



Herbs de Provence

Jacob · 28/09/2024



Prep Time

48

Difficult

Medium

Servings

1 cup

Description

This herbs de Provence recipe was developed after looking at many different recipes. It's my version of the classic dried herb seasoning that tastes great in salads and on fish, chicken, beef, or pork. The fragrance is amazing.

Ingredients

— - 2 tablespoons dried rosemary - 1 tablespoon fennel seed - 2 tablespoons dried savory - 2 tablespoons dried thyme - 2 tablespoons dried basil - 2 tablespoons dried marjoram - 2 tablespoons dried lavender flowers - 2 tablespoons dried Italian parsley - 1 tablespoon dried oregano - 1 tablespoon dried tarragon - 1 teaspoon bay powder

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Grind rosemary and fennel seed in a spice grinder; transfer to a mixing bowl. Dotdash Meredith Food Studios Add savory
2. thyme
3. basil
4. marjoram
5. lavender
6. parsley
7. oregano
8. tarragon
9. and bay powder to the bowl; stir well. Store in an airtight container between uses. Dotdash Meredith Food Studios