



Homemade Garlic Salt & Herb Blend

Want to cut down your table salt intake or simply incorporate more spices into your cooking? Whether you buy dried organic herbs or dry your own, this medley of herbs is a great flavor enhancer for savory entrees.

It takes about 5-10 minutes to make this herb blend. Store it in a clean, empty glass container.

Ingredients:

1 tablespoon each of Garlic Salt OR Powder and Dry Mustard

2 teaspoon each of the following dried herbs: Parsley, Dill Weed, Savory, Thyme, Onion Powder, Paprika, and Ground White Pepper (or 1 teaspoon Cayenne Pepper)

1 teaspoon dried Lemon Peel

Directions:

If you have a garden, air-dry your own organic herbs. Be creative. Experiment with other herb and spice recipes that will compliment your vegan or vegetarian dishes. Blend the herbs and seal the mixture in an airtight container. Homemade herb blends also make an excellent culinary gift! Be creative. Make your own labels and gift tags.

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