

# KICKIN' CAJUN SEASONING

Prep Time: 10 mins

Cooking Time: 5 mins

Yields: ¾ cup

## Ingredients:

- 2 tbsp garlic powder
- 2 tbsp onion powder
- 1 tbsp dried oregano
- 1 tbsp dried thyme
- 1 tbsp fresh crushed pepper – coarse grind
- 1 tsp white pepper
- 1 tbsp Maldon sea salt flakes - or coarse salt
- 1 tbsp cayenne pepper
- 2 tbsp paprika
- 1 tbsp red pepper flakes



## Kitchen Tools:

- Medium size bowl
- Measure spoons
- Fork to mix (or hands)
- Mason jar or sealed container

## Instructions:

1. Add all ingredients in a bowl – mix thoroughly
2. Store in a mason jar or sealed container
3. Use as required
4. Cook Well! Eat Well!

Contributors: Based on a recipe from [Bake. Eat. Repeat.](http://Bake.Eat.Repeat)

**Recipe by: The Kitchen Tool**

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