## DRIED HERBS

### BASIL
- Sweet, Peppery, Earthy
- **Best Used In**: Condiments, Curry, Fresh Fruit, Fruit Salads, Marinades, Salad Dressing, Soups, Spices Blends, Tomato Sauce
- **Fruits and Vegetables**: Cauliflower, Cabbage, Green Beans, Pea, Potato, Summer Squash, Tomato, White Beans
- **Meats/Meat Alternates**: Pork, Tofu, Turkey, Yogurt

### BAY LEAF
- Pungent, Bitter, Aromatic
- **Best Used In**: Sauces, Soups, Stews, Tomato Sauces
- **Fruits and Vegetables**: Chickpeas, Mushrooms, Potato, Tomato, White Beans
- **Meats/Meat Alternates**: Beef, Legumes

### DILL
- Lemony, Sweet, Grassy, Floral
- **Best Used In**: Condiments, Salad Dressing, Salads, Sauces, Spice Blends
- **Fruits and Vegetables**: Chickpeas, Green Beans, Pea, Potato, Summer Squash, Tomato, White Beans
- **Meats/Meat Alternates**: Chicken, Egg, Fish, Legumes, Tofu, Yogurt

### MARJORAM
- Lightly-Sweet, Earthy, Mild-Bitter
- **Best Used In**: Marinades, Salad Dressing, Sauces, Spice Blends
- **Fruits and Vegetables**: Cauliflower, Cabbage, Green Beans, Mushrooms, Pea, Potato, Summer Squash, Tomato, White Beans, Winter Squash
- **Meats/Meat Alternates**: Chicken, Fish, Legumes, Pork, Tofu, Turkey, Yogurt

### OREGANO
- Pungent, Peppery, Earthy, Bitter
- **Best Used In**: Chili, Marinades, Salsa, Sauces, Spices Blends, Tomato Sauce
- **Fruits and Vegetables**: Bell Peppers, Black Beans, Cabbage, Carrot, Mushrooms, Potato, Root Vegetables, Summer Squash, Tomato, White Beans
- **Meats/Meat Alternates**: Beef, Chicken, Legumes, Pork, Tofu

### ROSEMARY
- Woody, Pungent, Lemon-Pine
- **Best Used In**: Marinades, Sauces, Spices Blends, Stews, Roasted Meats, Roasted Vegetables
- **Fruits and Vegetables**: Chickpeas, Mushrooms, Potato, Root Vegetables, Tomato, White Beans, Winter Squash
- **Meats/Meat Alternates**: Beef, Legumes, Pork

### SAGE
- Mild-Sweetness, Earthy, Mild-Citrus, Light-Pine
- **Best Used In**: Marinades, Sauces, Spices Blends, Stews, Roasted Meats, Roasted Vegetables
- **Fruits and Vegetables**: Cabbage, Carrot, Cauliflower, Chickpeas, Mushrooms, Potato, Root Vegetables, White Beans, Winter Squash
- **Meats/Meat Alternates**: Legumes, Pork, Turkey

### THYME
- Earthy, Sweet, Mild-Mint
- **Best Used In**: Marinades, Sauces, Spices Blends, Stews, Roasted Meats, Roasted Vegetables
- **Fruits and Vegetables**: Citrus, Cabbage, Carrot, Cauliflower, Green Beans, Mushrooms, Potato, Root Vegetables, Summer Squash, Sweet Potato, Tomato, White Beans, Winter Squash
- **Meats/Meat Alternates**: Chicken, Fish, Legumes, Pork, Tofu, Turkey

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**Purchasing Tip**

Only buy in quantities that you can use within three months.

**Pro Tip**

Adding dried herbs is a great way to add a boost to custom spice.

**Storage Tip**

Keep in a dry cool place in a tightly sealed container. Moisture will quickly ruin your dried herbs.