



LOUISIANA BLACKENING BLEND

We are pleased to introduce our latest product - Louisiana Blackening Blend! Chef Paul Prudhomme, known for his Cajun cuisine, is said to have popularized this bold and tangy spice blend. Traditionally used on fish to either redden or blacken the fillets, our Louisiana Blackening Blend is also great on chicken, steaks, pork, and shrimp. Whether used directly on the fish or meat, or to create a marinade, added to chili or “dirty rice”, this blend will highlight the creativity of your kitchen.

Depending on the desired cooking time, the Louisiana Blackening Blend can be used to either redden or blacken the fish or meat. Whether pan-fried, baked, or grilled, this unique blackened flavour will add new layers to your creations.



Use the blackened meat or fish to create both hot and cold sandwiches, pasta dishes, and salads. The blend can also be used to make a spicy batter for seafood, and is a great addition to chicken wings.