

CAJUN SEASONING FOR JAMBALAYA RECIPE



Ingredients (yields 150 g):

- 2 tbsp sweet paprika
- 1 tbsp spicy paprika
- 1 tbsp dried thyme
- 1 tbsp mustard seed
- 2 tbsp garlic powder
- 1 tbsp onion powder
- 1 tbsp cayenne pepper
- ½ tbsp black pepper
- ½ tbsp dried pepperoni pepper
- ½ tbsp dried oregano

How to Make It:

1. Thoroughly grind all seasonings with a pestle or food processor and mix.
2. Use as a main seasoning and rub in meat and fish before roasting or grilling.
3. Store in a closed glass, in a dry place and protected from sunlight.