

# Creole Seasoning

## Ingredients

- 2 Tbsp salt
- 1 Tbsp ground black pepper
- 1 Tbsp paprika
- 1½ tsp dried oregano
- 1½ tsp dried basil
- 1½ tsp garlic powder
- 1 tsp onion powder
- ½ tsp cayenne pepper
- ¼ tsp ground thyme

## Directions

- Combine all ingredients. Store in an airtight container. Makes about 1/2 cup.

(Cook's Note: Most supermarkets carry Cajun- or Creole-style seasoning (such as Zatarain's), but making your own lets you control the salt.