

Drying Herbs

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Foodland Ontario and **Emily Richards** give you some quick tips an drying and preserving fresh local herbs. You can keep these in your pantry all winter for use in soups, sauces, and salads... or any recipe requiring dried herbs.

Preparation Time: 5 minutes

Drying Time: about 2 weeks

Makes 1 bunch dried herbs.

1 bunch fresh Ontario thyme, rosemary or oregano

Lightly rinse herbs and completely pat dry. Remove any brown or spotted leaves.

Tie 4 or 5 sprigs together at ends. Hang upside down in a warm room or near a furnace. Let air dry for 2 weeks and check to see if herbs are dry. Let dry for another 2 weeks or until completely dry and crumbly.

Remove string and rub dried leaves off stems into paper bag or onto plate. Rub herbs between your fingers to remove any small stems. Pack in small airtight jars for up to 6 months. Store in dark, cool place.

For more information on Foodland Ontario and all their great food ideas and info visit:

www.foodland.gov.on.ca