Herbs

Mint
Use to garnish sweets or stir into lemonade.

Bay Leaves
Flavor soups and stews with whole leaves; remove before serving.

Rosemary
Use whole sprigs to season a marinade for beef.

Basil
Add to a simmering pasta sauce just before serving.

Purple Basil
Substitute for green basil in a pasta sauce.

Oregano
Sprinkle into tomato sauce destined for a pizza.

Dill
Add a bunch to homemade chicken soup.

Cilantro
Kicks up fresh or bottled salsa.

Thyme
Combine thyme, salt and pepper with flour for dredging poultry.

Tarragon
Stir into mayo with a bit of lemon zest for a tangy spread.

Chives
Mash into butter and melt over roasted potatoes.

Chervil
Pairs well with scrambled or baked egg dishes.

Italian Parsley
Mix into bread crumbs as a coating for chicken or fish.

Sage
The strong flavor stands up well in sausage dishes.

Marjoram
The fresh, citrusy flavor is great on chicken or beef.