

Fresh Herbal Seasoning Salt for Gift Giving

This is an easy gift to prepare for friends and family that will remind them *of you* during the year as they barbeque and prepare delicious, savory dishes. My version is a take off of a recipe I found via the internet, so feel free to adapt yours in the same way. I took a look at what was growing in the garden and mixed the ingredients until the fragrance and color inspired my taste buds. Even though you are using fresh herbs and seasonings, the salt will preserve ingredients and it will not need refrigeration. You will start with:

3 pounds of coarse Kosher salt

½ cup fresh rosemary, washed and removed from the stems

About 20 fresh sage leaves

Zest of 2 lemons (yellow part only)

4-6 garlic cloves, peeled and sliced

Pour salt into a large bowl. Add zest and garlic. Pinch or snip herb leaves from stems, avoiding woody parts, add to ingredients. Stir to blend. Process in small batches in a blender or food processor, until salt turns an even light green. Herb amounts may be adjusted to taste. After ingredients are blended, combine all batches to obtain a homogenous mixture. Spread on a baking sheet and allow to air dry for 24 hours.

Makes about 8 cups.

To prepare as gifts: Use ½ pint canning jars (8 ounces), fill with seasoned salt, cover with a canning lid and band, and label. I topped mine with decorative cloth and a ribbon with an attached recipe card.

