

Herbs

A tender herb is added at the end of cooking.

A robust herb is added at the beginning of cooking and can withstand long cooking times.

Basil	Tender herb. Green and leafy. Fragrant, slightly sweet.
Bay Leaf	Robust herb. Leaves are usually whole and dried. Used in stocks, soups and sauces. Remove before serving because they are bitter if eaten.
Chives	Tender herb. Long leaves are round and hollow. Common garnish. Adds a bright flavor to dips and salads.
Cilantro	Tender herb. Small, round and delicate leaves with long stems. Common in Latin American and Asian cooking. Flavor stands up to spicy foods.
Dill	Tender herb. Long and wispy without well-defined leaves. Common in salads, soups and sauces. Pairs well with fish.
Parsley	Tender herb. Curly or flat. Stands up well to heat in stews and sauces.
Rosemary	Robust herb. Thin leaves like pine needles. Woody smell. Paired commonly with garlic.
Sage	Robust herb. Medium sized, velvety leaves. Paired with sausage, poultry, white beans, stuffing. Long cooking times mellows the bitter taste.
Thyme	Robust herb. Small leaves, grow on sprigs. A versatile herb. Used in poultry, fish, vegetables, stuffings, soups, stews and sauces.