

HADFIELDS CRAB BOIL SEASONING

F EASY

Last Modified: 07/21/2018

PREP: 5 Min
COOK: N/A

BAR & RESTAURANT COPY

MAKES 1/2 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
2	Tbsp	Kosher Salt	
1	Tbsp	Garlic Powder	
1	Tbsp	Onion Powder	
1	Tbsp	Cayenne Pepper	
1	Tbsp	Ground Celery Seed	
1	Tbsp	Sweet Hungarian Paprika	
1	Tbsp	Ground Mustard	
1	Tbsp	Ground Black Pepper	
1	Tbsp	Ground Bay Leaves	
1	Tsp	Ground Allspice	
1	Tsp	Ground Ginger	
1	Tsp	Ground Nutmeg	
1	Tsp	Ground Cardamom (EXPENSIVE)	
1	Tsp	Ground Saigon Cinnamon	

PREPARATION	
FACTOID	This Seasoning is used to flavor Steamed Crabs that are still in their shells. A touch Spicier than straight Old Bay Seasoning. Try this on French Fries, Sliced Tomatoes & even Grilled Steak.
FACTOID	This recipe uses Cardamom, for which there is NO SUBSTITUTE! Cardamom is the third most expensive spice sold in the US.
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.

HADFIELDS CRAB BOIL SEASONING

