

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
SEASONING MIX			
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	

PREPARATION

FACTOID	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.
TOOLS	1) Small Mixing Bowl 2) Spice Grinder
PREP	None.
1	Add all of the listed ingredients into a Spice Grinder and pulse until ground fine.
HINTS	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.