

Potlatch Seasoning

Makes 3 cups

The word "potlatch" comes from the Northwest Native American languages. Literally translated to mean "giving," a potlatch was also a ceremony, a gathering in celebration that included much gifting. Our seasoning gift to you is both sweet and spicy, an excellent rub for ribs or braised pork.

Ingredients

1½ cups	sweet paprika
¼ cup	whole cumin seed
¼ cup	whole fennel seed
2 Tbsp.	onion powder
2 Tbsp.	garlic powder
½ cup	Searing Seasonings
2½ Tbsp.	cayenne pepper
2 Tbsp.	dried thyme

Method

- Combine all of the ingredients together in a dry mixing bowl. Store in an airtight container.



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