

Creating Your Own Herb Seasoning Blend

FROM YOUR GREENHOUSE GARDEN

Growing your own herbs in a Yoderbilt greenhouse opens a world of culinary possibilities. This guide will walk you through the process of creating your own unique herb seasoning blends, from harvesting to storing.

The Heart Behind the Blend

For years, preparing gluten-free meals for my young son felt like an endless obstacle course. Store-bought seasonings were often riddled with hidden gluten or potential cross-contamination, and gluten-free alternatives were both expensive and difficult to find. This frustrating experience inspired me to take matters into my own hands and start creating my own herb seasoning blends using fresh herbs from my greenhouse garden.

What began as a necessity quickly blossomed into a joyful family tradition. Growing and blending herbs together has deepened our connection to the food we prepare and created cherished memories in the kitchen. I'm eager to share this simple guide with you so that you too can experience the satisfaction of crafting your own flavorful and additive-free seasoning.

-Shannon



What You'll Need:

- Fresh herbs from your greenhouse
- Scissors or herb snips
- Baking sheet
- Parchment paper (optional)
- Oven or dehydrator
- Spice grinder, food processor, or mortar and pestle
- Airtight jars or containers
- Labels (optional)

STEP-BY-STEP INSTRUCTIONS:

1. Choose Your Herbs

For our family, certain herbs have become staples. Some of our favorite combinations include:

Italian Blend: Basil, oregano, rosemary, thyme, parsley

Herbes de Provence: Lavender, thyme, marjoram, rosemary, savory

Custom Blend: Play around and create something uniquely yours!

Pro-Tip: Harvest your herbs early in the morning from your greenhouse when their oils are at their peak for the best flavor.



2. Wash and Dry

Gently rinse herbs with cool water. Pat dry with a clean towel and air dry for at least an hour.

3. Dry the Herbs

Oven Method: Preheat oven to 180°F. Spread herbs on a baking sheet lined with parchment paper. Bake for 2-4 hours, checking frequently, until they crumble easily.

Dehydrator Method: Follow dehydrator instructions. This method helps preserve color and flavor.

4. Crush and Mix

Remove tough stems. Use a spice grinder, food processor, or mortar and pestle to crush herbs into a powder.

5. Store Your Blend

Transfer to airtight jars or containers. Label with blend name and date.

Tips for Success



Experiment with ratios and combinations.



Enhance flavor with additions like dried lemon zest, garlic powder, or chili flakes.



Create unique gifts by sharing your homemade blends with friends and family.

This gluten-free blend is a staple in our home:

- 2 tbsp dried parsley
- 1 tbsp dried thyme
- 1 tbsp dried oregano
- 1 tbsp dried basil
- ½ tbsp dried rosemary
- ½ tbsp dried sage

Mix thoroughly, store in an airtight jar, and use on everything from roasted veggies to chicken.



I hope this guide inspires you to get creative in your kitchen, savoring the process as much as the result. Whether you're whipping up a gluten-free pizza, seasoning a holiday roast, or simply sprinkling something extra on scrambled eggs, there's nothing quite like knowing you made it yourself.

Happy blending!



ENJOY MORE

Growing guides & inspiration

all at [Yoderbilt.com](https://www.yoderbilt.com)

Yoderbilt
EST. 1971 GREENHOUSES 2011