



How to Preserve Your Garden Herbs



Decide on a method. Air-drying works best for low-moisture herbs like marjoram, oregano, rosemary, and dill. Herbs like basil, chives, mint, and sage contain more moisture, and it's best to dry them in a dehydrator or an oven.

- You'll know the herbs are dry when the leaves crumble easily.
- Keep the leaves whole until you are ready to use them, and then crush for best flavor.
- Store in airtight containers like canning jars, plastic storage containers, or freezer bags.
- Label and date containers.
- Use within 1 year.





Oven-Drying

1. Place herb leaves or seeds on a cookie sheet one inch deep or less.
2. Put herbs in an open oven on low heat (less than 180° F) for 2-4 hours.
3. Herbs are done when dry and leaves crumble easily.

Oven-dried herbs will cook a little, removing some of the potency and flavor, so you may need to use a little more of them in cooking.



Air-Drying

1. Gather 5-10 branches together and tie with string or a rubber band. The smaller the bundle, the easier and faster they will dry.
2. Put the bundle of herbs, stem-side up, in a paper bag. Tie the end of the bag closed, being sure not to crush the herbs, and poke a few holes in the bag for ventilation.
3. Hang the bag by the stem end in a warm, well-ventilated room.
4. Your herbs may be dried and ready to store in as little as one week.