

Herb info and uses

Anise Hyssop TP/P (40")	brew for tea, use flowers in salads or bake goods
Basil Di Genova A (18")	pesto, tomato dishes, pasta
Basil, Thai A (18")	spicy flavor, great in stir fry
Basil, cinnamon	cinnamon scent, pesto made with almonds and a sharp cheddar cheese Is great with apple pie.
Borage A, (18"-30")	mild cucumber flavor, use flowers in salads, young leaves in salads and summer drinks.
Bronze fennel P (2 to 3')	sweet licorice flavor, great on fish or salads
Chervil A (10-16")	delicate anise flavor, use in spring soups, salads.
Chives P (12")	delicate onion flavor, use in any savory dish or salads. Yummy in cottage cheese.
Epazote A (24-36")	pungent flavor, minty overtones. Use in Chile, sauces, bean dishes.
Fenugreek A (varies)	seeds use as a spice, sprouts or micro greens use fresh in salads, on sandwiches. Can be eaten as a vegetable.
French sorrel P (15-24")	has a unique lemon flavor. Great stuffed in fish, young leaves used in salads, spring soups.
French Tarragon P (30")	elusive flavor, hint of basil, with a little bit of licorice
Marjoram, sweet TP (1')	aroma similar to oregano, but sweeter. Try in egg dishes, meat, salad dressings or cream cheese.
Lavender P/TP (12-18")	good w/ lamb, meat marinade, defused and add to lemonade with lemon verbena.
Lemon grass TP (20-60")	bulb used in savory dishes/stir fry or soups. Dried leaves used in teas.
Lemon verbena TP (varies)	great mixed with lemonade, braising fish, tea.

Marjoram, sweet TP (8-24")	aroma similar to oregano but sweeter. Great in eggs, meat dishes, salad dressings, cream cheese.
<u>Mexican Marigold, (Tagetes Lucida)</u>	<u>Sweet-smelling leaves and Flowers, with flavor similar to Tarragon. Brightens salads, main dishes. Flowers edible use in salads & desserts.</u>
Nasturtium A (varies)	flowers use in salads, stuff with flavored cream cheese. Leaves eat anytime. Has a spicy peppery flavor.
Oregano, Greek P (2')	the pizza herb
Parsley, Italian Bi (1')	high in Vit. C, good flavor
Parsley, Green Forest Bi (1')	flavor booster instead of salt.
Rosemary TP/P(1-4')	evocative, almost piney fragrance. Great on lamb/chicken/roasted potatoes.
Sage P (2')	warm, rich almost lemony, minty scent, use sparingly in meat, potatoes, stuffing's
Salad Burnet P (18")	cool crisp Cucumber flavor. Refreshing in summer drinks, add to salads, fish sauces or cheese spreads
Savory, winter P (12")	strong, pungent flavor, use in meat dishes, stews.
Savory, summer A (18")	milder than winter savory. use in green beans, eggs, meat dishes.
Stevia TP (16")	use leaves fresh or dry. 200 times sweeter than sugar. Use as a sugar substitute.
Thyme P (12")	intense aroma that is sweet yet slightly piney. Good in meat dishes, stews, soups. Some veggies