



Chicken Fajitas Spice Blend

While there are many, many versions of this popular cuisine available, here is my homemade spice blend which is perfect to use when home canning fajitas, or if you are prepping a fresh batch of meat to later cook on the grill. Whether you are making chicken or beef fajitas, this spice blend is sure to please.

Ingredients

- 6 tablespoons chili power
- 3 tablespoons ground cumin powder
- 2 tablespoons brown sugar
- 2 tablespoons smoked paprika (or regular if that is all you have on hand)
- 2 tablespoons garlic powder
- 2 teaspoons ground mustard
- 2 teaspoons of sea salt (omit if you are watching your sodium intake)
- 1-3 teaspoon cayenne pepper, depending on the heat you prefer
- 1 teaspoon red pepper flakes
- 1 teaspoon ground black pepper

Instructions

1. Measure each spice and add to a mixing bowl.
2. Using a whisk, blend the spices together, making sure there are no clumps.
3. Store in a spice jar or empty 8-ounce jelly jar free from direct sunlight and moisture.
4. When creating your Chicken Fajitas canning recipe, add 1 heaping tablespoon to each quart jar and ½ heaping tablespoon to each pint jar.