

Kim's Blackening spice mix:

I found the Hobo blackening spice mix on line. However, I found it to have several flaws:

- Too much salt
- Not spicy enough.
- Not enough garlic.

I currently make two versions, one mild and one hot. NOTE: When I use celery salt in place of celery seed, I cut back on the regular salt.

		p i n t c h			
		O R I G I N A L	M I L D	H O T	
Original recipe (Hobo blackening spice mix)	3	Paprika, MILD	27	18	9
	0	Paprika, HOT	0	0	9
	1	Onion powder	9	4	4
	1	Garlic powder	1	1½	1½
	1	White pepper	3	2	2
	1	Black pepper	3	2	2
	1	Cayenne pepper	3	2	2
	1	oregano	3	2	2
	1	thyme	3	2	2
	1	celery seed	3	0 2	0 2
	0	Celery salt	0	2 0	2 0
1	salt	9	1 2	1 2	

In these tables, you can use either tsp or Tsp as the unit of measure, depending upon how large a portion you wish to make.

3 tsp = 1 Tsp