

## Rosemary Salt - The Herbal Finishing Salt You'll Want on Everything

Rosemary Salt - Simple, Fragrant, and Flavor-Packed



**OVEN**  
**200°F**

**TIME**  
**20 min**

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### INGREDIENTS

3-6 large sprigs of rosemary (fresh or dried)

3 cups high-quality sea salt

Glass mason jars (for storing)

Notes & Ingredient Tips:

**Salt Type:** Use flaky or coarse sea salt for the best texture. Avoid iodized salt for this blend.

**Rosemary:** Fresh rosemary offers a brighter aroma, while dried rosemary gives an earthier, more concentrated flavor.

**Tools:** A food processor makes blending quick and easy. A mortar and pestle also works for small batches.

**How to Make Rosemary Salt:**

**Step 1:** Blend the Ingredients:

**Step 2:** Dry If Needed:

**Step 3:** Store:

**Tips for Success:**

Dry fully before storing if using fresh herbs to prevent clumping or spoilage.

**Customize it:** Add lemon zest, thyme, or black pepper for your own herb salt blend.

**Gift it:** Portion into small jars, tie with ribbon, and label for the perfect homemade gift.

**How to Use Rosemary Salt:**

Finishing salt on roasted vegetables

Rub for meats like pork, lamb, or chicken

Seasoning for popcorn or roasted nuts

Savory topper for sheet pan quesadillas

Flavor boost in mashed potatoes or compound butter

Sprinkle it over Dorito casserole for an herby twist

Storage & Shelf Life:

Storage: Use airtight glass jars or tins to keep salt fresh.

Shelf Life: Up to 6 months if dried properly and stored in a cool, dry place.

Tip: Label jars with the date and any custom additions.

More Recipes You'll Love:

Easy Turkey Wings

Baked Brie Appetizer

Sheet Pan Quesadillas

Dorito Casserole

Blueberry Lemonade

Final Thoughts:

## DIRECTIONS

1. **Step 1: Blend the Ingredients:** Add rosemary (stems removed if tough) and sea salt to a food processor. Pulse 5-10 times until the salt is evenly infused and the rosemary is chopped to your desired consistency. You can go rustic and coarse or fine and powdery.
2. **Step 2: Dry If Needed:** If using fresh rosemary, spread the salt mixture in a thin, even layer on a cookie sheet. Air dry for a few hours or oven-dry at 200°F for about 20 minutes, checking occasionally to avoid browning.
3. **Step 3: Store:** Once fully dry, transfer the rosemary salt to clean, dry mason jars. Seal tightly and store in a cool, dry place.
4. **Tips for Success:** Dry fully before storing if using fresh herbs to prevent clumping or spoilage.
5. **Customize it:** Add lemon zest, thyme, or black pepper for your own herb salt blend.
6. **Gift it:** Portion into small jars, tie with ribbon, and label for the perfect homemade gift.
7. **How to Use Rosemary Salt:** This herb salt is incredibly versatile. Use it as a:
8. Finishing salt on roasted vegetables
9. Rub for meats like pork, lamb, or chicken
10. Seasoning for popcorn or roasted nuts
11. Savory topper for sheet pan quesadillas
12. Flavor boost in mashed potatoes or compound butter
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16. Tip: Label jars with the date and any custom additions.
17. More Recipes You'll Love: Complement your seasoning adventures with these flavorful favorites:
18. Easy : Turkey Wings
19. Baked : Brie Appetizer
20. Sheet : Pan Quesadillas
21. Dorito : Casserole
22. Blueberry : Lemonade
23. Final Thoughts: Making your own Rosemary Salt is one of those small culinary wins that delivers big flavor. With just two ingredients and a little time, you get a seasoning that's fresh, fragrant, and totally elevates your cooking game.
24. Tried this recipe? Tag @ChefManiac and share how you use it-or gift it! And don't forget to follow along at [ChefManiac.com](https://chefmaniac.com) for more seasoning blends, comfort food favorites, and kitchen inspiration.

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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How to Use Rosemary Salt This herb salt is incredibly versatile.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/rosemary-salt-the-herbal-finishing-salt-youll-want-on-everything/>