

## Old Bay Seasoning

- 2 T bay leaf powder
- 2 T celery salt (or 1 T ground celery seed and 1 T salt)
- 1 T dry mustard
- 2 tsp ground black pepper
- 2 tsp ground ginger
- 2 tsp sweet or smoked paprika
- 1 tsp white pepper
- 1 tsp ground nutmeg
- 1 tsp ground cloves
- 1 tsp ground allspice
- ½ tsp crushed red pepper flakes
- ½ tsp ground mace
- ½ tsp ground cardamom
- ¼ tsp ground cinnamon



Combine all ingredients in an airtight jar, mix thoroughly. Keep sealed until ready to use.

Old Bay seasoning is a classic spice blend that originated in Maryland, USA, and is primarily used in seafood dishes. It's known for its distinctive flavor profile.

**Seafood:** Old Bay seasoning is most commonly used to season seafood such as crab, shrimp, lobster, and fish. It's often sprinkled on boiled or steamed shellfish, mixed into seafood salads, or used as a seasoning for seafood boils and crab cakes.

**Potatoes:** Old Bay seasoning pairs well with potatoes in various forms. Sprinkle it on French fries, roasted potatoes, mashed potatoes, or potato wedges for a flavorful twist.

**Poultry:** Use Old Bay seasoning as a dry rub for chicken or turkey before grilling, roasting, or frying. It adds depth of flavor and a hint of spice to poultry dishes.

**Vegetables:** Old Bay seasoning can be used to season grilled or roasted vegetables such as corn on the cob, zucchini, peppers, and Brussels sprouts. It adds a savory and aromatic element to vegetable dishes.

**Snacks:** Old Bay seasoning can be sprinkled on popcorn, mixed into snack mixes, or used to season nuts for a tasty and savory snack.

**Sauces and Dips:** Old Bay seasoning can be mixed into sauces and dips such as aioli, tartar sauce, or cocktail sauce to add a unique flavor twist.