

## How to Make Basil Salt

Do you love basil? Turn your favorite herb into a DIY gift from your vegetable garden. Learn to make basil salt to flavor your recipes.



It's hard to find an herb that is as well liked as basil. The distinctive flavor is often used in Italian dishes such as pesto, marinara sauces, bruschetta, pizza and so much more. Check out the [top 10 herbs to grow](#) in your garden.

Many of us save a spot in our garden to plant some basil every year, where it is close by for us to add to our favorite recipes. Usually, basil leaves are torn, chopped or pureed. Today, I'd like to show you another way that you can enjoy the flavor of basil in your food—by making basil salt.

Basil salt is easy to make and contains only two ingredients—fresh basil and kosher salt. You will need a food processor, baking sheet and a glass jar to store your basil salt.

Are you ready? Let's get started:



1. You will need 1/2 cup each of fresh basil leaves and kosher salt.



2. Puree the basil and kosher salt together in a food processor.

3. Spread the basil/salt mixture in an even layer on a baking sheet. Bake for 20 minutes in a 225 degree oven. This will dry out your basil salt. Lightly mix it up after 10 minutes in the oven, and then cook the mixture for another 10 minutes.

4. Put the mixture back into the food processor. Blend until finely ground. Tip—be sure your food processor is dry before adding your dried basil salt.



5. Put your finished basil salt in a glass container with a tight fitting lid, such as a mason jar. That's it!

You can use basil salt to flavor Italian sauces, season ripe fresh tomatoes, or sprinkle on a pizza for extra flavor. Basically, you can use it in any recipe that calls for basil and salt.