



# RKF Recipes

## Smokin' Creole Seasoning

This seasoning blend jazzes up fish, meat, rice, soups and stews. Use it in your favorite Gumbo or Red Beans and Rice recipe for a true New Orleans culinary experience!

## Creole Honey-Bourbon Glaze

(makes 1 ½ Cups)

### Ingredients

- ¾ cup light brown sugar
- ¾ cup powdered sugar
- ¼ cup (1/2 stick) unsalted butter
- ¼ cup honey
- ¼ cup water (may need more depending on thickness desired)
- 1 Tbls. Smokin' Texas Gourmet **Smokin' Creole Seasoning**
- 2 Tbls. good quality Bourbon



### Directions

1. Stir sugars, butter, and honey in heavy medium saucepan over medium heat until melted and smooth, about 2 minutes
2. Add Smokin' Creole Seasoning and stir until incorporated
3. Add water to saucepan and bring to simmer while stirring until smooth
4. Reduce for about 3-5 minutes until slightly thick and coating the back of a spoon
5. Take off heat and let cool
6. Glaze chicken, fish, or other proteins (can be refrigerated for 1 week)

