



Gammy's House Recipes

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Herbs de Provence

Throughout France, little corked pots of herbs may be found jauntily scribbled with, 'Herbes de Provence'. This herbal mixture may be used with salads, vegetables, fish, poultry, pasta, and sauce. It has become a multi-purpose seasoning in my cabinet.

- 2 Tbsp. dried basil leaves, crushed
- 1 Tbsp. dried fennel seeds
- 1 Tbsp. dried lavender flowers, crumbled
- 2 Tbsp. dried marjoram, crushed
- 2 Tbsp. dried rosemary, crushed
- 1 Tbsp. dried sage, crushed
- 1 Tbsp. dried savory, crushed
- 2 Tbsp. dried thyme, crushed

Toss together lightly to mix. Place in airtight jar. May last for several months.

Yield: 3/4 cup