

Herbs

CULINARY USES

ANISE: Licorice flavored seeds used to flavor cookies & cakes.
Leaves used for salads & teas.

BASIL: Use leaves for soups, stews, omelets, salads, meats, sauces, tomato dishes.

BEEBALM: Leaves used for tea.

CHERVIL: Parsley flavored leaves used in many dishes, especially French cuisine, egg dishes, fish & sauces.

CHIVES: Use leaves for omelets, salads; soups, sauces, dips.

CORIANDER: Use spicy seeds for pastries, sauces, pickles, liqueurs.

DILL: Use sprigs of seed head for pickles, sauces, meats, salads, vinegar.

FENNEL: Licorice-flavored seeds & leaves used in salads, sauces for seafood. Seeds used in bread & tea.

LEMON BALM: Leaves used to flavor salads, drinks, soup, fish and meats.

LEMON VERBENA: Leaves used as a substitute for lemon in recipes.

OREGANO: Use leaves for soups, roasts, stews, salads, sauces.

PARSLEY: Use leaves for garnishes.

PEPPERMINT: Use leaves for soups, sauces, tea, jelly. Use sprigs for tea, sauces, summer drinks.

ROSEMARY: Use leaves and sprigs for meats, sauces, soups. Use dried leaves for sachets to hang in closets with garments.

SAGE: Use leaves for meats, teas, fish, dressing, stews.

SCENTED GERANIUMS: Leaves used to flavor desserts & preserves.

SPEARMINT: Use leaves for summer drinks, tea, mint sauce.

SUMMER SAVORY: Leaves used to flavor meats, vegetables, salads, soups, stews, egg dishes, beans, herb butters and vinegars.

SWEET MARJORAM: Use leaves for salads, soups and dressings.

THYME: Use leaves for soups, salads, dressing, omelets, gravy, bread & vegetables.

WINTER SAVORY: Leaves similar to summer savory, but sharper. Used in meats, soups & vegetables.

