

Herbes de Province

- 1 tablespoon dried thyme leaves
- 1 tablespoon dried sweet marjoram leaves
- 1 tablespoon dried summer or winter savory leaves
- 1 tablespoon dried rosemary leaves
- 2 dried bay laurel leaves, finely crushed in a mortar or spice grinder
- 1 teaspoon dried lavender buds
- 2 teaspoons grated and dried orange zest

1. Place thyme, sweet marjoram, savory and rosemary leaves in small bowl. Lightly crumble leaves with fingertips.
2. Add crushed bay, lavender buds, fennel seeds, and orange zest. Stir together to mix well.
3. Pour into a glass jar and cover tightly. Store in a cool, dry, dark place for up to 1 year.

Source: Herbs - A Country Garden Cookbook, Rosalind Creasy and Carole Saville