

Sazón

By Von Diaz

YIELD About 1/2 cup

TIME 5 minutes

Cumin-heavy sazón is among the most commonly used spice blends in Puerto Rican cooking, and is also popular throughout Latin America. This seasoning is an incredible cheat, and is typically found in the international section of most supermarkets. Commercial brands are flavor bombs pumped with monosodium glutamate — MSG — that can make almost anything taste better. While I'm not MSG-phobic, I do prefer making my own blends to control both the flavor and the salt content. This is my take on sazón, minus the MSG, and with turmeric added along with the standard annatto to imbue dishes with a golden hue. Adaptation is encouraged based on preference, and if you can't find ground annatto then sweet paprika is a perfect substitute. It will keep in an air-tight container for years.

INGREDIENTS

2 tablespoons fine sea salt
2 tablespoons ground annatto or sweet paprika
1 tablespoon garlic powder
1 tablespoon onion powder
1 tablespoon ground cumin
1 tablespoon ground turmeric
½ teaspoon ground black pepper

PREPARATION

Step 1

In an airtight container, combine all ingredients. Cover and shake well to incorporate.

Step 2

Use with carne guisada (<https://cooking.nytimes.com/recipes/1021992-carne-guisada-stewed-beef>), alcapurrias (<https://cooking.nytimes.com/recipes/1021990-alcapurrias-de-jueyes-crab-stuffed-fritters>) or , or to season soups, stews and grilled or roasted meats, vegetables and potatoes. (<https://cooking.nytimes.com/recipes/1021997-pescado-frito-fried-red-snapper>)

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PRIVATE NOTES

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Adapted from “Coconuts and Collards: Recipes and Stories From Puerto Rico to the Deep South” by Von Diaz
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