

Vegan “chicken-flavor” broth mix

*Makes about 1 cup of mix,
enough to make about 1 quart of broth.*

Combine in a bowl:

- 1/4 C nutritional yeast
- 1/4 C dried parsley
- 2 Tbsp + 2 tsp onion powder
- 2 Tbsp + 2 tsp garlic powder
- 2 tsp thyme (powder or small leaves)
- 2 tsp rosemary (powdered)
- 2 tsp sage (powdered)
- 1 Tbsp + 1 tsp salt (Could omit for low-salt diets.)
- 1 Tbsp + 1 tsp turmeric (powder)
- 1 tsp celery seeds
- 1/2 tsp fennel seeds
- 1/2 tsp mace spice powder

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Stir all ingredients gently together and transfer to a jar. When using, be sure to stir it again in case it has settled.

Mix 1 Tbsp of mix and 1/2 tsp of coconut oil to 2 C of hot water. (Could omit oil for low-fat diets). Use wherever broth is called for (soups, rice pilaf, etc.)