

Za'atar

The Zaatar spice blend is mostly green herbs with ground sumac and toasted sesame seeds added then mixed with olive oil and used as a spread for pita or flatbread. The taste is very nutty. This is a feel good dish to make for other, you'll use up outdated spices and make enough to share with friends.

Ingredients:

2 teaspoons oregano
2 teaspoons basil
2 tablespoons ground thyme
1 teaspoon whole thyme
2 teaspoons savory
2 teaspoons ground marjoram
1/2 teaspoons whole dry marjoram
(Any green herbs or spices that are on their last legs)
1-2 tablespoons ground sumac
1/4-1/2 cup unhulled, toasted sesame seeds, ground
1 1/2 teaspoons salt (or to taste)
1 tablespoon dried ground lemon peel or zest of two lemons

Preparation:

1. Grab a medium to large bowl. Dump in all of your dried green herbs and spices that have reached their life cycle. The varied amounts are fine. Just mix them all together.
2. Grab a cookie sheet, cover it with sesame seeds, toast them in the oven on 350 degrees until lightly brown.
3. Remove from oven, cool then crush sesame seeds with a pestle in a small bowl.
4. Combine with green herbs.
5. Add in olive oil, enough to create a paste out of the herbs. It shouldn't be dry.
6. Sprinkle on a tsp of sumac if you have some on hand
7. Add 1 lemon zest to bowl
8. Spread on pita or flatbread, and bake or broil until heated through (350 degrees for 6 to 9 minutes)