

Creole Seasoning

- 3 T paprika
- 2 T coarse salt
- 2 T garlic powder
- 1 T ground black pepper
- 1 T onion powder
- 1 T cayenne pepper
- 1 T dried oregano
- 1 T dried thyme



Combine all ingredients. Store in an airtight container, up to 3 months.

Creole seasoning is a flavorful blend of spices commonly used in Louisiana Creole cuisine.

Creole and Cajun Dishes: Creole seasoning is essential for authentic Creole and Cajun recipes such as jambalaya, gumbo, étouffée, and red beans and rice. It provides the signature flavor profile that defines these dishes.

Seafood: Creole seasoning pairs particularly well with seafood, enhancing the natural flavors of fish, shrimp, crab, and other shellfish. It can be used as a rub or seasoning blend for grilled, baked, or pan-seared seafood dishes.

Meat: Creole seasoning adds a spicy and aromatic kick to meats like chicken, pork, and beef. Use it as a dry rub for barbecue, seasoning for roasted meats, or flavoring for stews and braises.

Vegetables: Sprinkle Creole seasoning on roasted or sautéed vegetables for a burst of flavor. It works especially well with hearty vegetables like bell peppers, onions, tomatoes, and okra.

Soups and Stews: Add Creole seasoning to soups, stews, and chili for an extra layer of flavor. It can elevate simple dishes like vegetable soup or lentil stew into something more vibrant and satisfying.

Grilled Foods: Use Creole seasoning as a dry rub for grilled foods such as chicken wings, ribs, or vegetables. It creates a delicious crust on the outside while infusing the meat or veggies with spicy, savory flavor.