

Herb-Infused Salt Jars

This recipe makes about ¾ cup of infused salt



Ingredients

1 tbsp freeze-dried rosemary leaves
1 tbsp freeze-dried thyme leaves
1 tbsp freeze-dried basil or parsley
½ cup coarse sea salt or Himalayan pink salt

Optional: **1 tbsp** freeze-dried garlic or onion powder for extra flavor

Directions:

1. Be sure your freeze dried herbs are pulsed in a food processor to make a fine consistency. (Check out our recipe post about freeze drying herbs at www.freezedryingcookbook.com)
2. Add the herbs and salt to a food processor and give just a couple of pulses to combine (You can also just add to a jar and shake to mix)
3. Add all dry ingredients to a jar with a lid. Enjoy

Notes:

For gifting: Package your infused salt in a small glass jar with a decorative label. For a larger gift, combine the infused salt with an assortment of freeze-dried herbs in a basket and include a small wooden spoon for a charming touch. You can also use the infused salt to create a custom spice rack

Freeze-dried herbs give this salt a vibrant flavor and color. You can create endless variations using your favorite herbs — like lemon basil, dill, or even a spicy chili salt for adventurous cooks!

Nutritional Value Per 1 serving

Not provided