

# Homemade Sazón Spice

Annie Morgan

Yield: Approximately  $\frac{3}{4}$  cup

Time: 1 minute

## Ingredients

2 tablespoons of cumin  
2 tablespoons of coriander  
2 tablespoons of dried culantro  
2 tablespoons of ground achiote seeds  
2 tablespoons of oregano  
1 tablespoon of black pepper  
1 tablespoon of sea salt (optional)

## Directions

- ✦ Combine all ingredients in a bowl and mix well. Store in an airtight glass container.
- ✦ If a recipe calls for one packet of sazón, use 1 teaspoon of this homemade mixture.
- ✦ Store up to 6 months. Recipe may be doubled if used often.

## Did You Know?

**Culantro** is an herb used in stews, soups and bean dishes. It is widely used throughout the Caribbean and Latin America and known as recao in Puerto Rico where it is a dominant addition to many native dishes. It is also used in Asian cooking where it is known as long coriander. Culantro is not cilantro, which is a different plant.