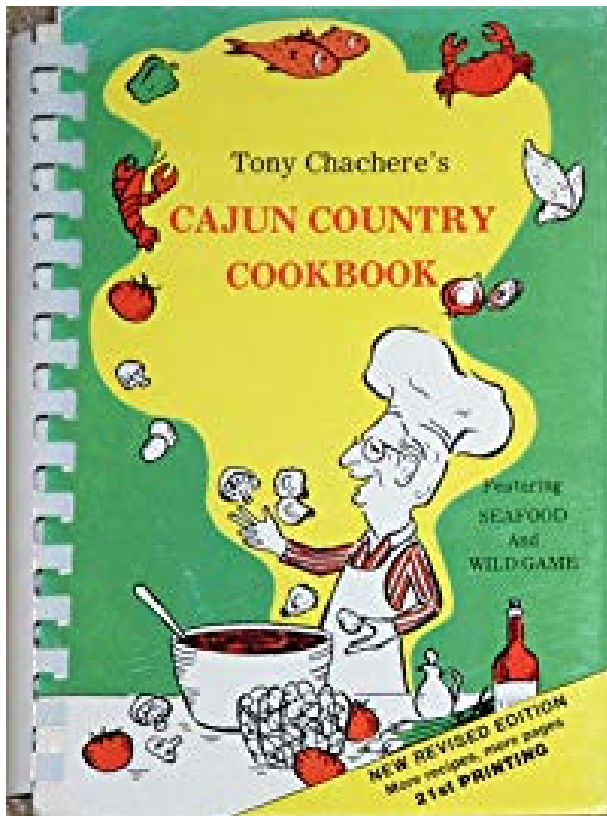


Tony Chachere's Cajun Country Cookbook - NEW REVISED EDITION with more recipes, more page



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Tony's Famous Creole Seasoning is an exact blend of the very spices most prized by Creole cooks.

It goes perfectly with all meats, seafood, poultry, vegetables, eggs, soups, stews and salads and for barbecue and french fries, there is no finger seasoning. Use it anytime anywhere on any type of food. DIRECTIONS - Use it like salt. When it's salty enough, it's seasoned to perfection. Use at a rate of one heaping tablespoonful to a three pound fryer, or three pound roast.

For delicious barbecue season all over and then refrigerate for a least one hour before cooking.