

Nashville Hot Chicken Seasoning

Yield: Approximately 1/4 cup

Prep Time: 0:05:00

1. Combine all spices in a bowl and mix thoroughly.

- 2 tbsp Cayenne Pepper
- 1 tbsp Light Brown Sugar
- 1/2 tbsp Garlic Powder
- 1/2 tbsp Smoked Paprika
- 1/2 tbsp Salt
- 1 tsp Dry Mustard
- 1 tsp Black Pepper

2. Store in an airtight container until ready to use.