



## *Cajun Seasoning*

Cajun Seasoning has a very intense aroma of red pepper, garlic, and onion, The taste is mild to medium spicy. The heat level goes up when increased amounts of the seasoning are used.

This seasoning blend has endless possibilities. It is most famous for its use when blackening fish, chicken, beef or pork. It can also be used in marinades, dipping sauces, and sandwich spreads. Great as a seasoning for breakfast potatoes and French fries or use as a seasoning to enhance the flavor of soups and sauces.



**680331 6/20 oz.**

### **Recipe Ideas**

3 cups mayonnaise  
5 cups sour cream  
5 large tablespoons of cajun seasoning  
2 tablespoons of parsley flakes  
Juice of one lemon.

Blend all of the ingredients together and chill for one-hour minimum. Remove from cooler and this sauce is ready to go. Serve as a dipping sauce for potato skins or French fries. Use on a turkey club or as a dipping sauce for fried shrimp or fish. Be creative.