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In celebration of the season of giving, making, or sharing, please enjoy this homemade sampler. Some items are from my garden and for others, I used store-bought ingredients. I hope you enjoy using them as much as I enjoyed making them!

**Angie**

**Salted Tomato Powder** Made using tomato paste & Maldon Sea salt flake, use this for flavoring soups, burgers or anywhere else you would like a touch of tomato flavor.

**Salted Basil Powder** Homegrown basilcombines with Himalayan pink salt to make a powder perfect for any Italian dish. Try topping salads or pizza with this powder.

**Garlic Powder** After drying home-grown garlic, it was ground into a powder. Use sparingly as this garlic is hotter than store-bought garlic. Taste as you go when adding to marinades, sauces, dressings, etc.

**Basil Powder** Grinding dried basil into a powder created a wonderful way to add basil to any dish. Pairs great with any tomato-based dishes, but can be used in soups, salads, etc.

**Hand-Crafted Kahlua** Skip the store-bought coffee-flavored liquor and enjoy this instead. Add to hot cocoa, or over a glass of ice and a splash of milk.