

Noreen's Kitchen

Crab and Seafood Boil

Seasoning Blend

¼ cup peppercorn blend
¼ cup coriander seed
¼ cup allspice berries
¼ cup celery seed
¼ cup crushed bay leaves
¼ cup dried oregano

¼ cup dried thyme
¼ cup dill seed
¼ cup red pepper flakes
¼ cup dehydrated onion flakes
¼ cup dehydrated garlic flakes
¼ cup mustard seeds

Step by Step Instructions

Place all ingredients in a large jar and shake well to combine.

Use as a seasoning for boiling seafood such as crab, shrimp and crawdads or for seasoning a low country boil with all the fixins.

Cook's Notes:

Store this seasoning in a dark, cool, dry place for up to six months.

Use 1 cup of seasoning wrapped in a bouquet garni or cotton cloth tied with kitchen twine in the water you would season to boil seafood.