

Kitchen Herbs

Basil



Basil, a staple in Italian cuisine, adds a sweet, minty flavor to tomato sauces, salad dressings, and fruit salads.

Rosemary



Rosemary's robust, piney flavor complements roasted vegetables, meat dishes, and baked goods.

Cilantro



Cilantro imparts a bright, citrusy flavor, ideal for enriching sour cream-based dips, meat pies, and cheese sauces.

Thyme



Thyme's subtle, earthy essence enhances poultry, fish, and vegetable dishes, as well as soups and stews.

Parsley



Parsley, with its fresh, grassy taste, is best used to add brightness and flavor to soups, stews, and egg dishes.

Oregano



Oregano's warm, slightly bitter taste adds depth to tomato sauces, meat dishes, and pizzas.

Mint



Mint offers a refreshing, cooling taste that elevates fruit salads, teas, and lamb dishes.

Dill



Dill's delicate, mildly tangy flavor pairs well with fish dishes, potato salads, and salad dressings.