Homemade Carne Asada Seasoning Blend



Ingredients:

- 1 TBLS chili powder (such as ancho or dark chili powder)
- 1 tsp ground cumin
- 1 tsp garlic powder
- 1 tsp smoked paprika (or regular paprika)
- ½ tsp onion powder
- ½ tsp dried Mexican oregano
- ½ tsp salt (adjust to about 1 teaspoon per pound of meat if making a full wet marinade)
- ¼ tsp black pepper
- ¼ tsp red pepper flakes or cayenne pepper (optional, for heat)

Method:

1. Combine all ingredients thoroughly, and place it into a capped spice shaker. Use it to season stew meat in making your asada.

Method to turn it into a Marinade:

1. Mix your dry spice blend with ¼ cup olive oil
2. Add the juice of 2 large oranges (about ¾ cup) and 4 limes
3. Toss in fresh chopped cilantro, minced garlic, and sliced onions or jalapeños for maximum flavor.
4. Marinate your steak in the refrigerator for at least 4 hours (or overnight) before searing it over a hot grill