

HERBES DE PROVENCE

Herbes de Provence is an incredibly fragrant and flavorful blend of dried herbs from the South of France, especially good mixed with some extra-virgin olive oil! You can use this beautiful blend to season just about anything from salads, soups, stews, roasted and grilled meats or fish, and even to jazz up your cheese board. All of these herbs can typically be found at most grocery stores and it's likely you already have most of them on hand, so no more excuses, it's time to get your Herbes De Provence on!

Prep time: 5 minutes

Makes ¼ cup



Combine all ingredients in a spice grinder or blender and pulse two or three times until coarsely ground.

Note: Herbes de Provence has become more and more available at local grocery stores and markets everywhere, and of course sold on amazon.com. Pick up a jar or order one online. You'll be so happy you did!

Ingredients:

- 1 tablespoon dried basil
- 1 tablespoon dried oregano or marjoram
- 1 tablespoon dried summer savory
- 1 tablespoon dried thyme
- 1 teaspoon dried lavender
- 1 teaspoon fennel seeds, or anise seeds
- 2 dried bay leaves, crushed