

Herbs



Pork, chicken, fish, stews, beverages
stewed fruit.

Anise Hyssop



Tomato dishes, eggs, fish,
marinades for meats, carrots,
pickles, breads and baked goods.

Bronze Fennel



Tea, herb butter and sour cream.

Chamomile



Salsa, salads, fish, chicken and eggs.

Cilantro

Herbs



Soup, stews and salads.

Cutting Celery



Fish and fish sauces, cottage cheese, breads, beets, cucumber, cauliflower and salads.

Dill



Stews, clam chowder, fish, meat, poultry, eggs, stuffing, bread, lima beans, broccoli and onions.

English Thyme



Eggs, yogurt & sour cream dishes, meat, asparagus, beans and cucumber.

French Tarragon

Herbs



Pasta, dressings, tomato sauces, winter stews, black beans.

Greek Oregano



Jellies, honey, drinks, fruit, cookies and breads.

Lavender



Tea, custard, salads, fruit, poultry, fish.

Lemon Balm



Stews, clam chowder, fish, meat, poultry, eggs, stuffing, bread, biscuits, lima beans, broccoli & onion.

Lemon Thyme

Herbs



Stews, soups, meats, tomato dishes, vegetables, eggs, breads & French dressing.

Marjoram



Salads, lemonade, tea, potatoes, scallops, jelly, sherbet, lamb, fruit.

Mint



Lamb, pork, vegetables, chowder and cheese.

Rosemary



Fish, meat, poultry stuffing, chowders, soups, tomatoes.

Sage

Making Herb Tea

Immerse 2-3 teaspoons of fresh or 1 teaspoon dried herb in one cup of water. Water that is just about to boil is preferred.

Drying Herbs

Branches or stems can be air-dried.

Wash, pat dry with a paper towel then bunch and tie in bundles of 5-8 stems. Hang in a warm dry place for 2-4 weeks. Drying will depend upon air temperature and moisture.

Drying herbs in an oven is possible. Place leaves on a cookie sheet with the oven at no more than 180 degrees. Leave the oven door open and monitor herbs for about 3-4 hours.

Storing Herbs

Place herbs in an airtight jar in a cool and dry place.

Herb Vinegars

Place herbs in a jar or bottle and cover with white vinegar and secure with tight lid. Store in a cool dry place for 4-6 weeks.

Herb Butter

Using 4 tablespoons dried herb leaves, a dash of lemon and ¼ lb. of room temperature butter.

Herb Mustard

Mix 8 tablespoons of dry mustard, 8 tablespoons salt and a teaspoon of sugar with just enough vinegar to form a paste. Divide into four equal portions and add one tablespoon of herbs to each portion.

Potpourri

A mixture of dried herbs can be assembled and placed around the house. Use your imagination and be creative.