

Old Bay Seasoning, Hot

My copycat recipe, just a bit hotter than the original. This makes a bit more than a medium sized can. Either keep it all in one large container or share with friends and make several smaller containers.

6 T Celery Salt

3 T Ground Bay Leaves

2 T Smoked Paprika

1 T Ground Black Pepper

1 T Ground White Pepper

1 T Ground Nutmeg

1 T Ground Cloves

1 T Ground Allspice

1 T Ground Ginger

1 T Ground Mustard

1 T Ground Cardamom

1 1/2 † Ground Cinnamon

1 1/2 † Ground Mace

1 1/2 † Ground Cayenne Pepper (adjust to taste)

Combine All Ingredients: In a bowl, mix all the spices together until well combined.

Store The Blend: Transfer the blend to an airtight container and store it in a cool, dry place.

Use As Desired: Use this blend to add flavor to seafood, chicken, fries, and more.