Vegan and GlutenFree Broth Powder

Jacob · 30/09/2024



Prep Time

40

Dificult

Medium

Servings

1 cups

Description

This is a base bouillon Not wanting to use commercial seasonings that have hidden MSG and other additives I have researched some alternatives Many recipes include other spices and herbs that may or may not be right for all dishes This is a base recipe that can be adjusted to your likes and preferences but suit most savory soups and stews Make sure your products are glutenfree when purchasing because some yeasts are not certified as such

Ingredients

— - 2 ½ cups nutritional yeast flakes - 3 tablespoons dried parsley flakes - 2 tablespoons dried onion flakes - 2 tablespoons dried garlic flakes - 2 teaspoons celery seed - 2 teaspoons dried dill weed

Instructions

1. Blend yeast flakes
2. parsley
3. onion
4. garlic
5. celery seed
6. and dill together in a blender until mixture is a fine powder. Cook's Notes: Store in an airtight container at room temperature for up to 1 year. Use about 1 tablespoon of broth powder per 1 cup of water to make broth. Use 1 teaspoon per serving as an accent flavor in a main dish.