

Jambalaya Seasoning Mix

Ingredients - Pint

- 3 TBS + 1 tsp Basil
- $\frac{1}{4}$ C + 2 tsp Thyme
- 3 TBS + 1 tsp Parsley
- 3 TBS + 1 tsp Oregano
- $\frac{1}{4}$ C + 2 tsp Salt
- $\frac{1}{2}$ C + 2 tsp Pepper
- 3 TBS + 1 tsp Onion Powder
- 3 TBS + 1 tsp Garlic Powder
- $\frac{3}{4}$ tsp Cayenne
- $\frac{3}{4}$ tsp Paprika
- $\frac{3}{4}$ tsp Red Pepper Flakes

Ingredients - Quart

- 6 TBS + 2 tps Basil
- $\frac{1}{2}$ C + 4 tsp Thyme
- 6 TBS + 2 tsp Parsley
- 6 TBS + 2 tsp Oregano
- $\frac{1}{2}$ C + 4 tsp Salt
- $\frac{1}{2}$ C + 4 tsp Pepper
- 6 TBS + 2 tsp Onion Powder
- 6 TBS + 2 tsp Garlic Powder
- 1 $\frac{1}{2}$ tsp Cayenne
- 1 $\frac{1}{2}$ tsp Paprika
- 1 $\frac{1}{2}$ tsp Red Pepper Flakes

Directions

- Mix all the ingredients together and whisk until well combined. Transfer into the appropriate size mason jar for storing.
- Use 2 heaped tablespoons for a single batch of Jambalaya

