

Basic Homemade Poultry Seasoning Recipe

An easy basic homemade poultry seasoning recipe for stuffing or any dish that needs a woodsy aromatic Thanksgiving flavor.

Oops!... I Did It Again. It's almost Thanksgiving and I nearly forgot about one of my favorite holidays. I blame it on my expat life in Germany. After 15 years of life in Germany I'm so accustomed to the German holidays that Thanksgiving crept up on me. No time for excuses this year, I'm celebrating with about 70 American colleagues and volunteered to make dressing (stuffing for you city folk). Darn!... I Did It Again. I forgot to share my basic homemade poultry seasoning recipe with you.



Ingredients needed to make a basic homemade poultry seasoning.

I gave up on buying store-bought poultry seasoning because it contains too much of what I don't need and too little of what I do need. Too much salt ruins the dressing and too little of the other ingredients makes my stuffing lack that Thanksgiving flavor I love.

The difference between stuffing and dressing has nothing to do with where you place it (in or outside of the bird), but more to do with where you're from.

The term 'dressing' is used more by Southern folks. Think cornbread dressing. Yum, my mouth is watering already. The term 'stuffing' is more likely to be used by folks outside of the Southern states. Whatever you call it make sure it's packed with good-old homemade poultry seasoning.

If you're a vegetarian like me, don't let the word 'poultry' scare you. The basic homemade poultry seasoning is vegan and

not only tastes great on bread and potato-based dishes too, but your bird too.

Here's a simple homemade poultry seasoning recipe you can make in a snap. With a few seasonings you probably already have in your cupboard, you can make a basic poultry seasoning in a jiffy. Don't forget to double the recipe so you have some leftover for Christmas.



Crush homemade poultry seasonings in a mortar and pestle.

Homemade Basic Homemade Poultry Seasoning Recipe Ingredients

This is a basic recipe, so as you experiment with it change the quantities to your taste.

- 1 tablespoon marjoram
- 1 tablespoon ground sage

- 1 tablespoon ground thyme
- 1 teaspoon ground black pepper
- 1 teaspoon crushed celery salt (or celery seed for a low-sodium version)
- 1 teaspoon rosemary
- $\frac{1}{2}$ teaspoon (optional)

Place the herbs in a mortar and pestle and crush them. A food processor or spice grinder works well too (I don't have one yet, but maybe Santa will surprise me this year.).

Note: No birds were harmed in the making of my basic homemade poultry seasoning. ☐