



Basil Salt

From *Afro Vegan*, by Bryant Terry
Makes about ¼ cup

¼ cup packed chopped fresh basil leaves
¼ cup coarse salt

Directions

Preheat oven to 175° F. Blend salt and basil together in a spice or coffee grinder or in a small food processor. Spread onto a small baking sheet lined with parchment paper. Bake for 10 minutes. Turn off oven, but leave basil salt in oven for an hour, as it cools. Remove from oven and store in a glass jar.

**NUTRITION INFORMATION
PER ¼ TEASPOON SERVING:**

Sodium 640 mg

Cost per batch: approximately
\$.52



Roasted Chili Salt

¼ cup chopped roasted red or green chilies
A scant ¼ cup coarse salt

Directions

Preheat oven to 175° F. Blend salt and chilies together in a food processor. Spread in a thin layer onto a baking sheet lined with parchment paper. Bake for one hour. Turn off oven, but leave chili salt in oven for an hour, as it cools. Remove from oven and store in a glass jar.

**NUTRITION INFORMATION
PER ¼ TEASPOON SERVING:**

Sodium 640 mg

Cost per batch: approximately
\$.40

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