

Cheryl's Cajun Spice Recipe

5 ground bay leaves
1/2 teaspoon dried oregano
1 tablespoon plus 1 teaspoon onion powder
1 teaspoon black pepper
1 teaspoon dried thyme
1 teaspoon cumin seed
1/3 cup Hungarian paprika
1 tablespoon plus 1 teaspoon garlic powder
1 teaspoon white pepper
1/2 teaspoon cayenne pepper (optional)
1-1/2 teaspoons celery seed

1. Pulse bay leaves in coffee grinder until pulverized.
2. Add dried oregano, dried thyme, celery seed, and cumin seed. Pulse together until pulverized.
3. Mix all ingredients well in small bowl and store in airtight container for one month.

Source: UCCE Master Food Preserver Cheryl Knapp