</b>	Commercial Adobo Powder USUALLY contains MSG - Read the label, if it's in there and you don't like it, AVOID BUYING IT!		
<b>FACTOID</b>	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.		
<b>TOOLS</b>	1) Small Mixing Bowl		
<b>PREP</b>	None.		
<b>1</b>	In a small mixing bowl, thoroughly combine all of the listed ingredients together.		
<b>HINTS</b>	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.		

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