

## Tuscan Spice Rub

- 1 tablespoon fennel seeds
- 6 tablespoons dried basil
- 3 tablespoons garlic powder
- 3 tablespoons coarse salt
- 2 tablespoons dried rosemary
- 2 tablespoons dried oregano

Grind fennel seeds in a spice grinder (such as a clean coffee grinder) or a mortar and pestle until coarsely ground. Combine with basil, garlic powder, salt, rosemary and oregano in a small bowl.



Store in an airtight container at room temperature for up to 6 months.