

Fragrant Basil Salt: A Simple DIY Seasoning That Packs Big Flavor

Looking for a way to elevate your everyday cooking with minimal effort? This



TIME
40 min

TEMP
170°F

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Recipe Card

SAVE
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INGREDIENTS

1 cup coarse salt (like kosher or sea salt)
¾ cup fresh basil leaves, packed

DIRECTIONS

1. **Step 1: Blend the Basil:** Place fresh basil leaves in a food processor or blender. Pulse until finely chopped, but not pureed.
2. **Step 2: Add the Salt:** Add coarse salt to the basil and pulse a few more times until well combined. You want a uniform, slightly damp mixture.
3. **Step 3: Store or Dry:** Transfer the mixture to an airtight jar for soft basil salt, or for a longer shelf life, spread it on a parchment-lined baking sheet and let it air-dry for 1-2 days. Alternatively, you can dry it in a low oven (170°F) for 30-40 minutes, stirring occasionally.
4. Once completely dry, re-blend briefly to break up any clumps, then store in an airtight container.

TIPS FOR SUCCESS

Use fresh, dry basil -excess moisture will shorten the shelf life.

Blend in pulses to avoid over-processing into a paste.

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

Original recipe: <https://chefmaniac.com/fragrant-basil-salt-a-simple-diy-seasoning-that-packs-big-flavor/>