

# OLD BAY SEASONING

Last Modified: 12/06/2016

F EASY

PREP: 5 Min

COOK: N/A

BAR & RESTAURANT COPY

MAKES 1/2 CUP

QUA	MEASURE	INGREDIENT	PROCESS
<b>SEASONING MIX</b>			
2	Tbsp	Ground Bay Leaves	
2	Tbsp	Celery Salt	
2	Tbsp	Ground Mustard	
2	Tsp	Ground Black Pepper	
1	Tsp	Ground White Pepper	
2	Tsp	Ground Ginger	
2	Tsp	Sweet Hungarian Paprika	
1	Tsp	Ground Nutmeg	
1	Tsp	Ground Cloves	
1	Tsp	Ground Allspice	
1/2	Tsp	Ground Mace	
1/2	Tsp	Ground Cardamom (EXPENSIVE)	
1/2	Tsp	Crushed Red Pepper Flakes	

<b>PREPARATION</b>	
<b>FACTOID</b>	Old Bay is used on Grilled Fish, Steamed Shrimp, Fried Chicken, French Fries, Potato Salad and for Vegetable Dips.
<b>FACTOID</b>	This recipe uses Cardamom, for which there is NO SUBSTITUTE! Cardamom is the third most expensive spice sold in the US.
<b>TOOLS</b>	1) Small Mixing Bowl
<b>PREP</b>	None.
<b>1</b>	In a small mixing bowl, thoroughly combine all of the listed ingredients together.
<b>HINTS</b>	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.