

ROSEMARY LEMON SALT

INGREDIENTS

1 large box sea salt

8-10 fresh rosemary sprigs, divided

zest of two lemons, very finely minced

You will also need: 3-4 sterilized canning jars (depending on size)

DIRECTIONS

Wash and dry rosemary. Place salt and 5-6 rosemary sprigs in a large pan and heat over a low flame for about fifteen minutes, shaking the pan periodically. Take care not to singe the mixture. Cover the pan and set aside for 24 hours.

After 24 hours, remove the spent rosemary sprigs. Mince the remaining rosemary and mix with the minced lemon zest and salt. Pour flavored salt into sterilized jars and seal tightly. Store in a cool, dark, dry place.