

French Herb Mix

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Ingredients: 5 4-oz jars

1 part Marjoram, dried
1 part Oregano, dried
2 parts Thyme, dried
1 part Savory, dried
2 sprigs Lavender (optional)
5 4-oz Jars

Procedure:

Combine 4 oz each of the Marjoram, Oregano and Savory. Add 8 oz Thyme and 2 sprigs of Lavender (Optional) in food processor. Divide this mix into the 5 4-oz jars, cover tightly and store in dark area. This recipe was developed by Simon Beck, known as Simca, Julia Child's co-author on Mastering French Cooking. You can remember it by "MOTTTS": M for Marjoram, O for Oregano, TT for Twice Thyme and S for Savory. I made my own version by adding Lavender for a more Provencal style mix; which translates to MOTTLS by adding the L for Lavender.

Small ornate tins make a great package for this mix. If you don't have time to make your own, Kofflers Spices are already prepacked and ready. Available as Marie's Spices at Brinton's Home Store in Carmel.

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