

Drying Herbs

It's easy to dry herbs for a year-round supply. The best time to harvest most herbs for drying is just as the flower buds first appear. Harvest in mid-morning when the leaves are dry, but before the sun is hot.

Air drying is the easiest, most inexpensive method for preserving herbs. Sturdy herbs such as sage, thyme, summer savory, dill, bay leaves, oregano, rosemary and marjoram are well suited for air-drying. Tie washed branches into small bundles (5-6 stems) and hang them upside down, in a warm (70-80°F), dry, well-ventilated area out of direct sunlight until the moisture evaporates (generally 2-4 weeks).

A dehydrator works best for drying tender-leafed, high moisture herbs such as basil, tarragon, lemon balm and mint.

Store dried herbs in airtight containers in a cool, dry, dark place.

Provided by

wimastergardener.org



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Additional Resources

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- Article on MG website at <http://wimastergardener.org/article/drying-herbs/>

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