

ZA'ATAR SEASONING

Last Modified: 12/06/2016

PREP: 5 Min
COOK: N/A

F EASY

SEASONING-TURKISH

MAKES 3/4 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
1/4	Cup	Ground Sumac (Berries)	
2	Tbsp	Dried Thyme Leaves	
1	Tbsp	White Sesame Seeds	Toasted
2	Tbsp	Dried Marjoram	
2	Tbsp	Dried Oregano Leaves	
1	Tsp	Kosher Salt	

PREPARATION	
FACTOID	Za'Atar seasoning is used extensively in Middle Eastern Cuisine, lending itself equally well to Meats, Vegetables, Rice and even Breads. It is often mixed with Olive Oil in order to make a spreadable paste. In Arabic, Za'Atar translates simply into Thyme. A bit confusing, eh?
TOOLS	1) Small Stainless Steel Skillet 2) Spice Grinder
PREP	See Step #1
1	In a small skillet over medium heat, add in the Sesame Seeds and toast them until they are golden brown.
2	Add all of the listed ingredients into a spice grinder and pulse it until it becomes a coarse powder.
HINTS	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.