

Homemade Herb Salt

Oscar · 29/09/2024

**Prep Time**

2 hrs 5 mins

Difficult

Medium

Servings

72

Description

Yes the color in this salt will fade within a few weeks but the herby flavor and aroma will remain intact for much longer I described this as a finishing salt meaning its used to season cooked food at the table however it can also be used in place of regular salt in any recipe preparation

Ingredients

— - ½ cup coarse sea salt - ¼ cup packed fresh rosemary leaves - ¼ cup packed fresh lemon thyme leaves - 1 cup sea salt

Instructions

1. Place 1/2 cup coarse sea salt
2. rosemary
3. and lemon thyme in the bowl of a food processor. Pulse
4. grinding salt until rosemary and thyme have a fine consistency. Add 1 cup sea salt and pulse to combine. Pour salt mixture into a shallow baking dish and let air dry for 2 hours. Transfer salt to a glass jar and screw on lid. Angela Sackett Superhotmama Chef's Note I used rosemary and lemon thyme in this recipe
5. but other hearty green herbs also work. By hearty
6. I mean herbs that are sturdy and resinous
7. like savory
8. oregano
9. and marjoram. Fragile herbs like dill
10. chervil
11. and cilantro
12. just don't work as well. There is no shelf-life limit; this can be kept indefinitely.