

## Knuckle Donny's Super Seasoning Mix

Yours to copy, distribute, and use but I'd appreciate it if you gave me credit for it.  
Don Crowder - don-guitar.com - 2010

### Ingredients:

Black pepper, quarter-cut	16 oz.	Celery seeds	16 oz.
Coriander seeds (ground)	16 oz.	Mustard seeds, yellow	16 oz.
Onion, chopped, dehydrated	16 oz.	Dill seeds	16 oz.
Onion granules	16 oz.	Sea salt	8 oz.
Garlic granules	8 oz.	Comino seeds	8 oz.
Mustard seeds, brown	8 oz.	Parsley flakes, dehydrated	4 oz.

We use this mix as-is on beef, pork or poultry which we're going to cook on the grill, roast in the oven or simmer in a stewpot. For soups, sauces, casseroles or seafood we reduce this mix to a fine powder on an as-needed basis using an electric spice grinder (very reasonable from Amazon.com). San Francisco Herb Co. is currently the best place we've found to purchase ingredients. Their minimum sized package, of most spices, is one pound (16 ounces) which is why my recipe uses mostly one pound increments however this recipe can easily be scaled down it's just that smaller packages of the various ingredients are far more costly if purchased in a supermarket. For example, a one pound package of celery seeds from sfherb.com costs about the same as a one ounce container of celery seeds in the supermarket and, generally speaking, spices purchased from sfherb.com are far fresher than those offered in supermarkets.

**How To Use This Mix:** Steaks (beef or pork), pork chops, hamburgers (in other words, things that will be cooked directly on the grill): Apply generously to both sides and grill as usual.

**Chicken (whole):** Skin the bird and generously apply seasoning mix. Tear off 18 to 24 inches of heavy duty aluminum foil, fold in half (shiny side out) and make a snug basket to fit under the chicken (breast up) that comes up just to, but not past, the drumsticks. Use a separate piece of foil, shiny side down, to cover the bird completely from the top. Cook on a covered grill for 30 to 45 minutes until nearly done (You'll have to experiment, but you'll get the hang of knowing when to proceed after a couple of tries). Remove the top piece of foil, and allow the bird to finish cooking. When it looks nearly ready, before I take it off the grill, I like to poke a couple of holes in the bottom of the foil basket and let some of the chicken fat run out. To remove the bird from the grill I quickly slide a piece of cardboard under it, foil and all, and lift it off the grill to carry it into the house. I normally remove the foil before carving the bird for serving.

**Brisket:** Begin with a 14 to 17 pound brisket. Rub in, or sprinkle on, a generous amount of seasoning, place the brisket in a covered roasting pan and cook overnight (six to eight hours) in a 275 degree oven. A lot of liquid will cook out of the meat so use a nice large pot. Allow to cool to room temperature and, without removing the brisket from the roasting pan, refrigerate overnight. Once the brisket has cooled overnight, remove it from the pan and cover the lower half of the brisket (fat side down) with aluminum foil (shiny side up), add additional spice mix if desired, and heat to serving temperature on the grill. This allows the brisket to remain very tender while picking up a nice smoke flavor and, if needed, finish cooking.

When I remove the roasting pan from the refrigerator, after I've carefully lifted out the brisket, I skim off the hardened white fat then package and freeze the congealed broth for later use in soup, stew, or gravy.

This mix is pretty good on fish or seafood too.

My friend Steve Scott, along with my nephew Jeff Hood, insisted that the mix needed a "cool" name. I remembered that my niece, Genie Robinson, has always called me "Knuckle Donny", thus a "cool" name was born.

I keep my "main stash" of seasoning mix stored in our chest freezer, in gallon sized zip lock freezer bags with a smaller bag stored in the freezer compartment of our refrigerator for regular use.

Comments? Suggestions? More recipes?

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