



Lemon Rosemary Salt

- 1/2 cup dried zested lemon or any citrus peel
- 1 teaspoon cracked black peppercorns
- 1 Tablespoon canning salt
- 1 teaspoon garlic powder **or** 1 Tablespoon garlic flakes
- 1 teaspoon onion powder **or** 1 Tablespoon onion flakes
- 2 Tablespoons coarsely ground dried rosemary

Mix all ingredients together and place in an airtight container.
Label and date the container and store in a cool dry place.

Marinade: 1 Tablespoon seasoning blend to 1 cup olive oil.

Rice Seasoning: 1 teaspoon seasoning blend per cup of cooking water.

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