



Chesapeake Seafood Seasoning

Chesapeake Seafood Seasoning brings the zest and flavor of all the Chesapeake Bay region has to offer. This blend contains multiple herbs and seasonings to create a one of kind flavor that complements any type of food.

This seasoning can be used in a variety of dishes:

all seafood	all shellfish
French fries & fried chicken	hamburgers & sandwiches
popcorn	pizza
hors d'oeuvres	dips & cheese platters
baked potatoes	mashed potatoes
steamed veggies	macaroni
meats & poultry	deviled eggs, scrambled eggs
egg, tuna or chicken salad	casseroles
stir-fries	soups, stews and gumbo
Bloody Mary's	



681586 6/26 oz.

Chesapeake Seafood Seasoning Cole Slaw

- 1 cup mayonnaise
- 2 tablespoons vinegar
- 2 tablespoons sugar
- 3 teaspoons Chesapeake seafood seasoning
- 7 cups of cabbage, shredded
- 1 cup carrot, shredded

In a large bowl, thoroughly mix all of the above. Place in refrigerator for a minimum of 1 hour. Serve.