

## *All-Purpose Steak Seasoning*



### Ingredients

- 2 tsp. whole fennel seeds
- 1 tbsp. coriander seeds
- 1 tbsp. black peppercorns
- 2 tbsp. kosher or sea salt
- 1 tsp. paprika or smoked paprika
- 1 tsp. garlic powder

### Procedure

1. Put fennel seeds, coriander seeds, and black peppercorns in a small sauté pan. Place over medium low heat.
2. Stir or shake the pan until the spices are hot, and fragrant. Don't leave the spices alone, or they will burn.
3. Remove spices and place into a spice grinder (clean coffee mill). Puree until the spices are ground into small uniform pieces.
4. Pour into a bowl and add other spices. Stir well.
5. Store in a cool dark place.

Yields a little over ¼ cup.

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