

Wet Rub - Dijon Herb

Total Yield: 1 each

Components

Parsley - Italian	Stems Removed	1/2 oz
Oregano	Stems Removed	1/2 oz
Basil - Fresh	Stems Removed	1/2 oz
Thyme	Stems Removed	1/4 oz
Rosemary	Stems Removed	1/4 oz
Garlic - Cloves		2 each
Chives - Fresh		1 oz
Mustard - Dijon		1 tbsp
Lemon		1 each
Oil - Olive		1/4 cup
Spice - Black Pepper - Restaurant Grind		1 tsp

Instructions

1. Chop together the oregano, parsley, thyme and rosemary.
2. Crush the garlic cloves and add to them mix and continue chopping
3. Chop the chives and add and continue to chop to a evenly mixed
4. Stir in the mustard the zest of the lemon, black pepper and olive oil. Mix well
5. Store in the refrigerator until needed