

Herbes de Provence

Ingredients

- 3 Tablespoons marjoram
- 3 Tablespoons oregano
- 3 Tablespoons rosemary
- 3 Tablespoons savory
- 3 Tablespoons thyme

Method

Mix the herbs and place into a clean glass jar with lid. Amber glass will keep herbs fresh longest but keeping herbs in a cool, dark place is also good.

I like to keep the herb leaves as whole as possible while in storage. Crumble the herbs between your hands to release the essential oils and aroma as you put them to use.

Source: simplelivinginsuburbia.wordpress.com/2014/03/04/homemade-herbes-de-provence-or-italian-seasoning/ (Yield: about 1 cup)
