

About Italian Spice

Italian seasoning is not really Italian since you can find it everywhere except in Italy. In this way, it is similar to other seasoning blends like curry powder in that Indians living in India do not use despite the fact that it is a blend of Indian spices. Italian seasoning is a blend of the herbs that show up in many Italian dishes. These herbs include oregano, basil, and marjoram. While these herbs are readily available in Italy, they were not always easy to find in America. As a result, early Italian immigrants needed a way to add their preferred flavors to dishes. Italian seasoning provided exactly that. It is important to keep in mind that most traditional Italian recipes will call for only two to three herbs at most. This is one of the reasons that Italian cooks will usually opt for individual herbs rather than a blend. As a North American invention, Italian seasoning is best used in our versions of Italian classics. Aside from Italian-American dishes, it also works well as an all-purpose seasoning that provides herbal notes in stews and soups.

Italian Seasoning Recipe

Ingredients:

- 3 tbsp dried oregano
- 3 tbsp dried basil
- 2 tbsp dried thyme
- 2 tbsp dried marjoram
- 1 tbsp dried rosemary
- 1 tbsp dried sage
- 1 tsp dried chili flakes optional

Instructions

Combine - Add all ingredients to a small bowl.

Mix well to combine.

Store - Transfer to an airtight jar or container and keep stored in a cool place for up to 6 months.