Lucky Cajun Seasoning Asks: Why Are We Using Stale Seasoning on Food We Actually Care About?

Chef Blackwell Smith, recently featured in Chowhound, Delish, and Food Republic, launches fresh-ground, allergen-free Cajun blends made weekly in Chattanooga.



Chattanooga, Tennessee Aug 5, 2025 (<u>Issuewire.com</u>) - Why are we still using stale, mass-produced seasonings on the food we actually care about?

Smith, is challenging home cooks to think twice about what's in their spice rack.

"We wouldn't drink orange juice from concentrate over fresh-squeezed. We wouldn't trade fresh-baked cookies for a gas station pack. And we'd never eat stale chips by choice," says Smith. "So why are we still using factory-ground seasoning blends full of anti-caking agents, fillers, and allergens?"

Lucky Cajun's flagship blend, **Black Label**, is a bold, fresh-ground Cajun seasoning handcrafted weekly in Chattanooga. Made with smoked paprika, garlic, cayenne, jalapeño, black pepper, and herbs like savory and marjoram, it delivers serious flavor with **zero MSG**, **gluten**, **or sugar**.

Smith has been featured in *Chowhound*, *Food Republic*, and *Delish* for his work in professional kitchens. Now, he's helping home cooks season smarter, cleaner, and fresher—one small batch at a time.

With over **100 five-star Google reviews**, Lucky Cajun has built a cult following among flavor-focused home chefs who want real seasoning with none of the junk.

??? Special Offer

New customers can grab a **Welcome 6-Pack** of Lucky Cajun's best blends for just **\$18.88 with free shipping**. It's the easiest way to upgrade your spice cabinet overnight.

???? https://theluckycajun.com/pages/the-lucky-cajun-welcome-6-pack

Press and media inquiries: Samples available upon request. ???? Contact: Blackwell Smith Luckycajunspices@gmail.com



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Source: Lucky Cajun LLC

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