



# Noreen's Kitchen

## Greek Style Seasoning Blend

### Ingredients

2 tablespoons dried oregano  
2 tablespoons dried mint  
2 tablespoons dried marjoram  
2 tablespoons dried parsley  
1 tablespoon dried dill weed  
1 tablespoon ground rosemary  
1 tablespoon dried basil

2 tablespoons garlic powder  
2 tablespoons onion powder  
1 tablespoon crystallized lemon powder  
2 tablespoons cracked black pepper  
1 tablespoon crushed red pepper (option)  
2 tablespoons dried lemon zest

### Step by Step Instructions

Combine ingredients and mix well. If you wish to have a more powdered consistency, you can grind this with a mortar and pestle or in a spice grinder.

Store in an airtight container away from heat and moisture. Preferably a cool, dark and dry pantry shelf.

This seasoning should be used within 1 year for optimal freshness.