

EMERIL'S ESSENCE CREOLE SEASONING (BAYOU BLAST)

F EASY

Last Modified: 02/24/2015

PREP: 5 Min
COOK: N/A

BAR & RESTAURANT COPY

MAKES 2/3 CUP

QUA	MEASURE	INGREDIENT	PROCESS
2 1/2	Tbsp	Sweet Hungarian Paprika	
2	Tbsp	Kosher Salt	
2	Tbsp	Garlic Powder	
1	Tbsp	Ground Black Pepper	
1	Tbsp	Onion Powder	
1	Tbsp	Cayenne Pepper	
1	Tbsp	Dried Oregano	
1	Tbsp	Dried Thyme	

PREPARATION

NOTE	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.
TOOLS	1) Small Mixing Bowl 2) Spice Grinder OR Food Processor
PREP	None.
1	Add all of the listed ingredients in a Spice Grinder. Pulse until the desired grainy consistency is achieved (See Picture).

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