

CAJUN SEASONING

Last Modified: 12/05/2016

F EASY

PREP: 5 Min
COOK: N/A

SEASONING-CAJUN

MAKES 1/2 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
6	Tbsp	Sweet Hungarian Paprika	
1/4	Cup	Kosher Salt	
2	Tbsp	Ground Black Pepper	
2	Tbsp	Ground White Pepper	
2	Tbsp	Onion Powder	
2	Tbsp	Garlic Powder	
1	Tbsp	Dried Thyme Leaves	
1	Tbsp	Cayenne Pepper	
PREPARATION			
FACTOID	Hot, peppery Cajun seasoning is essential for Cajun-style Blackened Fish and Chicken.		
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.		