

Provençal Herb-Lemon Salt

Gift Idea:

Present the salt in a small glass jar with ribbons. Attach a gift card or label with ideas for how to use the salt. Pair with a collection of other sea salts from around the world with a salt grinder.

Kathy's Note:

The pungent aroma of herbs mixed with fresh lemon zest creates a salt that is delicious sprinkled on salads, pasta dishes or grilled lamb chops. Sprinkle it to season grilled seafood, sautéed fish, or chicken. Rub it lightly on a leg of lamb before roasting, use it to season a salad made with tomatoes, onion, and goat cheese, or stir some into a good olive oil and serve as a dipping sauce. This salt is also delicious sprinkled on corn on the cob, hard-boiled eggs, egg salad, even a simple fried egg.

The salt will keep in a cool, dry spot for several months.

Ingredients:

- 1/2 cup sea salt
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1 teaspoon dried basil or oregano
- 1 heaping teaspoon grated lemon zest*
- 1 small bay leaf

**Wash and dry the lemon before grating*

In a small bowl, mix the salt breaking up any large crystals. Stir in the herbs and lemon zest and mix well. Let sit one hour to dry out the fresh lemon before sealing in a small glass jar. Bury the bay leaf in the middle of the salt.

Seal and keep in a cool, dry spot.