



Ground Oregano

Ground Oregano comes from drying the herb and finely grinding. The taste is more potent than oregano leaves. Use all your chile sauces as well as on posole.

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Price: \$1.50 – \$15.00 **Price range:** \$1.50 through \$15.00

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sizes-available: 1.8oz. | 10oz. | 20oz. **consistency:** Course | Table Grind



Product Description

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