

Noreen's Kitchen Salt Free Seafood Seasoning Blend

Ingredients

2 tablespoons ground bay leaf2 tablespoons ground celery seed

2 tablespoons dried parsley 2 tablespoons sweet paprika

2 tablespoons smoked paprika

2 tablespoons lemon juice powder (true lemon)

1 tablespoon crushed red pepper flakes

1 tablespoon dry mustard1 tablespoon dried thyme

1 tablespoon ground black pepper

1 tablespoon white pepper

1 tablespoon ground ginger

1 teaspoon ground cinnamon

1 teaspoon ground nutmeg

1 teaspoon ground cloves

1 teaspoon ground allspice

1 teaspoon ground mace

1 teaspoon ground cardamom

1 teaspoon ground coriander

Step by Step Instructions

Place all ingredients into a pint jar. Place the lid on tightly and shake well.

Shake before each use.

Sprinkle liberally on all seafood dishes. Great for crab and shrimp boils as well as sprinkling on broiled fish and all seafood.

ENJOY!