

## TABITHA'S EASY CITRUS HERB SALT

Tabitha's Easy Citrus Herb Salt:

1/2 cup salt of choice

Zest of 2 lemons

1-2 tbsp chopped herbs

1/2 tsp crushed red pepper flakes

A few cracks of black pepper

- Wash, dry & chop the herbs
- Add the salt to a bowl
- Add the zest, herbs, pepper flakes & cracked black
- Mix it well with a spoon
- Allow the blend to sit out on the counter uncovered where it's dry & room temp (away from moisture)
- It may take 1 to 2 days to dry out
- Stir the flavored salt thoroughly & store it in an airtight container
- Remember to label & date

### Priscilla Inspired Focaccia

(Olive & Rosemary/ Cheesy Herb)

### **The Dough: (double it to simplify making both)**

2 & 1/4 tsp active dry yeast

2 tsp honey

2 & 1/2 cups lukewarm water

5 cups AP flour

1 tbsp kosher salt (half if using iodine or sea salt)

4 tbsp extra virgin olive oil



## Toppings Used

Olive Rosemary:

4 oz sliced olives

3 garlic cloves (minced)

2 tbsp olive oil

Rosemary (3 sprigs chopped)

Seasonings (pepper flakes, black pepper, Italian seasoning garlic powder, a pinch of salt)

## Cheesy Herb:

3 garlic cloves (minced)

2 tbsp olive oil

About 2 cups shredded

1 tbsp fresh chopped herbs (like thyme, rosemary, parsley or oregano)

Seasonings (black pepper, Italian seasoning garlic powder, a pinch of salt)

## Make the Dough

- Bloom the yeast by combining the yeast, honey & lukewarm water. Keep the water below 110 degrees F to avoid killing the yeast.
- Let it sit for about 5 minutes until foaming begins
- Add the flour directly on top of the yeast mix
- Add the salt
- Using a sturdy rubber spatula or your hands, mix it all around until a wet dough ball forms
- Add the oil
- Slightly knead it using the spatula or your hands (about 5 turns)
- Cover & allow it to double in size in a warm place (in the lowest setting on your oven, on top of the stovetop or near a sunny window)

- Once doubled, put the dough on an oiled baking sheet
- Press the dough out into a rectangular shape on the pan
- Cover it & allow it to rise again
- While it rises, prepare the toppings as mentioned above

### Finishing It Up:

- Make garlic oil (add a few tbsp of olive oil to a bowl with the minced garlic & heat it in the microwave for 30 seconds)
- Back to the dough. Once doubled, remove the covering
- Using a bowl of water, dip your fingertips & dimple the dough all around
- Brush it with the garlicky oil using the garlic pieces
- Sprinkle on the toppings & season it with the spices
- Bake in a preheated oven (between 425-450F) for 15 to 20 minutes or until golden
- Brush it with any remaining oil for sheen; cut & serve
- To preserve freshness, store leftovers in the fridge in an airtight bag & reheat desired portions when ready. Eat within 3-5 days

It's tasty eaten warm, served with soup, or you can even use up leftovers to make breakfast sandwiches or sandwiches for lunch

