

# Faux Chicken Bouillon Powder

*Swick*

Makes 1 cup | Active Time: 15 minutes | Total Time: 15 minutes

- 1 cup nutritional yeast
- 1 tbsp garlic granules
- 1 tbsp onion granules
- 1 tbsp sea salt
- 1 tbsp dried parsley
- 1 1/2 tsp dried sage
- 1 1/2 tsp dried thyme
- 1 1/2 tsp dried marjoram
- 1 1/2 tsp dried rosemary
- 1 1/2 tsp celery seed
- 1 1/2 tsp paprika
- 1/2 tsp dried basil
- 1/2 tsp dried savory
- 1/2 tsp turmeric
- 1/2 tsp freshly ground black pepper

To make the bouillon powder, simply place everything into the food processor and blend until you reach a very fine powder.

Note: If you are short on one spice or herb, or you don't like a particular herb/spice, you can simply omit it or decrease the amount. For instance, we have made this without savory and it was still delicious.

Pour the ingredients into an airtight container and store as you would any other spice mixture. There is no need to refrigerate the mixture — although it's fine if you do want to keep it in the refrigerator.

Use this bouillon powder as you would any other powder, cube, or stock. Simply dissolve it in hot water, or add it to your dish, sauce, or whatever you are making. Alternatively, if a soup or dish were to call for 2 cups of stock, for example, you could just add 2 cups of water and then add the seasoning to the soup or dish until you were happy with the flavor.

Note that the powder can also simply be used more as a seasoning. For example, we often use the powder to finish dishes when they need a bit more seasoning.