

## Montreal Steak Spice

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This recipe for Montreal steak spice is a bit different from the others that you may find in recipe books or out in the web-o-sphere. That's the beauty of making it at home yourself; you can make changes and find something that is uniquely your own.

Use this as a starting point to explore your taste preferences, then scale it up and make enough to last all season. It'll keep in an airtight container for 3 months.

### Ingredients:

- 2        tblsp kosher (coarse) salt
- 1        tblsp ground black pepper

- 1       tbsp ground white pepper
- 1       tbsp mustard seeds
- 1       tbsp cracked coriander seed
- 1       tbsp garlic powder
- 1       tbsp dry onion flakes
- 1       tbsp hot pepper flakes
- 1       tbsp dill seed

## **Method:**

- Measure all ingredients into an airtight container, and shake to mix.