

# SAZON DE ABUELA

YIELD: 1 Cup

Chef Margarita in Salem

The Sazon de Abuela was developed by Margarita, a cook in Salem, who uses this versatile spice blend on everything from stewed beans and roasted veggies to her (locally) famous Chicken Cheesesteak.

## INGREDIENTS

1/2 cup Garlic, granulated  
1/4 cup Onion powder  
2 Tablespoon Cumin, ground  
2 Tablespoon Coriander, ground  
2 teaspoon Chili pow  
1 Tablespoon Paprika  
2 teaspoon Oregano  
1 teaspoon Black pepper

## DIRECTIONS

- Mix all ingredients and store in a cool dry place
- For Marinade:
- 2 teaspoon spice blend + 2 teaspoon vinegar + 2 teaspoon blend oil + 1/2 teaspoon salt PER 2 cups diced chicken