

# CREAMY SOUP SPICE SEASONING

F EASY

Last Modified: 12/06/2016

PREP: 10 Min  
COOK: N/A

SEASONING-USA

**MAKES 1+ CUPS**

| QUA                  | MEASURE | INGREDIENT                   | PROCESS |
|----------------------|---------|------------------------------|---------|
| <b>SEASONING MIX</b> |         |                              |         |
| 4                    | Tsp     | Dried Oregano Leaves         |         |
| 4                    | Tsp     | Dried Italian Parsley Leaves |         |
| 2                    | Tsp     | Dried Marjoram               |         |
| 2                    | Tsp     | Dried Dill Leaves            |         |
| 2                    | Tsp     | Dried Thyme Leaves           |         |
| 4                    | Tsp     | Dried Basil Leaves           |         |
| 1                    | Tsp     | Hand Rubbed Sage Leaves      |         |
| 4                    | Tsp     | Dried Rosemary Leaves        |         |
| 1                    | Tsp     | All Purpose Flour            |         |

|                    |                                                                                                                                                                                            |
|--------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>PREPARATION</b> |                                                                                                                                                                                            |
| <b>FACTOID</b>     | Use this mixture in place of ALL dry spice ingredients in any creamy soup. I.E. If the recipe calls for a total of 4 teaspoons of various spices, use 4 teaspoons of this mixture instead. |
| <b>TOOLS</b>       | 1) Small Mixing Bowl<br>2) Spice Grinder                                                                                                                                                   |
| <b>PREP</b>        | None.                                                                                                                                                                                      |
| <b>1</b>           | Add all of the listed ingredients into a Spice Grinder and pulse until ground fine.                                                                                                        |
| <b>HINTS</b>       | Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.                                                            |