

Garlic Herb Salt



Makes approximately 2 pounds

12 ea fresh garlic cloves
4 oz rosemary, picked off the stems
4 oz thyme, large stems removed
4 oz parsley, rough chopped
4 oz sage
1# kosher salt

1. Process everything in the food processor in batches.
2. Send through a sifter for an even texture.
3. DO NOT throw away left over stems and leaves, use for other purposes like on the outside of roasts.
4. Keep covered in the fridge to preserve the green color.
5. Use as you would regular salt

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