

Italian Dressing Dry Mix

Italian Dressing Mix



From Little Sunny Kitchen.com

- 2 tablespoons dried oregano
- 1 tablespoon dried parsley
- 1 teaspoon dried basil
- $\frac{1}{2}$ teaspoon dried thyme
- $\frac{1}{2}$ teaspoon celery salt
- 1 tablespoon granulated sugar
- 1 tablespoons salt
- 1 teaspoon ground black pepper

1. To make the seasoning, whisk all of the ingredients together until well combined.
2. If you want a finer mixture, you can blend it in a food processor or a spice grinder until you reach the consistency that you want.
3. To replace a packet of dry Italian seasoning mix, which is .7 oz, use 2 Tbsp of the mix.

Notes:

If you are planning to use this Italian dressing mix in recipes that call for a “packet” or an “envelope” of Good Seasons mix, you might want to know how much is in one of those packets. Standard dressing mix packets are 0.7 ounces by weight and include approximately 2 tablespoons of mix. You can use two tablespoons of this homemade recipe in place of one packet of Italian dressing. The entire recipe makes just over

7 tablespoons of Italian dressing mix.

You can reduce the salt if you're watching your sodium intake.

Feel free to use a sugar-free sweetener if needed too!

Store your homemade Italian dressing mix in an airtight container at room temperature. I put mine in a glass jar with a lid and store it with my other spices.

Salad DressingMixes