

Creole Seasoning Blend

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2 tbsp onion powder
2 tbsp garlic powder
2 tbsp dried oregano
2 tbsp dried basil
1 tbsp dried thyme
1 tbsp black pepper
1 tbsp white pepper
1 tbsp cayenne pepper
5 tbsp paprika
3 tbsp salt

In a small bowl, combine onion powder, garlic powder, oregano, basil, thyme, black pepper, white pepper, cayenne pepper, paprika and salt. Store in an airtight container.

As it is just a ratio thing, you could simply use your smallest measuring spoon, usually a 1/4 tsp, and go from there. If you do that, you'll get 1/8 cup, which is just 2 tablespoons.

Now I see that I could've just used a 1/2 teaspoon to yield exactly the 4 tbsp of Creole seasoning I needed.