

# DRIED HERBS

## BASIL

Sweet, Peppery, Earthy



### Best Used In

Condiments, Curry, Fresh Fruit, Fruit Salads, Marinades, Salad Dressing, Soups, Spice Blends, Tomato Sauces

### Fruits and Vegetables

Cauliflower, Chickpeas, Green Beans, Peas, Potato, Summer Squash, Tomato, White Beans

### Meats/Meat Alternates

Chicken, Egg, Fish, Legumes, 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

Broccoli, Cabbage, Carrot, Cauliflower, Chickpeas, Cucumber, Green Beans, Peas, 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, Chickpeas, Green Beans, Mushrooms, Peas, 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, Spice 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, Soups, Spice Blends, Stews, Roasted Meats, Roasted Vegetables

### Fruits and Vegetables

Carrot, 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

Sauces, Soups, Spice Blends, 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, Soups, Spice 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

## 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.