

Jamaican Jerk Dry Rub

Yield: 832 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-jamaican-jerk-dry-rub-recipe>

Ingredients:

- 1 1/2 cups allspice
- 8 cups salt
- 5 1/2 cups garlic powder
- 4 cups white sugar
- 1 cup chipotle chile powder
- 1/2 cup ground cloves
- 2 cups dried thyme leaves
- 2 cups ground black pepper
- 4 cups cayenne pepper
- 1 cup ground cinnamon

Nutrition:

1. Calories: 10 calories
2. Carbohydrate: 2 grams
3. Sodium: 1090 milligrams
4. Sugar: 1 grams

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