

# Epicurious' No Salt "Old Bay" Seasoning

## INGREDIENTS

- Yield: 0.5 cup
- 2 tablespoons bay leaf powder
- 2 tablespoons celery salt (or 1 tbs. ground celery seed and 1 tbs. salt)
- 1 tablespoon dry mustard
- 2 teaspoons ground black pepper
- 2 teaspoons ground ginger
- 2 teaspoons sweet paprika (smoked paprika is even better if you can find it!)
- 1 teaspoon white pepper
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cloves
- 1 teaspoon ground allspice
- 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon ground mace
- 1/2 teaspoon ground cardamom
- 1/4 teaspoon ground cinnamon



## PREPARATION

1. Combine thoroughly and store in sealed container

Recipes Courtesy of Epicurious <https://www.epicurious.com/recipes/member/views/homemade-old-bay-seasoning-recipe-52622321>

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