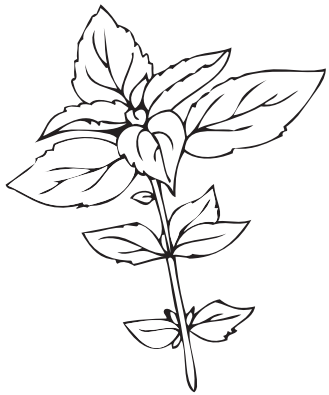


HOW TO STORE FRESH HERBS

WASH the herbs and dry using a salad spinner or with paper towel.
If bought from farmers market wash as you use them.



— TENDER HERBS —

parsley • cilantro • basil
dill • mint • tarragon



TRIM the ends of the herbs, and remove any wilted or browned leaves.

FILL a mason jar or glass with 1" of water.

PLACE the herbs in the jar like a bouquet of flowers.

COVER with a loose bag.

STORE in the refrigerator.

To store **BASIL** leave uncovered and place on counter where it can get sunlight.



— HARD HERBS —

rosemary • thyme • Organo
sage • savory • chives

ARRANGE the herbs lengthwise in a single layer on a damp paper towel.

LOOSELY roll up the herbs.

TRANSFER to an airtight container.

STORE in the refrigerator.

