



CS Italian Seasoning

Author: Bob and Robin Young

Categories: Source: The Captain's Shack, Spice Blend

Description: An easy recipe for homemade Italian Seasoning. If you don't have the store-bought blend on hand, you can easily make your own.

Yield: 2 1/2 c

Preparation Time: 5 minutes

Start to Finish Time: 6 minutes

Directions

1) Working in batches and in a spice mill, combine basil, oregano, rosemary, thyme, marjoram, sage, garlic and onion. Blend for 15 secs or until desired consistency is achieved. Store in a tight jar in a cool, dry place and out of sunlight.

Ingredients

4 T dry Basil

4 T dry Oregano

3 T dry Rosemary

4 T dry Thyme

4 T dry Marjoram

2 T dry Sage

2 T Garlic Powder

2 T dry Onion