

WHERE CAN
MAGIC SEASONING BLENDS®
TAKE YOUR
Culinary Program?



MAGIC
Seasoning Blends®

CRAFTED *Right* FOR YOUR MENUS

Born from Chef Paul Prudhomme's simple desire to infuse more joy into life through great food, our traditional seasoning blends, salt-free sugar-free seasonings, marinades, pepper sauce and meats are relied on by professional chefs every day for quality, consistency and distinct, long-lasting flavor profiles.

Foodservice PORTFOLIO BENEFITS:

- Robust back-of-house recipe inspiration and menu ideation
- Versatile flavor profiles
- Provides consistency across operations
- High yield
- Created by a chef for chefs
- Custom blending capabilities such as blend development for chains of all sizes (1500-lb. minimum required) and the ability to match any existing blends
 - Packaging capabilities include flex packaging, rigid containers and bulk packs for further processing

Cooking Tip

Substitute approximately the same amount of Magic Seasoning Blends® as the total of the dry herbs and spices in any recipe, making sure you start with less than the amount needed and add more to taste.





SEASONING & SALT-FREE SUGAR-FREE BLENDS

Chef Paul developed our handcrafted dried herb and spice blends by bringing the inspiration and experience of his travels to his menu at K-Paul's Louisiana Kitchen®. Using these "spice racks in a bottle", kitchen pros depend on the restaurant quality they deliver service after service. Plus our Salt-Free Sugar-Free Blends let you serve up professional-quality flavor without increased sodium or sugar content.



- Made with premium-quality herbs and spices
- Use in place of salt and pepper
- Naturally low in sodium
- No MSG, preservatives or additives
- Non-GMO and gluten free
- 3 year shelf life for most blends
- Kosher- and halal-certified options
- Salt-Free Sugar-Free products have no sodium, salt substitutes or artificial sugar substitutes



The same high-quality, premium ingredients you find in Magic Seasoning Blends® are now available as individually packed herbs and spices. Contact us to learn more!

PEPPER SAUCE

Makes it easy to enhance dishes with rich, balanced flavors, offering a simple swap for other condiments and sauces.

- Enhances food with flavor, not just heat
- Made with a unique blend of fully ripened red cayenne and habanero peppers, spices and premium Louisiana cane syrup
- No MSG, additives or preservatives
- Gluten free



SMOKED MEATS

We make our meats at our USDA-certified plant with the same kind of spirit Chef Paul's family originally did.

- Crafted using cold and hot smoking technology for optimal flavor using our 100 year old family recipes
- No artificial additives, fillers or MSG
- Little shrinkage and higher yield
- Lean premium-quality pork



A LIFETIME OF CURIOSITY PASSED ON TO YOU

Our founder, Chef Paul Prudhomme, believed in the magic of cooking and dedicated his career to uncovering deliciously special culinary experiences and exotic flavors to incorporate into his own cuisine. Now, it's our mission to pass his spirit of experimentation and lifetime of knowledge on to you.



Chef Paul's Bronzing Tip

The same as blackening except that the pan should only be heated to 350°F, which takes about 4 minutes and can be done indoors. Keep the skillet as close to 350°F as possible. At this lower bronzing temperature, you'll cook each piece of protein a little longer. Since these methods are simple, any variation will make a dramatic difference.

CHEF PAUL'S ORIGINAL BLACKENING METHOD

- Use a cast-iron skillet to stand up to the intense heat.
- Blackening produces a great deal of heat and smoke. If you don't have a commercial kitchen range hood, work outdoors on a gas grill or burner.
- Melt unsalted butter in a pan or skillet large enough to hold whatever you're going to cook, then set it aside to cool. Heat a large cast-iron skillet over very high heat until it is extremely hot, at least 650°F. It will take about 10 minutes to heat. The protein to be blackened should be at room temperature (so the butter will adhere but not congeal).
- Dip the protein in the melted butter so that both sides are lightly and evenly coated. Sprinkle (don't pour) the desired Magic Seasoning Blend on one side of the protein and carefully place it, seasoned side down, in the hot, dry skillet. Sprinkle the top with Magic Seasoning Blend.
- Cook, turning frequently, until done. The cooking time will vary depending on what you are blackening, but 4 minutes total cooking time is usual.

THINGS TO KEEP IN MIND

- Be sure the skillet is hot enough and absolutely dry.
- Don't over-season—herbs and spices should enhance the taste, not hide it.
- You don't want to overcook the fillet, chop, or steak—there's a big difference between blackened and burned.
- Avoid a burned, bitter taste by wiping out the skillet between batches.

RECIPE *Inspirations*

Try these deliciously simple recipes to get an idea how Magic Seasoning Blends® can enhance your menu.



❖ MAGIC BAKED SALMON ❖

INGREDIENTS

Yields 2 servings

2	Salmon fillets
4 tsp	Salmon Magic®
-	Unsalted butter, melted

PREPARATION

Preheat the oven to 350°F. Lightly brush the top and sides of the salmon fillets with melted butter. Brush a small sheet pan with melted butter. Season the top and sides of the salmon fillets with the Salmon Magic® (if the fillet is thick, use a little more of the Salmon Magic®). Press the seasoning in gently. Place the fillets on the sheet pan and bake until top is golden brown and the fillets are just cooked through, about 4-6 minutes. Serve immediately. Do not overcook.

❖ PASTA IN CREAM SAUCE ❖

INGREDIENTS

Yields 2 main-dish or 4 side-dish servings

3 cups	Cooked spaghetti or rotelle
6 tbsp	Unsalted butter
1/4 cup	Green onions, finely chopped
2 tsp	Any Magic Seasoning Blends® seasoning
2 cups	Half-and-half or heavy cream

PREPARATION

In a large skillet, melt the butter over medium heat. Add the Magic Seasoning Blend and sauté about 1 minute to bring out the flavors, stirring occasionally; add the green onions and sauté 1 to 2 minutes, continuing to stir. Gradually add the cream, either stirring or shaking the pan in a back-and-forth motion until the mixture reaches a boil. Simmer over medium heat until the sauce thickens somewhat, continuing to shake the pan, about 2 to 3 minutes. Add the cooked pasta; toss and stir until heated through, about 2 minutes. Pasta should swim in the sauce. Serve immediately.

To increase plate value, try adding raw vegetables or bite-sized pieces of chicken when melting butter—or add uncooked seafood when tossing cooked pasta.



Words & Cooking Tips from Chef Paul

“For chefs, a great recipe is not only a part of business, but is also a part of sharing emotion.”

“When Magic Seasoning Blends® are used in place of salt and pepper, you can dramatically change the direction of your dish. With experience and imagination, you will be able to add amounts that you want just as I always add the amounts that I want. I recommend that you taste your dish each step of the way so that you can understand the changes in flavor that occur during cooking. It will also give you information about the seasoning level.”

ENRICH PROFITS WITH THESE *Robust* FLAVORS

PRODUCT	MASTER CASE PACK	UPC	ITEM NUMBER	CASE DIMENSIONS	CASE CUBE	CASE WEIGHT
SEASONING BLENDS						
Meat Magic®	4/24 oz canisters	0-47997-42314-6	MEA201	8.5" x 8.5" x 6.1"	.255 cu/ft	7.5 lbs
Poultry Magic®	4/24 oz canisters	0-47997-42319-1	POU201	8.5" x 8.5" x 6.1"	.255 cu/ft	7.5 lbs
Blackened Redfish Magic®	4/24 oz canisters	0-47997-42309-2	RED201	8.5" x 8.5" x 6.1"	.255 cu/ft	7.5 lbs
Seafood Magic®	4/24 oz canisters	0-47997-42324-5	SEA201	8.5" x 8.5" x 6.1"	.255 cu/ft	7.5 lbs
Blackened Steak Magic®	4/20 oz canisters	0-47997-42339-9	STE201	8.5" x 8.5" x 6.1"	.255 cu/ft	6.5 lbs
Pork & Veal Magic®	4/24 oz canisters	0-47997-42334-4	PRK201	8.5" x 8.5" x 6.1"	.255 cu/ft	7.5 lbs
Vegetable Magic®	4/24 oz canisters	0-47997-42329-0	VEG201	8.5" x 8.5" x 6.1"	.255 cu/ft	7.5 lbs
Gumbo Filé	4/13 oz canisters	0-47997-42430-3	GUM201	8.5" x 8.5" x 6.1"	.255 cu/ft	4 lbs
Fajita Magic®	4/24 oz canisters	0-47997-42389-4	FAJ201	8.5" x 8.5" x 6.1"	.255 cu/ft	7.5 lbs
Barbecue Magic®	4/24 oz canisters	0-47997-42394-8	BAR201	8.5" x 8.5" x 6.1"	.255 cu/ft	7.5 lbs
Salmon Magic®	4/24 oz canisters	0-47997-42435-8	SALRB201	8.5" x 8.5" x 6.1"	.255 cu/ft	7.5 lbs
Shrimp Magic®	4/24 oz canisters	0-47997-42379-5	SHR201	8.5" x 8.5" x 6.1"	.255 cu/ft	7.5 lbs
Sweetie Magic™	4/32 oz canisters	0-47997-42344-3	SWE201	8.5" x 8.5" x 6.1"	.255 cu/ft	9.5 lbs
Gravy & Gumbo Magic®	4/24 oz canisters	0-47997-42349-8	GRA201	8.5" x 8.5" x 6.1"	.255 cu/ft	7.5 lbs
Breeding Magic®	4/24 oz canisters	0-47997-42384-9	BRE201	8.5" x 8.5" x 6.1"	.255 cu/ft	7.5 lbs
Herbal Pizza & Pasta Magic®	6/16 oz shaker bottles	100-47997-12372-2	HER2066PK	7.5" x 8.3" x 8.3"	.299 cu/ft	7.5 lbs
Hot & Sweet Pizza & Pasta Magic®	6/16 oz shaker bottles	100-47997-12367-8	HTS2066PK	7.5" x 8.3" x 8.3"	.299 cu/ft	7.5 lbs
Magic Creole Seasoning	4/7 lb bottles	0-47997-99151-5	MCSRS209	10.4" x 15.1" x 10.8"	.982 cu/ft	31.5 lbs
Magic Jerk Seasoning	4/22 oz canisters	0-47997-99248-2	MSBJERK201	8.5" x 8.5" x 6.1"	.255 cu/ft	7 lbs
"Just Plain Good" Seasoning	4/24 oz canisters	0-47997-44013-6	ROTSSALT201	8.5" x 8.5" x 6.1"	.255 cu/ft	7.5 lbs
Honey Barbecue Seasoning	4/24 oz canisters	0-47997-44015-0	ROTHB201	8.5" x 8.5" x 6.1"	.255 cu/ft	7.5 lbs
Citrus Herb Seasoning	4/20 oz canisters	0-47997-44005-1	ROTCHHRB201	8.5" x 8.5" x 6.1"	.255 cu/ft	6.5 lbs
New Orleans Seasoning	4/20 oz canisters	0-47997-44003-7	ROTN0201	8.5" x 8.5" x 6.1"	.255 cu/ft	6.5 lbs
Salt Free Seasoning	4/16 oz canisters	0-47997-44017-4	ROTFSALT201	8.5" x 8.5" x 6.1"	.255 cu/ft	5.5 lbs
South of the Border Seasoning	4/16 oz canisters	0-47997-44008-2	ROTSBOR201	8.5" x 8.5" x 6.1"	.255 cu/ft	5.5 lbs
Chipotle Chile Seasoning	4/20 oz canisters	0-47997-44004-4	ROTCHIP201	8.5" x 8.5" x 6.1"	.255 cu/ft	6.5 lbs
Little Italy Seasoning	4/16 oz canisters	0-47997-44006-8	ROTLITA201	8.5" x 8.5" x 6.1"	.255 cu/ft	5.5 lbs
Hot & Sweet Seasoning	4/16 oz canisters	0-47997-44016-7	ROTHS201	8.5" x 8.5" x 6.1"	.255 cu/ft	5.5 lbs
Pueblo Seasoning	4/20 oz canisters	0-47997-44014-3	ROTNAV201	8.5" x 8.5" x 6.1"	.255 cu/ft	6.5 lbs
Caribbean Seasoning	4/24 oz canisters	0-47997-44001-3	ROTCARB201	8.5" x 8.5" x 6.1"	.255 cu/ft	7.5 lbs
Burger Magic®	6/24 oz shaker bottles	100-47997-63025-1	BURG2066PK	7.5" x 8.3" x 8.3"	.299 cu/ft	10.5 lbs
Magic French Fry Seasoning	6/24 oz shaker bottles	100-47997-63026-8	FRY2066PK	7.5" x 8.3" x 8.3"	.299 cu/ft	10.5 lbs
PEPPER SAUCE						
Magic Pepper Sauce®	4/1 gallon jug	0-47997-42700-7	MPSGAL	14.75" x 14" x 12"	1.43 cu/ft	52 lbs
SALT-FREE SUGAR-FREE BLENDS						
Lemon & Cracked Pepper	6/19.2 oz bottles	0-47997-99208-6	LCRP2066PK	7.5" x 8.3" x 8.3"	.299 cu/ft	9 lbs
Lemon & Cracked Pepper	500/0.7g PC packets	0-47997-99157-7	LCRP399	8.25" x 5.15" x 5.5"	.135 cu/ft	2 lbs
Sweet Basil & Tarragon	6/16 oz bottles	0-47997-99212-3	SEVHB2066PK	7.5" x 8.3" x 8.3"	.299 cu/ft	7.5 lbs
Sweet Basil & Tarragon	500/0.5g PC packets	0-47997-99160-7	SEVHB399	8.25" x 5.15" x 5.5"	.135 cu/ft	2 lbs
Six Spice	6/16 oz bottles	0-47997-99210-9	SXSP2066PK	7.5" x 8.3" x 8.3"	.299 cu/ft	7.5 lbs
Six Spice	500/0.6g PC packets	0-47997-99162-1	SXSP399	8.25" x 5.15" x 5.5"	.135 cu/ft	2 lbs
Sweet & Spicy	6/19.2 oz bottles	0-47997-99211-6	SWSP2066PK	7.5" x 8.3" x 8.3"	.299 cu/ft	9 lbs
Sweet & Spicy	500/0.6g PC packets	0-47997-99159-1	SWSP399	8.25" x 5.15" x 5.5"	.135 cu/ft	2 lbs
Toasted Onion & Garlic	6/16 oz bottles	0-47997-99209-3	TONGR2066PK	7.5" x 8.3" x 8.3"	.299 cu/ft	7.5 lbs
Toasted Onion & Garlic	500/0.7g PC packets	0-47997-99158-4	TONGR399	8.25" x 5.15" x 5.5"	.135 cu/ft	2 lbs
Sweetie Magic	6/16 oz bottles	0-47997-99213-0	SFSWE2066PK	7.5" x 8.3" x 8.3"	.299 cu/ft	7.5 lbs
Sweetie Magic	500/0.7g PC packets	0-47997-99161-4	SFSWE399	8.25" x 5.15" x 5.5"	.135 cu/ft	2 lbs
Magic Creole Seasoning	6/24 oz bottles	0-47997-99333-2	MCSSF2066PK	7.5" x 8.3" x 8.3"	.299 cu/ft	10.5 lbs
Magic Creole Seasoning	500/0.7g PC packets	0-47997-99407-3	MCSSF399	8.25" x 5.15" x 5.5"	.135 cu/ft	2 lbs
Barbecue Magic®	6/19.2 oz bottles	100-47997-99381-3	SFSFBBQ2066PK	7.5" x 8.3" x 8.3"	.299 cu/ft	9 lbs
Barbecue Magic®	500/0.6g PC packets	0-47997-99408-0	SFSFBBQ399	8.25" x 5.15" x 5.5"	.135 cu/ft	2 lbs
Magic Italian Seasoning	6/12.5 oz bottles	100-47997-13026-3	MSBITAL2066PK	7.5" x 8.3" x 8.3"	.299 cu/ft	6.5 lbs
Magic Flavor Station® - Standard display	1 EA (6) SFSF 16-19.2 oz	0-47997-99318-2	SFSFFLA206	17" x 13.75" x 5"	.68 cu/ft	9.5 lbs
Magic Flavor Station® - Custom display	6 - Custom SFSF Selection	0-47997-99373-1	SFSFCUST206	17" x 13.75" x 5"	.68 cu/ft	9.5 lbs
SMOKED MEATS						
Andouille Sausage - Regular	2/5 pound cyrovac packs	0-47997-50011-3	R1	16.5" x 12" x 4.5"	.52 cu ft	12 lbs
Andouille Sausage - Hot	2/5 pound cyrovac packs	0-47997-60011-0	H1	16.5" x 12" x 4.5"	.52 cu ft	12 lbs
Tasso Ham	2/5 pound cyrovac packs	0-47997-70011-7	T1	16.5" x 12" x 4.5"	.52 cu ft	12 lbs

CONNECT WITH US BY VISITING [MAGICSEASONINGBLENDS.COM](https://magicseasoningblends.com) OR CALL US AT 1-800-457-2857