


Bay Leaf Seasoning

[Penzey's Spices](#) used to put out an herb mix that was great  for roasting chicken. Apparently, I was the only one who bought it, because they stopped selling it a couple years ago. Here's how to make it yourself. Aside from the bay leaves, you'll only use a portion of the other ingredients, so you can make multiple batches, or use them in your other recipes. Not counting the salt and pepper, the total cost today is 16.44.

[1/2 oz bag bay leaves](#) (2.65)

[2 T thyme leaves](#) (2.95)

[2 T rosemary leaves](#) (2.49)

[1 T basil leaves](#) (2.45)

[1 T dried onion](#) (2.95)

[1 T oregano](#) (2.95)

1/2 t ground pepper

[2 T garlic salt](#) (2.95)

1 T plain salt

Grind together in a food processor or spice grinder until it's a course powder.