



TO SUPPORT SURVIVORS OF TORTURE

GOOD FOOD

GOOD COMPANY

GREAT CAUSE

## ROSEMARY SALT

### You will need:

- 1 cup rosemary (packed fresh leaves)
- 1 cup salt (coarse)
- 3 cups salt (Kosher, or other flake-style salt, like sea salt)

### Method:

1. Rinse the rosemary stems under cold water and lay flat in a single layer on a towel to dry. Pat with a towel or paper towels if needed. Rosemary must be completely dry.
2. Strip the leaves from the rosemary stems.
3. Put the rosemary leaves, one cup of coarse salt and one cup of Kosher or flake-style salt in a food processor
4. Pulse on and off about 8-10 times or until the rosemary is blended into the salt. The salt should be similar in texture to table salt. It will be damp and look almost like wet sand.
5. Add the cups of salt into a bowl, stir in the rosemary salt mixture and combine thoroughly.
6. Spread out on a baking sheet to dry for 4-6 hours. Or dry in the oven on the lowest temperature available. Place the baking sheet in the oven for 15 to 20 minutes, tossing occasionally with a spatula. Allow the fresh rosemary pieces to dry completely. Do not over dry or the rosemary will burn.
7. Transfer to jars with tight fitting lids



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TORTURE**

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