

Herbes de Provence

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Herbes de Provence is an all-purpose seasoning that originated in the Provence region of France. Bordering the Mediterranean and Italy, it shares a Mediterranean style that emphasizes wholesome, quality, fresh ingredients. This area of southeast France is famous for its vibrant, light cuisine that includes fresh meats, cheeses, eggs, and locally grown vegetables. In the 20th century the familiar herbs were informally incorporated into a blend that became Herbes de Provence. Blends differ, but usually include some mixture of savory, marjoram, rosemary, thyme, oregano, and lavender. This blend adds bay leaf, celery seed and another French favorite, tarragon. Feel free to experiment and come up with your own favorite version!



Ingredients (all dried):

- 4 tsp. thyme
- 2 tsp. marjoram

- 2 tsp. parsley
- 1 tsp. tarragon
- $\frac{3}{4}$ tsp. lavender
- $\frac{1}{2}$ tsp. celery seed
- 1 bay leaf, crushed



Directions:

Combine all ingredients well. Store in airtight container out of direct sunlight.