



Herbed Salt or Sugar

Ingredients:

2 Cups salt or sugar

1/3 Cup fresh herbs of your choice

Suggested Pairings:

Salt: basil, chives, cilantro, rosemary, sage, thyme, etc.

Sugar: basil, bay leaves, citrus peel, lemon balm, lavender, mint, etc.

Instructions:

1. Remove thick stems from hardy herbs (rosemary, oregano, thyme, etc.) if using, then run a knife through sprigs to break up into smaller pieces.

2. Place in a food processor and pulse until finely chopped. Add salt and pulse again to blend.

3. Transfer to an airtight container (no need to sift) and cover. Herbed salt or sugar will infuse more the longer it sits. Let sit for 1 week for full flavor. The infused salt or sugar can be stored in an airtight container at room temperature in a darky, dry place for up to 3 months.

Suggested Uses:

Use herbed salts and sugars in baking or to season beverages, sauces, & roasted vegetables and meats.

Makes 40-45 servings.