

## Seasoning Blend for Pizza and Focaccia

*Keep on hand for those Saturday Night Dinners!*

*Recipe is for dried herbs, but try fresh in season!*

1 T fresh = 1 tsp dried

1 T 15ml Basil

1 T 15ml Oregano

1 T 15ml Thyme

1 T 15ml Parsley

Blend all together and store in a tightly closed glass jar. Sprinkle generously over pizza before baking.

## **Kettleby's Greek Salad** *One of my favourites!*

¼ cup 125ml KHF Absolutely Garlic Oil

1 T 15ml KHF Almost Balsamic Vinegar

1 tsp 5ml KHF Gourmet Pepper Blend-ground

4 cups 500ml salad greens-lettuce, spinach, endive etc.

rinsed, patted dry then torn or chopped

2T 30ml fresh young spearmint/peppermint leaves

1T 15ml dried Greek Oregano

2 ripe tomatoes

½ red onion, thinly slices and separated into  
rings

¼ cup 125ml Kalamata olives

4 oz 110 g feta cheese, crumbled

Combine the oil, vinegar and pepper in a salad bowl. Add the salad greens, mint leaves, oregano, tomatoes, red onions and olives. Toss to mix well. Chill until ready to serve. Garnish with feta before serving.

Serves 4 or a great lunch meal for 2