

Magic Salt

The ingredients for this recipe are based on the Tuscan Herb Salt recipe from Sally Schneider's "A New Way to Cook." However, Schneider's ingredient ratios seemed a little too herb heavy (the salt ended up taking on a Kermit-like coloring). Below I adjusted the ratios to render a subtler blend. The yield is high, which is great for holidays, hostess gifts, or to share with fellow foodie friends. (Alternatively, you can cut the recipe down – cutting by half or a third makes for easy ingredient division.)

Ingredients:

5-6 cloves of garlic, peeled and cut into small chunks
2-3 bunches of fresh sage
2-3 bunches of fresh rosemary
1 to 1.5 pounds of Kosher salt (e.g., Morton's Kosher Salt)

1. Strip leaves off herbs. Place leaves and remaining ingredients in the bowl of a food processor and pulse until herbs and garlic are finely minced. If you don't have a food processor, you can chop the ingredients together by hand (the former will be much faster).
2. Transfer contents to a large bowl and let dry uncovered for a few days.
3. Stir contents to break up hardened chunks; store indefinitely in a clean, dry jar.

Notes:

- Small Mason jars work well for small gifts or favors. For a pretty touch, cut a square of wax paper or fabric to cover the top and sides of the lid; secure in place with a rubber band. Tie ribbon or raffia around to cover the rubber band.
- Feel free to substitute other herbs, depending on what looks most fresh at the market.