

Zaatar Spice Mixture

Written by W.J.Pais

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1/4	Teaspoon	Sumac , Mediterranean Spice	
	2	Tablespoon	Thyme	dried
	1	Tablespoon	Teel. (Sesame Seeds)	roasted
	2	Tablespoon	Marjoram , a type of oregano	try d
	2	Tablespoon	Oregano	
	1	Teaspoon	Salt - Crystals	

Method

Mixture of herbs and spices makes an exquisite seasoning, used on vegetables, or even add a little olive oil for a great dip with bread.

1) In a mixing bowl add the sumac,a sour Mediterrenean powder, thyme, toasted sesame seeds, marjoram a type of herb, oregano, and salt.

2) Mix together well.

3) Store in an airtight container or plastic bag. Can be stored in the freezer for freshness.