Sale Aromatico Toscano

Tuscan Aromatic Salt

Combine equal amounts of the following ingredients using fresh or dried herbs.

- Rosemary
- Sage
- Thyme
- Bay Laurel
- Garlic
- Sea salt

Finely chop fresh herbs and garlic, or crumble dry herbs. Combine with salt in a bowl. May be used immediately, or air-dried by spreading the mixture on a sheet pan and leaving uncovered for at least 24 hours. Preserve in a covered jar for several weeks. Mixture may be used as a rub or stuffing for pork, turkey, chicken, rabbit, veal, etc.

Notes:

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