

Fragrant Herb Salt

Yield: ¾ cup

4 to 5 garlic cloves, peeled

Scant 1/2 cup kosher salt

About 2 cups loosely-packed, pungent fresh herbs such as sage, rosemary, thyme, savory, basil, or small amounts of lavender

1. Cut each garlic clove lengthwise through the center, remove the sprout (if any) in the center and discard.
2. Mound the salt and garlic on a cutting board. Mince the garlic, blending it with the salt as you work.
3. Place herbs in a mound and coarsely chop them. Add the herbs to the garlic salt and chop them together to the texture of coarse sand.
4. Spread the salt on a baking sheet.
5. Heat oven to 200°F and then **turn the oven off**. Place cookie sheet in oven, close door, and let it sit overnight to dry.
6. Store in clean, dry jars.