

Za'atar

Swick

Makes 6004799503160661/18014398509481984 cups | Active Time: 5 minutes | Total Time: 5 minutes

Chef's Notes

There are many many versions of this spice blend. This one is more of a Lebanese blend due to the addition of sumac.

Sumac is a dark-red burgundy colored spice. It has a unique tart, sour lemon taste. Sumac can be found at Greek and Middle Eastern markets.

Mixing the Spices

Mix together all of the spices and store in an airtight container for several months.

This spice mix can be used like a dry rub or you can add a few tablespoons of quality, extra-virgin olive oil and spread onto pita or even vegetables.

Step 1: Mixing the Spices

- 1/4 cup sumac
- 1 tbsp dried thyme
- 1 tbsp roasted sesame seeds
- 1 tbsp dried oregano
- 1 tbsp dried marjoram (optional)
- 2 tsp sea salt