

Fluvanna County Public Library

Spice of the Month Club

Old Bay Seasoning

Flavor Profile: Slightly sweet, salty, spicy & savory.

Ingredients: Celery Salt (Salt, Celery Seed), Spices (Including Red Pepper, and Black Pepper), and Paprika.

Old Bay Seasoning is a blend of 18 herbs and spices that is marketed in the United States by McCormick & Company and originally created in Baltimore, Maryland. The seasoning is a mix of celery salt (salt, celery seed), spices (including red pepper and black pepper), and paprika. Some of the other spices that may be used are laurel leaves, mustard, cardamom, cloves and ginger. It is regionally popular, specifically in Maryland, as well as in the Mid-Atlantic States, the Southern States, parts of New England and the Gulf Coast.

Old Bay Seasoning is named after the Old Bay Line, a passenger ship line that plied the waters of the Chesapeake Bay from Baltimore to Norfolk, Virginia, in the early 1900s. In 1939, a German-Jewish immigrant named Gustav Brunn started the Baltimore Spice Company. The origins of the company can be traced back to Wertheim, Germany, where Brunn started a wholesale spice and seasoning business selling to food industries, seeing an opportunity as spices were in especially short supply amidst hyperinflation in the aftermath of World War I. Due to rising antisemitism as the Nazi Party rose to power, the company moved to Frankfurt, Germany; however, on the night of November 9, 1938, a massive pogrom against Jews, known as Kristallnacht, led to Brunn being arrested by Nazi soldiers and sent to Buchenwald concentration camp.

According to Brunn's son, Gustav's wife paid a large sum of money to a lawyer for him to be released; as they had already applied for and received American visas, they were able to escape with their two children to New York City and later Baltimore, Maryland, where Brunn had family. There, having brought with him only a small spice grinder, Brunn founded the Baltimore Spice Company and produced the "Delicious Brand Shrimp and Crab Seasoning", which was later renamed Old Bay.

The rights to the seasoning brand were purchased by McCormick & Co in 1990. McCormick continued to offer Old Bay in the classic yellow can. McCormick has a number of other products under the Old Bay banner, including seasoning packets for crab cakes, salmon patties and tuna, tartar sauce, cocktail sauce and seafood batter mix. They also make other seasoning blends that mix Old Bay seasoning with garlic, lemon, brown sugar, herbs, and blackened seasonings. McCormick has offered a lower-sodium version of Old Bay Seasoning.

The seasoning is chiefly used to season crab and shrimp. It is used in various clam chowder and oyster stew recipes. The seasoning is also used as a topping on popcorn, salads, eggs, fried chicken, chicken wings, french fries, tater tots, corn on the cob, boiled peanuts, dips, chipped beef, baked potatoes, potato salad, potato chips and guacamole. Several movie theaters in the Chesapeake region offer it in the condiment section.

Library Resources

The Best of Virginia Farms Cookbook & Tour Book by Cici Williamson – 641.59755 WIL

Oh Gussie! By Kimberly Schlapman – 641.5975 SCH

Trisha's Table by Trisha Yearwood – 641.5975 YEA

Homemade Old Bay Seasoning

- 1 tablespoon celery salt (see Recipe Notes)
- 1 tablespoon hot paprika
- 1 tablespoon smoked paprika
- 1 ½ tsp. mustard powder
- ¾ tsp. cayenne pepper
- ½ tsp. ground black pepper
- ½ tsp. ground white pepper
- ¼ tsp. ground bay leaves (see Recipe Notes)
- 1/8 tsp. ground cinnamon
- 1/8 tsp. ground cloves
- 1/8 tsp. ground nutmeg



1. Place 1 tablespoon celery salt, 1 tablespoon hot paprika, 1 tablespoon smoked paprika, 1 1/2 teaspoons dry mustard, 1/4 teaspoon cayenne pepper, 1/2 teaspoon ground black pepper, 1/2 teaspoon ground white pepper, 1/4 teaspoon ground bay leaves, 1/8 teaspoon ground cinnamon, 1/8 teaspoon ground cloves, and 1/8 teaspoon ground nutmeg in a small bowl and whisk to combine. Use to season meat, fish, vegetables, or beans.
2. Recipe Notes
3. Celery salt: 2 teaspoons kosher salt plus 1 teaspoon celery seeds can be substituted for the celery salt
4. Bay leaves: If you are unable to find ground bay leaves, you can grind whole leaves using a mortar and pestle.
5. Storage: Store in an airtight container at room temperature for up to 1 year.

<https://www.thekitchn.com/old-bay-seasoning-recipe-23344701>

Cheddar Biscuits with Old Bay Seasoning (8 servings)

Biscuits:

- 2 cups Original Bisquick mix
- ¾ cup milk
- ¼ cup butter, melted
- ½ cup shredded Cheddar cheese

Topping:

- ½ cup butter, melted
- ¼ tsp. salt
- ¼ tsp. Old Bay seafood seasoning
- ¼ tsp. garlic powder
- ¼ tsp. parsley flakes

1. Preheat the oven to 425 degrees F (220 degrees C).
2. Make the biscuits: In a medium bowl, stir together Bisquick, milk, melted butter, and Cheddar until a soft dough forms. Drop dough by spoonfuls to create eight biscuits on an ungreased cookie sheet.
3. Bake in the preheated oven until golden brown, 16 to 18 minutes.



4. Meanwhile, make the topping: In a small bowl, stir together melted butter, salt, Old Bay, garlic powder, and parsley flakes.
5. Remove biscuits from the oven and immediately brush with topping. Serve warm.

<https://www.allrecipes.com/recipe/238830/cheddar-biscuits-with-old-bay-seasoning/>

Old Bay Beef Stew Recipe

- ½ pound beef rib eye steak
- ¾ cup finely chopped onion
- 1 ½ tsp chopped garlic
- ½ cup chopped celery
- ½ cup chopped red pepper
- 1 Tbsp. Old Bay Seasoning
- 1 can mushrooms, stems and pieces
- Fingerling potatoes



1. Cut the rib eye steak into about 1/2 cubes.
2. Place beef in a 3 quart stock pot, and cook until browned.
3. Add chopped onion, celery and chopped garlic. Cook 3 – 4 minutes or until onion is translucent.
4. Add chopped red pepper, and cook for another 5 minutes, stirring often.
5. Season with 1 tbsp Old Bay Seasoning, and cook for 5 – 10 minutes.
6. Add 10 – 15 fingerling potatoes (or 1 potato chopped fine).
7. Cook, stirring often, for 20 minutes.
8. Add canned mushrooms, and cook for another 5 minutes.

<https://www.spiceplace.com/blog/2006/04/09/old-bay-beef-stew-recipe/>

OLD BAY® Roasted Pork Tenderloin

- ¼ cup firmly packed brown sugar
- 4 teaspoons OLD BAY® Classic Seafood Seasoning
- 1 small butternut squash, (about 2 pounds) peeled and cut into 1-inch cubes
- 1 large onion, cut into thin wedges
- 2 tablespoons butter, melted
- 1 pork tenderloin, (about 1 pound)



1. Preheat oven to 425°F. Mix brown sugar and OLD BAY in large bowl. Remove 1/4 cup seasoning mixture; set aside. Add squash, onions and butter to bowl with remaining OLD BAY mixture; toss to coat well. Arrange vegetables in single layer on large shallow, foil-lined baking pan sprayed with no stick cooking spray.
2. Roast vegetables 10 minutes. Rub pork tenderloin with reserved seasoning mixture. Push butternut squash and onions to one side of pan. Place pork tenderloin on other side.
3. Roast 20 to 25 minutes longer or until pork is desired doneness and squash is tender. Slice pork and serve with butternut squash and onions.

<https://www.mccormick.com/old-bay/recipes/main-dishes/old-bay-roasted-pork-tenderloin>

Zesty Orange Chicken with Old Bay Glaze

- 1.5 lbs boneless, skinless chicken thighs
- 1 cup fresh orange juice
- 2 tablespoons honey
- 2 tsp. Old Bay seasoning
- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 1 tsp. salt
- 1 tsp. black pepper
- 2 green onions, sliced for garnish
- Optional: cooked rice or quinoa for serving



1. In a mixing bowl, whisk together the orange juice, honey, Old Bay seasoning, minced garlic, salt, and black pepper.
2. Marinate the chicken thighs in the orange mixture for at least 30 minutes in the refrigerator.
3. Heat olive oil in a large skillet over medium-high heat.
4. Remove chicken from marinade and sear in the hot skillet for about 4-5 minutes per side, or until golden brown and cooked through.
5. Pour the remaining marinade into the skillet and reduce over medium heat until slightly thickened, about 5-7 minutes, then return chicken to the marinade.
6. Once the sauce coats the chicken, remove from heat and let rest for a few minutes.
7. Serve the chicken drizzled with the glaze, garnished with sliced green onions, over rice or quinoa if desired.

<https://www.dishgen.com/recipes/zesty-orange-chicken-with-old-bay-glaze-m32j75ze>

Old Bay Shrimp and Pasta Alfredo (8 servings)

- ½ cup olive oil
- 4 cloves garlic, chopped, or to taste
- 1 pound jumbo shrimp, peeled and deveined
- 3 tablespoons seafood seasoning (such as Old Bay®)
- 1 tablespoon crushed red pepper flakes, or to taste
- 1 (16 ounce) package angel hair pasta
- ½ cup Alfredo sauce, or as needed (Optional)
- 1 tablespoon freshly squeezed lemon juice



1. Heat oil in a large skillet over low heat. Add garlic and cook until fragrant, about 1 minute. Add shrimp and sprinkle with seafood seasoning; toss until completely coated. Stir in red pepper flakes and cook until shrimp are bright pink on the outside and the meat is opaque, 10 to 15 minutes.
2. Meanwhile, bring a large pot of lightly salted water to a boil. Cook angel hair pasta in the boiling water, stirring occasionally, until tender yet firm to the bite, 4 to 5 minutes. Drain pasta.
3. Add pasta to the skillet and toss with shrimp and olive oil to combine. Stir in Alfredo sauce and drizzle with lemon juice.

<https://www.allrecipes.com/recipe/278310/old-bay-shrimp-and-pasta-alfredo/>

Baked OLD BAY Chicken Tenders (6 servings)

- ½ cup French's® Honey Mustard
- 2 tablespoons OLD BAY® Classic Seafood Seasoning, divided
- 1 ½ pounds chicken tenders , or boneless skinless chicken breasts, cut into 1/2-inch strips
- 1 tablespoon vegetable oil
- 1/3 cup plain bread crumbs
- 2 tablespoons flour



1. Preheat oven to 425°F. Mix honey mustard and 1 tablespoon of the OLD BAY in small bowl. Cover. Refrigerate until ready to serve.
2. Coat chicken with oil in large bowl. Mix bread crumbs, flour and remaining 1 tablespoon OLD BAY in large resealable plastic bag. Add chicken in batches. Seal bag and shake to coat evenly.
3. Arrange chicken in single layer on wire rack in 15x10x1-inch baking pan. Discard bag with any remaining seasoning mixture.
4. Bake 20 to 25 minutes or until chicken is cooked through. Serve with OLD BAY honey mustard.

<https://www.mccormick.com/old-bay/recipes/main-dishes/baked-old-bay-chicken-tenders>

Air Fryer OLD BAY Chicken Wings (8 servings)

- 2 1/2 pounds chicken wing pieces
- 3 tablespoons OLD BAY® Classic Seafood Seasoning, divided
- ¼ cup honey
- 1/3 cup melted butter



1. Spray basket of air fryer with no stick cooking spray. Preheat air fryer to 400°F. Pat wings dry with paper towels. Sprinkle wings with 2 tablespoons OLD BAY, tossing to coat.
2. Place wings in fryer basket. (Cook in batches, if needed, depending on the size of your air fryer.) Air fry 20 to 25 minutes or until skin is crispy and wings are cooked through, shaking basket or tossing wings with tongs every 5 minutes during cooking.
3. Meanwhile, mix melted butter, honey and remaining OLD BAY in large bowl. Add hot cooked wings and toss to coat. Serve immediately.

<https://www.mccormick.com/old-bay/recipes/appetizer/air-fryer-honey-old-bay-wings>

Maryland Crab Dip

- 1 pound Lump crab meat
- 12 ounces Cream cheese, softened
- 6 ounces Shredded cheddar cheese, divided
- ¼ cup Mayonnaise
- ¼ cup Sour cream
- 1 tablespoon Old Bay seasoning, add more to taste
- 1 tablespoon Lemon juice
- 2 teaspoons Worcestershire sauce



- 1 tsp. Ground mustard
1. Preheat oven to 375 degrees F.
 2. In a large bowl combine cream cheese, 4 ounces of shredded cheddar cheese, mayonnaise, sour cream, Old Bay, Worcestershire sauce, lemon juice, and ground mustard. Stir together until well combined.
 3. Add the lump crab meat and gently fold it into the mixture doing your best to break apart the meat as little as possible.
 4. Spread the mixture into a lightly greased 1.5 quart baking dish and top with the remaining shredded cheddar cheese and a sprinkle of Old Bay seasoning.
 5. Bake for 25 – 30 minutes or until the dip is hot and bubbling.
 6. Serve with your favorite crackers, bread, chips, or veggies.

<https://www.homemadeinterest.com/maryland-crab-dip/>

Shrimp Pasta Salad

- 1 pound Elbow Macaroni
- 32 ounces Cooked shrimp, medium size (51/60)
- 1 cup Mayonnaise
- ¼ cup Lemon juice
- 3 tablespoons Old Bay seasoning
- 1 tsp. Sugar
- 1 Green onion
- 1 cup Red bell pepper
- 1 cup Celery
- ¼ cup Diced red onion



1. Cook elbow macaroni according to package instructions. Make sure to salt your water for added flavor.
2. Once the pasta is al dente, drain the water and rinse pasta under cold water. Let the pasta drain thoroughly before proceeding to the next step.
3. Pat your cooked shrimp dry with a paper towel and then sprinkle with one teaspoon of the Old Bay seasoning and toss so that all of the shrimp is lightly coated.
4. In a small bowl combine the mayonnaise, lemon juice, remaining Old Bay seasoning, sugar, salt, and pepper in a small bowl and whisk together.
5. Add the cooked macaroni, cooked shrimp, green onion, red bell pepper, celery, and red onion to a large bowl.
6. Pour the mayonnaise mixture over everything and gently toss together until well-coated.
7. Store in an airtight container in the refrigerator for at least 1 hour to let it chill.
8. Once it has chilled you can serve immediately or store until ready to eat.

<https://www.homemadeinterest.com/easy-shrimp-pasta-salad/>

Minced Turkey Salad with Marinated Artichoke Hearts (Serves 4-5)

- 2 cups roasted turkey breast (minced)
- 1 (16 ounce) jar marinated artichoke hearts (drained and chopped)
- 2 green onions (sliced)



- ½ large green pepper (minced)
- 3 stalks celery (minced)
- 2 tsp. capers (drained, minced and rinsed)
- ¼ cup mayonnaise
- ¾ tsp. Old Bay Seasoning
- 1 tsp. Dijon mustard
- freshly ground black pepper

Toss all ingredients together in a large bowl then season generously with black pepper . (be sure and taste before adding any salt...the artichokes, Old Bay and Capers are all salty so you probably won't want to add extra) Cover and chill at least 30 minutes or overnight.

<https://www.therightrecipe.org/archives/1410>

Old Bay Potato Skins

- 8 slices thick cut bacon, fried and crumbled
- 8 russet potatoes
- Olive oil
- Old Bay Seasoning
- 2 cups shredded sharp cheddar cheese
- 1 cup sour cream
- 4 green onions, sliced

1. Preheat your oven to 400 degrees F.
2. Fry bacon over medium heat in a skillet until fully cooked and crispy (about 4 to 5 minutes on each side). Transfer bacon to a plate lined with paper towels to drain and cool. Crumble bacon when cooled.
3. Wash and scrub potatoes. Rub each potato with olive oil. Place on baking sheet. Bake for approximately 50 minutes to 1 hour, or until fork is inserted easily.
4. Slice potatoes lengthwise and scoop out potato flesh with a spoon or cookie scoop.
5. Using a basting brush, brush both sides of potatoes with olive oil.
6. Sprinkle both sides of potatoes with Old Bay Seasoning.
7. Place potatoes cut side down on baking sheet. Bake for an additional 7 minutes on each side. Sprinkle potatoes evenly with shredded cheddar cheese and bacon pieces.
8. Return to oven and bake until cheese is melted.
9. Top each potato with sour cream and sliced green onions.



<https://theblondcook.com/old-bay-potato-skins/>

Maryland Old Bay Vegan Pasta Salad (12 servings)

- 1 16-ounce box rotini noodles can use a mix of tomato and spinach rotini for extra color
- 1 cup vegan Italian dressing
- 2 tsp. Old Bay Seasoning
- 1 head broccoli cut into small florets
- 1 pint cherry tomatoes cut in half



- ½ red onion chopped
1. Boil noodles according to package. While the noodles are cooking, whisk the italian dressing and Old Bay Seasoning in a small bowl until blended.
 2. Dressing for Old Bay Pasta Salad
 3. Once pasta is cooked and drained, place it in a large mixing bowl or serving bowl. Drizzle with the prepared dressing and toss to coat. Add broccoli, tomatoes, and red onion; combine.
 4. Cover and refrigerate until thoroughly chilled, about 30 minutes.

<https://keylimecoconut.com/recipe/maryland-old-bay-vegan-pasta-salad/>

Old Bay Sweet Potato Wedges (4 servings)

- 2 pounds sweet potatoes, cut lengthwise into 8 wedges each
 - 3 tablespoons extra-virgin olive oil
 - 2 tsp. Old Bay seasoning, plus more for serving
 - Chopped fresh flat-leaf parsley for serving (optional)
1. Heat the oven to 450°F, with the racks in the middle and upper third. Heat two large baking sheets (not nonstick) in the oven for 10 minutes.
 2. Toss the sweet potatoes with the oil and Old Bay in a large bowl. Spread the sweet potatoes on the hot baking sheets in a single layer.
 3. Roast the potatoes, rotating the baking sheets and switching their positions on the racks once halfway through, until tender and golden, about 25 minutes. Season with more Old Bay to taste and sprinkle with parsley, if using. Serve hot.



<https://food52.com/recipes/86669-old-bay-sweet-potato-wedges-recipe>

Old Bay Pretzel-and-Cheese Cookies (Serves 3 dozen)

- 1¼ cups all-purpose flour
- 2 tsp Old Bay Seasoning
- ¼ tsp salt
- 12 Tbsp cold butter, cut into 24 pieces
- 4 oz sharp cheddar cheese, shredded
- 2 oz salted pretzels, coarsely chopped



1. Place flour, Old Bay and salt in a food processor; pulse to combine. Scatter butter on top of flour mixture. Pulse until dough forms clumps, stopping occasionally to scrape down sides of bowl. Add cheese and pretzels; pulse to combine. Turn dough onto a work surface; knead briefly to bring it together. Divide in half; shape each half into a 9-inch log. Wrap each tightly in plastic wrap; freeze at least 1 hour and up to 2 months.
2. Preheat oven to 350°F. Position racks to divide oven into thirds.
3. Use a serrated knife to cut dough into ½-inch-thick slices. Place slices 1 inch apart on parchment-lined baking sheets. Bake 19–21 minutes, rotating sheets front to back and top to bottom after 10 minutes, or until firm and golden. Cool on sheets 5 minutes. Transfer to cooling racks to cool completely.

<https://parade.com/842017/alison-ashton/old-bay-pretzel-and-cheese-cookies/>