

HERBS DE PROVENCE SEASONING

F EASY

Last Modified: 12/06/2016

PREP: 5 Min
COOK: N/A

SEASONING-FRENCH

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
2	Tbsp	Dried Rosemary	
1	Tbsp	Fennel Seed	
2	Tbsp	Dried Savory	
2	Tbsp	Dried Thyme Leaves	
2	Tbsp	Dried Marjoram	
2	Tbsp	Dried Basil Leaves	
2	Tbsp	Dried Lavender Flowers	
2	Tbsp	Dried Italian Parsley Leaves	
1	Tbsp	Dried Oregano Leaves	
1	Tbsp	Dried Tarragon	
1	Tsp	Dried Ground Bay Leaves	

PREPARATION	
FACTOID	This goes great in Salads, Fish, Chicken, Beef and Pork. The fragrance is amazing!
TOOLS	1) Small Mixing Bowl
PREP	None.
1	In a small mixing bowl, thoroughly combine all of the listed ingredients together.
HINTS	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.