



**FOR IMMEDIATE RELEASE: 07/05/2023**

## **4th of July, A Wooden Spoon, two Seasonings and the Rebirth of Creole**

**California, July 4th, 2023:** Dreux Boys introduced their brand to retail with two blends - mild and medium. These small-batch, low-sodium, gluten-free, vegan seasonings enhance dishes like eggs, potatoes, vegetables, proteins, and iconic Louisiana Creole favorites such as red beans and rice and Creole Gumbo. Todd, the chief blender, and owner, shares kitchen techniques in cooking videos on their website, social accounts, and YouTube.

Also released on July 4th is a unique Wooden Creole Spoon, handcrafted in Louisiana from USA-grown Cherrywood. Its curved handle offers a comfortable grip and easy maneuvering, while the flat, angled head excels in reaching pot corners and moving ingredients effortlessly, making it a must-have tool for gravies, cream sauces, and roux.

Join the flavor journey by visiting their website and YouTube channel called “Cast Iron Creole” for Todd's expert culinary demonstrations.

For more on Dreux Boys click <https://www.dreuxboys.com/>

### **About Dreux Boys**

Founded by Chief Blender Todd Cannon, Dreux Boys has been crafting clean, flavorful blends since 1998. They launched their small-batch, low-sodium, gluten-free, and preservative-free seasoning in retail in July 2023. This versatile blend elevates eggs, potatoes, vegetables, proteins, cream sauces, and iconic Louisiana Creole dishes like red beans and rice and Creole Gumbo, celebrating the true taste of Creole culture and honoring home chefs' traditions. Complementing the seasoning, the handcrafted Creole Spoon, made from USA-grown Cherrywood, boasts unique details like a curved handle for a comfortable grip and easy maneuvering, and a flat, angled head that gets into the corners of your pot for seamless stirring of gravies, cream sauces, and Roux's. Discover recipes and cooking videos at [www.dreuxboys.com](http://www.dreuxboys.com). Instagram: @dreuxboyscreole. TikTok: @dreuxboys. Facebook: @DreuxBoysCreoleSeasoning. Cooking videos on YouTube: @CastIronCreole.

Welcome to the Rebirth of Creole.