

Cooking With Herbs

We can supply you with all the fresh herbs you need to grow your own herb garden.

Look at the list below for various cooking.

ITALIAN:	basil, bay, dill, fennel, garlic chives, marjoram, flat-leaf parsley, rosemary, sage and thyme
FRENCH:	basil, fennel, lavender, marjoram, rosemary, sage, summer savory and thyme
MEXICAN:	bay, coriander (cilantro), garlic, oregano and thyme
THAI:	Thai basil, coriander (cilantro), garlic, lemon grass, ginger and mint
SALADS:	chervil, chives, dill, basil, flat-leaf parsley, nasturtiums, sorrel, summer savory and tarragon
FISH:	bay, dill, fennel, lemon basil, lemon grass, lemon thyme, parsley, rosemary, sage, savory and tarragon
SALT SUBSTITUTE:	basil, bay, dill, lovage, parsley, rosemary, sage, savory, thyme and tarragon
TEA:	chamomile, lemon balm, lemon grass, lemon verbena, mint, pineapple sage, lemon thyme, and stevia for sweetening