

Bulk Spice of the Month



Marjoram

\$5 off/lb.

Code 1057

What is Marjoram? Marjoram is a member of the mint family and is closely related to oregano. It is a small perennial shrub that's sensitive to cold temperatures.

Where does Marjoram come from? Marjoram is indigenous to Cyprus and Southern Turkey. It is cultivated in France, Greece, Hungary, the United States and all over the Mediterranean. The Marjoram you'll find at the Good Food Store is from Egypt.

What does Marjoram taste like? Marjoram is commonly mistaken for oregano. While they have similar taste profiles, Marjoram has a milder flavor. It is often described as having a delicate, sweet citrus flavor.

How do I use Marjoram? Marjoram is used in all kinds of recipes, ranging from meat and vegetables to sauces and soups. It is often combined with other herbs in spice blends such as *Herbes de Provence*. It is best to add Marjoram at the end of cooking to maintain its delicate flavor. In addition to culinary uses, Marjoram is also commonly an ingredient in soaps, lotions and extracts.

See Back for a Recipe Featuring Marjoram



GOOD FOOD STORE

1600 S. 3rd. St. West
Missoula, MT 59801
406-541-FOOD (3663)

Garlic Bread

- 1/2 cup **butter, softened**
- 1/4 cup **grated Parmesan cheese**
- 2 cloves **garlic, minced**
- 1/4 teaspoon **dried marjoram**
- 1/4 teaspoon **dried basil**
- 1/4 teaspoon **dried oregano**
- 1/4 teaspoon **dried parsley, or to taste**
- To taste **ground black pepper**
- 1 loaf **unsliced Italian bread**

Preheat oven to 350°.

In a bowl, mix together the butter, Parmesan cheese, garlic, marjoram, basil, oregano, parsley and black pepper until thoroughly combined.

Split the Italian loaf in half lengthwise. Spread the cut side of each half generously with the butter mixture.

Bake the garlic bread on the top rack of the preheated oven, buttered side up, until the butter mixture melts and bubbles, 10 to 15 minutes. Turn on the broiler and broil until the bread is your desired shade of golden brown, which should take just 1 to 2 more minutes.

