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Recipe

Lavender Blend of Herbes de Provence

Use to season lamb or poultry, in a honey glaze for pork or roast turkey, and with roasted onions, garlic, and other root vegetables. Use well dried, organic herbs.

- ¼ cup thyme leaves
- ¼ cup savoury leaves
- 3 tablespoons basil leaves
- 2 tablespoons crushed bay leaves
- 2 tablespoons crushed rosemary leaves
- 1 tablespoon crushed lavender flowers

Mix the whole leaves together and store in an airtight jar in a cool, dark place. Just before using, crush to a fine powder and add to foods.