



## *Italian Seasoning*

Italian Seasoning is a blend of dried thyme leaves and sweet basil leaves. Both are members of the mint family. In addition to these two fine herbs, Italian Seasoning also contains aromatic oregano, rosemary, sage and marjoram. With this wonderful blend, it adds that special touch to any dish where you want the classic Italian flavor to shine through.

This seasoning can be used in a wide variety of dishes from table tops for pizza topping, tomato sauces, marinara sauces, dry rubs, salad dressings, baking breads, soups and stews. The list of ideas can only grow when you add your imagination and creativity.

### **Italian Seasoning Chunky Tomato Sauce**

- #10 can diced tomatoes
- # 5 can tomato paste
- 4 cups of water (this can be increased or decreased depending on your taste)
- 1 cup of sugar (this can be increased or decreased depending on your taste)
- 8 heaping tablespoons Italian Seasoning
- 3 heaping tablespoons onion salt
- 4 heaping tablespoons garlic powder

Mix all ingredients in sauce pan bring to a boil. Reduce heat and simmer for 20 minutes.

### **Italian Seasoned Green Beans**

- 1 pound fresh or frozen green beans
- 2 teaspoons butter
- 1 teaspoon Italian Seasoning

Wash and trim fresh beans. Simmer or steam beans until tender. Place beans in serving dish. Add butter and Italian seasoning; toss to coat.



**681297**

**3/24 oz.**

**683109**

**6/6.5 oz.**