

ITALIAN SEASONING

Last Modified: 12/06/2016

F **EASY**

PREP: 10 Min
COOK: N/A

SEASONING-ITALIAN

MAKES 1/2 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
2	Tbsp	Dried Basil Leaves	
2	Tbsp	Dried Oregano Leaves	
2	Tbsp	Dried Rosemary Leaves	
2	Tbsp	Dried Marjoram	
2	Tbsp	Dried Cilantro Leaves	
2	Tbsp	Dried Thyme Leaves	
2	Tbsp	Dried Savory	
2	Tbsp	Crushed Red Pepper Flakes	
PREPARATION			
FACTOID	Sprinkle this on Sandwiches, Vegetables, Pizza, Spaghetti and use in any recipe that calls for Italian Seasoning.		
TOOLS	1) Spice Grinder		
PREP	None.		
1	Thoroughly combine all of the listed ingredients in a Food Processor or Spice Grinder. Pulse until the desired consistency is achieved..		
HINTS	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.		