

BOB'S POULTRY SEASONING

Ingredients

- 2 teaspoons dried sage
- 1 ½ teaspoons dried thyme
- 1 teaspoon ground dried marjoram
- ¼ teaspoon dried rosemary
- ½ teaspoon fresh grated nutmeg
- ¼ teaspoon black pepper corns

The sage, thyme and rosemary should be dried from your garden to know they are 'the good stuff', if you have an herb garden.

Put the pepper corns in a spice or coffee grinder and give them a good grinding. Add the sage, thyme and rosemary to the grinder and grind all to a nice slightly ruff powder. Add the grated nutmeg and ground marjoram and give the grinder a quick mix grinding. Place all the above in an airtight glass jar for storage with the rest of your spices.

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