

# Preserve Your Herbs

**Basil** - freeze

**Bee Balm** - dry

**Chili Pepper** - dry

**Chives** - spoil quickly, freeze

**Cilantro** - freeze. Cut plant stems when seeds are brown and then hang upside down in a paper bag to collect seeds

**Cuban Oregano** - dry

**Curry Leaf** - only use fresh

**Dill** - use fresh, collect seeds

**Fennel** - save seed heads

**Fenugreek** - dry leaves, save seeds

**Lemon Balm** - dry

**Mexican Tarragon** - freeze

**Mint** - use fresh, loses flavor when dried. Try freezing

**Oregano** - dried is stronger than fresh. Remove leaves before drying

**Parsley** - freeze

**Rosemary** - dry or freeze

**Sage** - dry

**Thyme** - dry - only retains flavor for about 6 months