

How to Dry & Store Herbs



Make the most of your herb harvest — even when the season ends

Why Preserve Herbs?

- Fresh herbs are fabulous – but they don't last forever.
- Drying and preserving means you can enjoy homegrown flavor all year long.
- It saves money and reduces waste – especially during a bumper harvest.

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Best Herbs to Preserve

Easy to dry:

rosemary, thyme,
sage, oregano,
mint



Better frozen:

parsley, basil,
chives,
coriander



How to Preserve Trickier Herbs

Some herbs don't dry well – their flavours fade fast. For lemon balm, tarragon, and dill, freezing is often better. Chop and freeze them in ice cube trays with water or oil. Tarragon and lemon balm also work beautifully in infused vinegars. With dill, dry the seeds (not the fronds) for stronger flavour and longer shelf life.



Tara's Tip:

Pick your herbs in the morning, after the dew has dried – oils are strongest then!

Methods for Drying Herbs

How to dry herbs the right way –
and what not to do!

Air Drying (Best for woody herbs)

1. Tie small bunches with string and hang upside down in a dry, airy space
2. Keep out of direct sunlight
3. Takes 1-3 weeks depending on conditions



Sage - Rosemary

Oven Drying (Fast but fussy)

1. Spread leaves in a single layer on parchment
2. Set oven to lowest heat (max 90°C/200°F)
3. Prop the door open slightly
4. Check every 15-30 minutes
5. ⚠ Easy to overdo – watch carefully!



Rosemary - Thyme - Oregano

Dehydrator Drying (Reliable and quick)

1. Spread herbs on trays
2. Set to low (35-45°C / 95-115°F)
3. Check every hour until crumbly
4. Great for regular preservers



Great for almost everything, but especially:
Basil - Parsley - Cilantro

Not Recommended: Microwave Drying

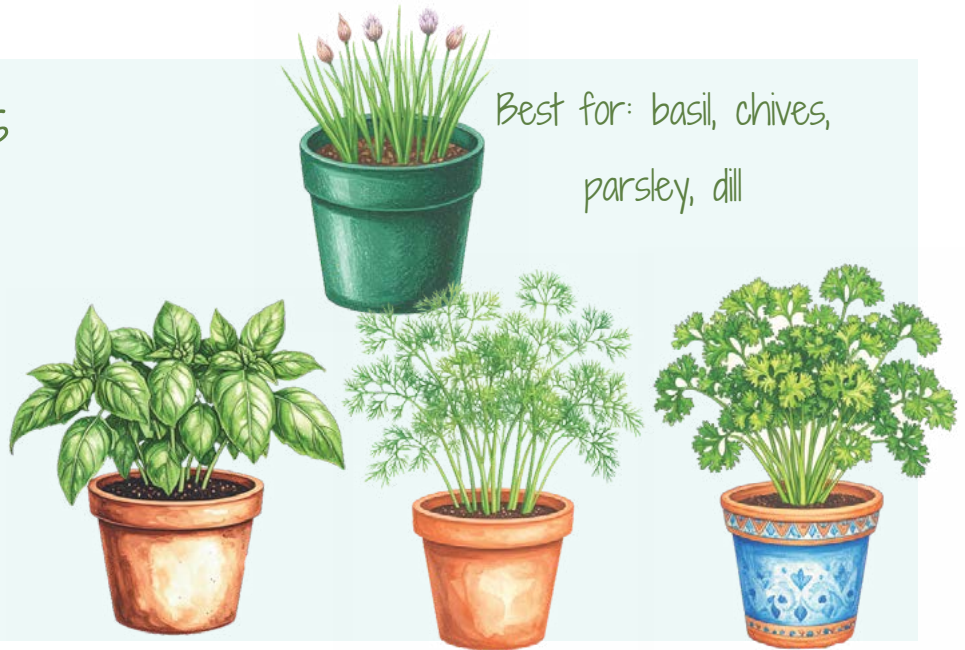
It's fast, yes. But uneven heating can damage delicate oils – and even start fires!

Freezing, Infusing & Storage Tips

Beyond drying: other ways to keep your herbs usable and tasty.

Freezing Fresh Herbs

1. Wash, pat dry, and chop
2. Freeze in ice cube trays with water or olive oil
3. Store cubes in zip-lock bags and label



Best for: basil, chives, parsley, dill

Herb-Infused Oils or Vinegars

1. Sterilize jars
2. Add clean, dried herbs to oil or fresh herbs to vinegar
3. Store in fridge; use within 2-4 weeks

Best for Oil Infusions - Rosemary and thyme

Best for Vinegar Infusions
Tarragon and Lemon Balm



Use dried herbs for oils to avoid bacteria growth, and fresh herbs for vinegars since acidity preserves them safely.

Important: Avoid storing garlic in oil without proper safety steps – risk of botulism.

Storing Dried Herbs & Bonus Tips

You've dried your herbs – now here's how to store and use them.

How to Store Dried Herbs

- Strip leaves from stems
- Store in airtight containers
- Keep out of heat and light (pantry or cupboard is best)
- Label with name and date

Shelf Life:

Up to 12 months – but use within 6 months for peak flavour.

How to Test Freshness

Crush a small pinch – if it smells weak or musty, it's time to refresh your supply!



Tara's Final Tips

Store small batches – dried herbs lose potency over time

Mix dried herbs into your own seasoning blends

Always check for mold before using stored herbs

Don't forget – drying herbs makes lovely gifts!



 Tara