Homemade Umami Seasoning Blend

This umami seasoning is a delicious way to add a medicinal boost to your savory foods. Enjoy this on vegetables, meats, and even popcorn!

What you’ll need...

- 1/4 cup shiitake powder
- 2 tablespoons parsley powder
- 2 teaspoons thyme powder
- 1 teaspoon garlic powder
- 2 teaspoons salt

1. Combine the powders and salt together and mix well.

2. Store them in a spice container.

Sprinkle on soups, meats, veggies, and even popcorn. This would make a fun gift for your foodie friends. For optimal flavor make this in small batches and use within 6 months.

Yield: Slightly less than 1 cup