

EMERIL'S CREOLE SEASONING

BAM! BAM!! That's the sound of Emeril spicing up one of his dishes with this wonderful seasoning. This seasoning has flavor, depth and bite. Cajuns will put this on anything from eggs to cake (not really but close). Give it a try and enjoy a taste of the gulf coast.

2 ½ Tablespoons Paprika
2 Tablespoons Salt
2 Tablespoons Garlic Powder
1 Tablespoon Black Pepper, freshly ground
1 Tablespoon Cayenne Pepper
1 Tablespoon Onion Powder
1 Tablespoon Oregano, dried
1 Tablespoon Thyme, dried

Combine all ingredients in a bowl and mix thoroughly. Store in an airtight container for up to 3 months. It'll last longer if you keep it in the refrigerator.