

Tuscan Spice Rub

1 tablespoon fennel seed

6 tablespoons dried basil

3 tablespoons garlic powder

3 tablespoons coarse salt

2 tablespoons dried rosemary

2 tablespoons dried oregano

Grind fennel seeds in a spice grinder (such as a clean coffee grinder) or a mortar and pestle until coarsely ground. Combine with basil, garlic powder, salt, rosemary and oregano in a small bowl.

2 Make Ahead Tip: Store in an airtight container at room temperature for up to 6 months.