

DRYING FRESH HERBS



Different methods

- *Choose herbs to dry.
 - *Wash and dry herbs (pat dry or use a salad spinner).
 - *Use one of the methods below to dry herbs.
 - *Once dry, remove herb leaves from stems (just run fingers down stem).
 - *Store in airtight container.
- PLEASE NOTE- EVERY HERB WILL TAKE A DIFFERENT AMOUNT OF TIME TO DRY.**

OVEN

- Cover baking sheet with parchment paper.
- Spread herbs in single layer.
- Turn oven to lowest setting (should be around 170 degrees).
- Put herbs in oven.
- Prop oven door open if possible. If not, open often to allow air in and moisture out.
- Stir or flip herbs every 15 minutes.
- Once dry, herbs should crumble easily.

MICROWAVE

- Place herbs on paper towels on microwavable plate in single layer.
- Cover with another paper towel.
- Microwave on high 30 seconds-1 minute.
- Check herbs.
- If still soft, flip and microwave another 30 seconds-1 minute.
- Continue to microwave for 20 seconds at a time until herbs are crumbly.

HANG

- Tie herbs in small bunches with twine.
- Hang herb bunches upside down in cool, dry room.
- Can cover herbs in brown paper bag with holes punched in it to keep the herbs clean.
- This method may take a week or two.

DEHYDRATE

- Place herbs in single layer on dehydrator trays.
- Set dehydrator to herb setting if you have one or to 95-115 degrees.
- This method may take 4-8 hours.
- Refer to dehydrator instructions for more details. Each dehydrator is a little different.

LAY OUT

- Lay leaves or whole herbs on paper towel or tea towel in single layer.
- Leave plenty of room between herbs for air to circulate around them.
- Cover with another towel in order to protect from dust.
- This method will take a few weeks.

HOT CAR

- Put herbs in a brown paper bag, filling only a quarter or half way. Fold bag closed.
- Place bag in the back of a car on a hot sunny day, with car windows rolled up.
- May take a few days of hot weather- check occasionally for dryness- won't work if rainy and cool outside.