

Cajun Seasoning 24oz

Garlic, Onion, Salt, Red Pepper, Paprika, Mustard, Herbs & Spices.

Rating: Not Rated Yet

Price

Price with discount \$19.99

Sales price \$19.99

Discount

Tax amount

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Manufacturer[Catch A Fire](#)

Description

Catch a Fire Cajun Seasoning - 24oz

Unleash the vibrant flavors of the bayou with Catch a Fire's Cajun Seasoning, now available in a generous 24oz bottle. This blend is a fiery symphony of bold and savory spices, crafted to add a burst of excitement to any dish. Combining the robust essence of Garlic and Onion with the spicy kick of Red Pepper and Paprika, this seasoning brings a warm, smoky heat that's unmistakably Cajun.

The tangy note of Mustard and a carefully curated mix of Herbs & Spices create a well-rounded flavor profile that's perfect for everything from grilling and roasting to seasoning your favorite stews and gumbo. Catch a Fire's Cajun Seasoning will transport your taste buds straight to the heart of Louisiana, delivering a taste that's as lively and dynamic as the culture itself. With its larger size, you'll have plenty of this flavorful blend to keep your pantry well-stocked and your meals consistently delicious.

Catch a Fire Cajun Crayfish Boil

Ingredients:

- 3 lbs (1.36 kg) live crayfish, cleaned
- 4 tablespoons Catch a Fire Cajun Seasoning
- 4 cloves garlic, minced
- 1 large onion, quartered

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- 2 lemons, halved
- 4 ears corn, cut into 2-inch pieces
- 1 lb (450g) baby potatoes
- 1/2 lb (225g) smoked sausage, sliced
- 4 bay leaves
- 1/4 cup salt
- 1/4 cup hot sauce (optional)
- 1 stick butter, melted
- Fresh parsley, chopped (for garnish)

Instructions:

1. **Prepare the Boil:** In a large stockpot, bring 4 gallons of water to a boil. Add Catch a Fire Cajun Seasoning, minced garlic, quartered onion, lemon halves (squeezing the juice into the pot first), bay leaves, and salt. Stir to combine and let it boil for 10 minutes to develop the flavors.
2. **Add Vegetables and Sausage:** Add the baby potatoes to the pot and cook for 10 minutes. Then, add the corn and smoked sausage, and cook for an additional 5 minutes until the potatoes are tender.
3. **Cook the Crayfish:** Carefully add the live crayfish to the boiling pot. Stir gently and cook for about 5-7 minutes, or until the crayfish turn bright red and are fully cooked. Turn off the heat and let the crayfish sit in the seasoned water for another 5 minutes to soak up the flavors.
4. **Serve:** Using a large slotted spoon, transfer the crayfish, vegetables, and sausage to a large serving platter or spread them out on newspaper for a fun, communal eating experience. Drizzle the melted butter over the crayfish and garnish with fresh parsley.
5. **Enjoy:** Serve the Cajun Crayfish Boil with extra lemon wedges and hot sauce on the side. Gather your friends and family, roll up your sleeves, and dig into this flavorful feast!

This Catch a Fire Cajun Crayfish Boil is sure to be a hit at your next gathering, bringing the vibrant flavors of Louisiana to your table in a fun and delicious way. Enjoy the taste of the bayou! ????

Reviews

There are yet no reviews for this product.

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