

CREOLE SEASONING

A bright red blend of salt, garlic, paprika, creole spices and herbs that's perfect for New Orleans-style sauces and soups. Seafood, poultry, meats and vegetables also benefit from the kick of cayenne pepper, thyme and garlic. Use it as a dry rub for meat or seafood before grilling or in your favorite gumbo recipe.

Sales Code : 6034 • Pack Sizes: 6/20 oz. Food Service and 25# Box



CREOLE BLACKENED RED FISH WITH DIRTY RICE & LEMON



▶ SCAN ME

BARON SPICES & SEASONINGS

1440 Kentucky Ave., St. Louis, MO 63110
Phone: 314.535.9020 • Fax: 314.535.7227
baronspices.com

DIRTY RICE INGREDIENTS

- 1 cup uncooked long-grain white rice
- Kosher salt
- 2 tablespoons vegetable or other neutral oil, divided
- 1/2 cup finely diced yellow onion
- 1/4 cup finely diced green bell pepper
- 1/4 cup finely diced celery
- 2 medium cloves garlic, minced
- 1/2 pound ground pork, beef, or spicy breakfast sausage
- 1/2 pound chicken or poultry liver (pureed in food processor)
- 2 cup chicken stock
- 1 teaspoon Baron Café Ground Black Pepper
- 1 teaspoon Baron Salt-Free Vegetable Herb Seasoning

DIRTY RICE RECIPE

- Sweat onion, pepper & celery.
- Add ground meat and cook lightly.
- Add all seasonings and rice.
- Add chicken stock and bring to a boil.
- Cover tightly and place in 350° oven for 16 minutes.
- Remove. Stir in pureed chicken livers.
- Cover & let stand for 15 minutes.

BLACKENED FISH INGREDIENTS

- 1 red fish filet
- 1 oz Creole Seasoning
- 6 oz butter
- 1 tablespoon peanut oil
- Lemon wedges & parsley for garnish

BLACKENED FISH RECIPE

- Dip fish in 2 oz of melted butter.
- Liberally coat fish in Creole Seasoning.
- Cook fish in extremely hot pan with remaining butter and oil.

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BARON CREOLE BLOODY MARY

BLOODY MARY INGREDIENTS

- 4 cups tomato of juice
- 1/2 teaspoon of minced parsley
- 2 tablespoons of Worcestershire sauce
- 1 tablespoon of apple cider vinegar
- 1 tablespoon of molasses
- 2 tablespoons of hot sauce
- 2 tablespoons of dill pickle juice
- 1/4 cup of prepared horseradish
- 1/2 teaspoon of salt
- 1/2 teaspoon of Baron Creole Seasoning
- Your favorite vodka

BLOODY MARY RECIPE

- Combine all ingredients (except the vodka), mix thoroughly and refrigerate for at least 48 hours. The Bloody Mary mix will last about 10 to 14 days in your refrigerator.
- Shake 6oz of Bloody Mary mix with 2 oz of your favorite vodka. Strain and serve over ice. Garnish as below or to your liking.

GARNISH

- 1 celery stick
- A skewer of green olives, a lime wedge, a jalapeño pepper (or cocktail onions)
- Rim the glass with Baron Creole Seasoning.

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