

# Bayou Blaze T-Bone





**A fiery blend of cayenne, smoked paprika, and savory herbs. Bayou Blaze brings bold Southern heat with a smoky finish—perfect for grilling, searing, or reverse-searing.**

**Serve with charred okra, bourbon-glazed sweet potatoes, or a cold Abita Amber.**

**Rub generously, rest 30 mins, then sear over high heat.  
Finish with a pat of Cajun compound butter.**