

CREOLE SEASONING

F EASY

Last Modified: 12/06/2016

PREP: 5 Min
COOK: N/A

SEASONING-CREOLE

MAKES 1/4 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
1 1/2	Tsp	Sweet Hungarian Paprika	
2	Tsp	Kosher Salt	
1	Tsp	Ground Black Pepper	
1	Tsp	Ground White Pepper	
1	Tsp	Onion Powder	
1/2	Tsp	Dried Thyme Leaves	
1	Tsp	Dried Basil Leaves	
1/2	Tsp	Dried Oregano Leaves	
1/2	Tsp	Dried Italian Parsley Leaves	
1	Tsp	Cayenne Pepper	
1	Tsp	Garlic Powder	

PREPARATION	
FACTOID	The "difference" between Cajun and Creole cooking is simple: Creole Cuisine uses Tomatoes, and proper Cajun Cuisine does not.
TOOLS	1) Small Mixing Bowl
PREP	None.
1	In a small mixing bowl, thoroughly combine all of the listed ingredients together.
HINTS	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.