

# CARIBBEAN SPICE BLEND

1/15/2025

**YIELD: 2.841 cups**

**SHELF LIFE: 7 Days**

**EQUIPMENT: Gloves, scale, medium sized deep mixing bowl, whisk, measuring spoons, quart containers with lids**

## AMOUNTS

## INGREDIENTS

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<b>7.5wz</b>	<b>Mango Habanero Spice - McCormick Brand</b>
<b>5wz</b>	<b>Morrocان Spice - McCormick Brand</b>
<b>2.5wz</b>	<b>Kosher Salt</b>
<b>1 tsp</b>	<b>Cottonseed Oil</b>

## PROCEDURE

1. Measure spices into a medium sized, deep mixing bowl.
2. Use a wire whisk to evenly blend the dry ingredients.
3. Drizzle the oil over the spices while stirring with the whisk. Continue to mix until the oil is fully dispersed.
4. Using gloved hands, lift and sift the spices through your fingers to ensure there are no clumps.
5. Store at room temperature in airtight quart containers. Burp the lids.
6. Label, Date, and Rotate.

**C:** Burnt orange

**T:** Dry, free flowing, not clumpy

**F/A:** Salt, habanero heat, citrus, Cinnamon, nutmeg

**HR:** Quart container w/ lid; Room temperature.

**SL:** 7 Days