

## **Herbal Meat Rub**

1 Tbls. fresh marjoram (1 tsp. dried)

1 Tbls. fresh sage (1 tsp. dried)

1 Tbls. Parsley (2 tsp. dried)

Mince the herbs fine and blend together. Rub on meat before broiling or grilling. You can alls add blend to 1/2 cup oil and 1/4 cup vinegar for a marinade for beef, chicken or pork.

recipe courtesy of [backyardpatch.blogspot.com](http://backyardpatch.blogspot.com)