

# Poultry Seasoning

*Swick*

Makes 3 cups | Active Time: | Total Time:

- 5 tbsp gr sage
- 4 tbsp gr thyme
- 2 tbsp gr rosemary
- 1 tbsp + 1 tsp gr marjoram
- 1/2 tsp gr nutmeg
- 1 tsp white pepper

If you can't find ground spices, whole dried spices are fine — you can also dry out your own herbs from your garden.

To make the spice mix, add all the ingredients to a small bowl and stir until well combined. You could also add them to a blender and blend until well mixed.

Keep it in an airtight container at room temperature for several months.