



HEALTHY EATS - LARGE BATCH "GARLIC-GARLIC" SEASONING RECIPE

I make this delicious seasoning blend in large batches because I use it often in many of my savory recipes. And after you taste it, you might find this one of your favorite seasonings too. It's great in many homemade sauces, dips, casseroles, and even just sprinkled in your salad or on your veggies. As with anything, if you can use *organic* dried spices, you and your body get extra bonus benefits!

Ingredients

- 1/2 cup dried minced garlic
- 2 TB dried chopped onions
- 1 TB garlic powder or granulated garlic
- 1 tsp garlic salt
- 2 tsp dried chives
- 1 tsp dried dill weed
- 1 tsp dried parsley
- 1/2 tsp dried basil

Procedure

Combine these beautiful dried spices together in a bowl and store in a glass jar in your pantry. Use it in anything and everything savory to boost the flavor in your favorite dishes.

This blend will keep in the pantry upwards of 6 months in an airtight jar. But it probably won't last that long as it may soon become your "go to" spice blend!

If you don't want such a large batch, just cut the recipe in half. But trust me...its so good, you'll use it all up (and it's also great to give as hostess or holiday gifts).