

**To keep your herbs:** Cut the stems with a sharp knife. Place herb bunches in a vase or shallow glass with cool water. Place on a window sill with indirect light or on the kitchen counter. Do not refrigerate.



**Basil:** *wide leaf, intense sweet clove flavor.*

Uses: complement tomatoes, cheese, soups, stews, beef, fish, veal, poultry, eggs, pizza, and vegetables. Great for pesto sauce or sprinkled over pasta.

**Thai Basil** (*purple leaves*) has a distinct licorice flavor and is used in Thai and Vietnamese dishes.



**Catnip:** *appears similar to mint, but with pale fuzzier looking leaves. Sometimes has a small purple flower.* It is safe to give to cats fresh or dried.



**Chervil:** *fern-like leaves, very fragile.* Hint of anise (licorice) flavor



**Chives:** *Thick grass-like herb, smells like onion.*

Uses: to impart a delicious, subtle, onion-like flavor to foods. Add them close to serving time to preserve their crisp texture and flavor. Chives are great with poultry, fish, eggs, potatoes, in dips and pasta salads.



**Cilantro:** *thin fragile leaves.* Piercing flavor with a citrus undertone.

Uses: Common in South Asian foods (particularly chutneys), in Chinese dishes and in Mexican dishes, particularly in salsa and guacamole and as a garnish. Use fresh; does not hold flavor when dried.



**Dill:** *small needle-like leaves, fluffy.*

Pungent and slightly tangy  
Uses: fish, lamb, chicken, eggs, salad greens, beets, carrots, cucumbers, cabbages and potatoes – and of course dill pickles. The leaves are best raw, when cooked, they lose their strength.



**Lavender:** *Purple flowers; can be used fresh or dry. sweet, floral flavor,*

with lemon and citrus notes.

Uses: a little goes a long way. Stems can be substituted for rosemary. Lavender sugar made from dried flowers can be added to cakes. Also adds a mysterious scent to custards, flans, sorbets and drinks.

**Marjoram:** Flavor similar to oregano, but milder and sweeter.  
Uses: sausages, lamb, beef, pork, chicken, fish, tomato, or egg dishes, stuffings, breads, and salad dressings.



**Mint:** *extremely fragrant and sweet, stem is square (4 sided, not round), leaves have distinguishable veins.*

Uses: teas, beverages, jellies, syrups, candies, and ice creams. Use fresh mint or mint jelly to accompany lamb dishes. Use for alcoholic drinks such as a Mint Juleps and Mojitos.



**Oregano:** *small round leaves along a short stem.* Flavor is sweet, warm, and spicy.

Uses: flavoring on pizza, in Greek salad, with lamb or steak, with roasted, fried or grilled vegetables, or add to Italian-type sauces.



**Italian Flat Leaf Parsley:** slightly sharper flavor, and less coarse texture than curly parsley.

Uses: Parsley is used as a garnish, with potato dishes, rice dishes, fish, chicken, lamb, steaks, vegetable stews or tabouleh.



**Rosemary:** *thin needle like leaves, waxy.* flavor can be described as “pine mixed with mint.” leaves are tough, so chop them finely to release more flavor.

Uses: Rosemary is a popular flavoring for meats, dressings, soups, stews, bouillons, or potatoes; or as a garnish on roasts.



**Sage:** *wide, long leaves, slightly fuzzy, woody stem.*

Uses: smoky and musky flavor. excellent for cutting the richness of foods. Sage is noted for its use in sausage, meat loaves, stuffings for poultry, rabbit, and pork and paired with winter squash.



**Tarragon:** *long narrow leaves, fragile, flavor similar to licorice.*

Uses: salads, marinades, and sauces; complements chicken and fish; commonly seeped in vinegar. Use fresh; the flavor is lost when dried.



**Thyme:** *small narrow leaves along a woody stem.* savory-sweet fragrance

Uses: perfect for earthy cooking – rich stews, roasted game, poultry stuffings, slow-cooking beef dishes, and pasta sauces.

Herbs are a great way to enhance and bring out the flavor in a dish. All the herbs listed are excellent when used fresh, and most can also be dried (unless otherwise noted). Dried herbs are more concentrated than fresh, so use a ratio of 1:3 if substituting dried for fresh herbs.