



JACK IS COOKING

Italian Seasoning from your own herb garden

There is nothing wrong with purchasing seasoning but if you have an herb garden, why not make use of it. Your own herbs will be fresher, cleaner and it's a great feeling to be able to use them. The following ingredients are present in most Italian seasoning:

In roughly equal quantities:

- Oregano and/or marjoram. Greek oregano is the most flavorful
- Parsley
- Garlic
- Basil

In much smaller quantities:

- Rosemary
- Thyme
- Sage

A nice addition:

- Summer savory

Don't get all crazy about this! It's going to taste good and need not be identical each time. Experiment with the proportions that please you the most. Dry the herbs until they are crisp and still green, crumble them up and mix them well. Store them in airtight jars out of the light.

