

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 | |

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|-------------|---|
| 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. |

