

HOUSE HERBS

MAKES 1 CUP

CREATED TWENTY YEARS AGO by Pasta & Co founder Marcella Rosene, this unique blend of dried herbs is exceptionally versatile.

- 2 tablespoons dried rosemary
- 1/4 cup dried oregano
- 1/4 cup dried basil
- 1/2 teaspoon allspice
- 1 tablespoon dried marjoram
- 1/2 tablespoons dried thyme
- 1 tablespoon freshly ground white pepper
- 2 tablespoons freshly ground black pepper

In a food processor, pulse the rosemary until it is finely chopped. In a small bowl, mix together the rosemary, oregano, basil, allspice, marjoram, thyme, white pepper, and black pepper. Store the herbs in an airtight container in a dry place. (Heat, bright light, and air destroy the flavor of herbs, and moisture can cause mold.) For best flavor, use within 6 months.

NOTE If you don't want to make a full cup

- of herbs, just reduce the quantity. To make
- 3/4 tablespoons House Herbs, combine
- 1/2 teaspoons rosemary, 1 tablespoon oregano,
- 1 tablespoon basil, a pinch of allspice,
- 3/4 teaspoon marjoram, 1 teaspoon thyme,
- 1/4 teaspoon white pepper, and 1/2 teaspoon
- black pepper.