

Herb rub

INGREDIENTS

- 1/4 cup olive oil
- 2 garlic clove finely crushed
- 2 tablespoon chopped fresh coriander
- 4 tablespoon chopped fresh sage
- 4 tablespoon chopped fresh oregano
- Salt, pepper



METHOD

In a mixing bowl add the olive oil, chopped herbs and finely crushed. Mix well and adjust with salt and pepper if you like.

You can use a food processor, a knife, or a mortar and pestle to make the paste. I personally use my trusty stick blender. Blend/ crush all the ingredients into a paste. Store in air tight glass container for use.

I use my herb mix on everything. Veggies, lamb, pork and chicken. You can adjust the herbs to what is in season or what you prefer.

FROM THE  OF: Cornia