

Sun-Dried Tomato Italian

Prep 10 min | Cook — | Rest —

Rich, umami-forward, and cozy — a quick sprinkle transforms simple sauces or vegetables into something special.

Special tools: Mortar & pestle or small grinder (optional).

Ingredients

- 2 Tbsp sun-dried tomato powder (or finely ground tomatoes)
- 1 Tbsp basil
- 1 Tbsp oregano
- ½ tsp crushed red pepper
- 1 tsp garlic powder
- ½ tsp fennel seed, crushed
- ½ tsp black pepper
- 1 tsp smoked salt (or fine sea salt)

Directions

1. Mix all ingredients until blended.
2. Store in an airtight jar away from light.

Notes

Perfect stirred into olive oil for bread-dipping or pasta sauces.

Shelf life ≈ 6 months.

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