

Smoked Paprika Spice



RANDY'S EAT SHOP
Recipes that Rock!

- 2-3 tablespoons brown sugar
- 1 Tablespoons coarse salt
- 4 Tablespoons smoked paprika
- 1 Tablespoon black pepper
- 1 Tablespoon garlic powder
- 1 Tablespoon onion powder
- 1 Tablespoon chili powder
- 2 Teaspoons cocoa powder
- 1/4 Teaspoon cayenne pepper

In a bowl, combine all the spices and mix well. Then, using an immersion blender, pulverize the mix to a powder. This works best if you have a tall jar that the blender will fit into to prevent the mix from being thrown about while blending. Or, use a coffee bean grinder.

Store in a small jar in your spice cabinet.

- Use this spice as a rub on chicken or pork.
- Mix cornstarch and spices including Smoked Paprika Spice to dust potatoes and get them tasty and crispy.
- Add a couple of teaspoons of Smoked Paprika Spice and taste the difference in your cooked rice.
- Add a couple of teaspoons of Smoked Paprika Spice to the red sauce you make for your homemade pizza.

This is a very versatile spice that has the flavor of summer all over it! And of course, you'll want to enjoy this wonderful summer flavor on the patio, right? So mix up a batch and use it in your favorite recipes.

Enjoy! And remember, every day is Friday on the patio.

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