

### ITALIAN HERB BLEND

- . Pick herbs on a dry day, late morning, after dew has dried off.
- . Oregano- Leaves are small, so hang in small bunches tied with elastic (stems shrink while drying and elastic continues to hold tight.) Dry in a well-ventilated area, out of direct sunlight. I use the attic of the garage for my drying space, where I keep a fan going and the window open for proper circulation.
- . Basil- Dry large leaves in a dehydrator, or dry the smaller leaved Spicy Globe Basil in bunches like oregano. If you don't have a dehydrator for the large leaves, just turn the oven to 200, then turn it off and place the leaves on a cookie sheet in the oven with the door slightly ajar (don't overlap the leaves). You may need to do this 3-4 times before the herbs are dry and brittle.
- . Rosemary- also has small leaves and can be dried in small bunches, same as oregano.

To store, place the completely dried herbs in a brown paper bag till ready to blend. The Italian Herb Blend consists of equal parts basil and oregano and about half as much rosemary (it has a stronger flavor).

This is the fun and fragrant part. Crumble with your hands and remove stems. I use a basket sieve with fairly large openings to sift out the larger stems.

I use a coffee bean grinder for the rosemary and to blend the final mix before packaging. We package in small tins bought on line.