

Creole Seasoning

For a scant 1 cup

This Creole seasoning mix comes in handy when preparing many popular New Orleans-style dishes. The dried herbs and spices composing the blend were chosen for their flavor compatibility with many main ingredients. Many New Orleans home cooks like to sprinkle the seasoning mix on fish, shellfish, meats and even vegetables before cooking, or to add the mix when “sweating” or browning onions and other aromatic vegetables in oil or fat.

- ½ cup sweet paprika
- ¼ cup kosher salt
- 1 tablespoon freshly ground black pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon ground cayenne pepper
- 1 teaspoon dried thyme leaves
- 1 teaspoon dried oregano leaves

NOTE

The seasoning mix keeps well if stored in an airtight container in a cool, dark place. You may want to make a batch periodically to always have some on hand.

Thoroughly combine all the ingredients in a small mixing bowl and place the mixture in an airtight container in a cool, dark place for up to three months. **S**

