

Blackened spice

**FOOD SERVICE
RECIPE CARD**

INGREDIENTS	QUANTITIES	COST	Total
Amount of Servings	1 pt.	Unit	
bay leafs	30 each		
paprika	1 cup		
dried basil	2 T.		
dried oregano	2 T.		
thyme	2 T.		
onion flakes	1/2 cup		
granulated garlic	1/2 cup		
salt	1/2 cup		
black pepper	2 T.		
white pepper	1/4 cup		
cayenne pepper	1/4 cup		

Total Cost _____

Per _____

Sanitation and HACCP Instructions Wash, rinse, and sanitize all equipment and utensils before and after use. handling food, after handling raw foods, and after any interruption that may contaminate hands. Return all ingredient refrigerated storage if preparation is interrupted. Verify and record final cooking and hot-holding temperatures using a and sanitized thermometer.
CCP - Critical Control Point

METHOD:

- 1) Blend in food processor fitted with steel blade spices and herbs until all ingredients are finely processed and smooth. Store in container till ready to use.