

Recipe for: GARLIC AND HERB SALT

INGREDIENTS

- 3-4 garlic cloves
- 2-3 cups loosely packed herbs (parsley, dill and oregano)
- 1/2 cup salt

DIRECTIONS

1. Preheat oven to 170 ° F.
2. Smash garlic with the side of your knife and finely mince cloves.
3. Destem all the herbs and add to the minced garlic. Finely chop herbs into garlic.
4. Add 2-3 tablespoons of salt to garlic and herb mixture and continue to chop.
5. Once garlic and herbs are finely chopped, add remaining salt and mix until well combined.
6. Spread mixture over a cookie sheet in a thin layer.
7. Turn oven off and place tray in oven to dry for about 1 hour. Mixture should be dry to the touch before removing from the oven.
Alternatively, you could let mixture dry on a kitchen counter, which takes several hours.
8. Once salt mixture is completely dry and cooled, transfer to a mason jar and use in recipes! Try it as a seasoning on popcorn, season roasted chicken or veggies, add it to an olive oil and vinegar mixture for a homemade salad dressing and more!

Store in a mason jar at room temperature

