

## Cajun Spice Mix

	25 Po	rtions	50 Portions	
	Metric	Standard	Metric	Standard
Total Yield	25 gm	0.9 oz.	50 gm	1.8 oz.
Dried Oregano	1 gm	1 tsp	2 gm	2 tsp
Garlic Powder	6 gm	2 tsp	12 gm	4 tsp
Onion Powder	3 gm	1.5 tsp	6 gm	3 tsp
Paprika	7 gm	3 tsp	14 gm	6 tsp
Cayenne Pepper	2 gm	1 tsp	4 gm	2 tsp
Black Pepper	2 gm	1 tsp	4 gm	2 tsp
Salt	3 gm	0.5 tsp	6 gm	1 tsp
Dried Thyme	1 gm	1 tsp	2 gm	2 tsp

## Method

Combine all of the ingredients in a bowl and mix well. If not using right away, transfer to an airtight container or re-sealable bag. Store in the fridge until ready to use.

This rub works well with works well with chicken or fish dishes. Approximately 1 gm per portion.

## 

**Nutrition Facts** 

Cholesterol / Cholesterol   Omg	Fat / Lipides Ug		0%
Cholesterol / Cholesterol   Omg	Saturated / satures 0g		
Sodium / Sodium 50mg			0%
Carbohydrate / Glucides less than 0g           Fibre / Fibres 0g         1%           Sugars / Sucres 0g         0g           Protein / Proteines 0g         0g           Vitamin A / Vitamine A         0%           Vitamin C / Vitamine C         0%           Calcium / Calcium         0%	Cholesterol / Cholesterol	0mg	
Fibre / Fibres 0g	Sodium / Sodium 50mg		2%
Sugars / Sucres 0g           Protein / Proteines 0g           Vitamin A / Vitamine A           Vitamin C / Vitamine C         0%           Calcium / Calcium         0%	Carbohydrate / Glucides	less than	<b>0</b> %
Protein / Proteines         0g           Vitamin A / Vitamine A         Vitamin C / Vitamine C           Vitamin C / Vitamine C         0%           Calcium / Calcium         0%	Fibre / Fibres 0g		1%
Vitamin A / Vitamine A  Vitamin C / Vitamine C  Calcium / Calcium  0%	Sugars / Sucres 0g		
Vitamin C / Vitamine C 0% Calcium / Calcium 0%	Protein / Proteines Og		
Calcium / Calcium 0%	Vitamin A / Vitamine A		
	Vitamin C / Vitamine C		0%
	Calcium / Calcium		0%
Iron / Fer 2%	Iron / Fer		2%

