JENNI MARIE'S TEST KITCHEN

www.JMtestkitchen.com

Italian Seasoning

Equipment Needed:

- **Choose: Small Mixing Bowl, Mortar & Pestle, Small Food Processor**
- **Kitchen Scale**
- **Measuring Cups & Spoons**
- **Whisk**

Directions:

1). Gather all equipment & ingredients. Combine all ingredients in a small bowl and stir well. Alternately, you can combine in a mortar and pestle, or small food processor to incorporate everything really well. Place in an airtight container and store in a cool dry place for up to 1 year.

- ***1/3 C. Dried Oregano***
- ***1/3 C. Dried Parsley***
- ***3 T. Dried Thyme***
- ***1/3 C. Dried Basil***
- ***3 T. Dried Rosemary***

I like to save and wash any empty spice shakers to use for storage. You can also buy shakers on amazon or near the bulk spices at your local grocery store.