

### The Herb Companion's Favorite Culinary Herbs

	<b>Basil</b>	<b>Coriander</b>	<b>Dill</b>	<b>Mint</b>	<b>Oregano</b>	<b>Parsley</b>	<b>Rosemary</b>	<b>Sage</b>	<b>Savory</b>	<b>Sweet Marjoram</b>	<b>Tarragon</b>	<b>Thyme</b>
<b>Flavor</b>	Clove & Sage	Orange peel & sage	Fresh, aromatic	Sweet, fresh, aromatic	Sharp, aromatic	Refreshing, peppery	Pungent, resinous	Aromatically bitter, strong, musky	Peppery, spicy, pungent	Fragrant, sweet, slightly resinous	Aniselike	Stong, pungent
<b>Part Used</b>	Fresh or dried leaves	Ground seed, fresh leaf (Cilantro)	Fresh or dried seeds, stems, leaves	Fresh or dried leaves	Fresh or dried leaves	Fresh or frozen leaves	Fresh or dried leaves	Fresh or dried leaves	Fresh or dried leaves	Fresh or dried leaves	Fresh or frozen leaves	Fresh or dried leaves
<b>Meat, Poultry, Fish</b>	Chopped meat, sausage, lamb, veal, beef, liver	Chopped meat, chops, sausage, leaves with steaks	Lamb steats and chops, broiled steak, corned beef, chicken, shrimp, fish stock; leaves with fish	Lamb, ham, veal, ragout, roast beef, roast chicken, fish	Beef, lamb, pork, veal, sausage, poultry, fish, calf liver, game, marinades	Beef, lamb, pork, veal, poultry, fish, shellfish, marinades	Beef, game, lamb, pork, veal, poultry, salmon, creamed seafood, marinades	Veal and chicken dishes, pork, pate', chicken, fish, lamb, veal, sausage, rabbit, lamb, mutton, fish stock	Boiled meats, pate', chicken, fish, lamb, veal, seafood, barbecue	Pate', sausage, beef, pork, veal, pot roasts, fish (especially broiled)	Chicken, seafood, lamb, veal, sweetbreads, turkey, chicken livers, pheasant, tongue	Chopped meat & meat loaf, beef, lamb, mutton veal, pork fish, shellfish, game
<b>Soups and Stews</b>	Tomato and bean soups, meat stews	Most soups, beef stews, casseroles	Bean, borscht, split pea, and tomato soups; lamb stew	Pea and lentil soups	Lentil, onion, bean, beef, game, and tomato soups; meat stews, vegetable juice	In soup bouquets, chopped in soups and stews	Chicken, pea, and spinach soups	Chowders, bland cream soups, consomme', pork and chicken stews	Potato, bean, pea, and lentil soups; consomme's, vegetable juice, chowders, meat stews	Pea, tomato, onion, and potato soups; clam chowder, savory stews	Chicken and tomato soups, chowders, consomme's, vegetable juice	Onion, tomato, pea, vegetable soups; chowders, oyster stew, gumbo, herb bouquet
<b>Eggs and Cheese</b>	Rarebits, omelets, souffles, scrambled eggs	Mexican and spicy egg dishes	Cheese spreads, shirred and scrambled eggs	Cream and cottage cheeses, omelets	Cheese spreads, omelets, boiled and scrambled eggs	Deviled and scrambled eggs, omelets	Deviled and scrambled eggs, omelets	Cream and cottage cheeses, cheese omelets and spreads	Scrambled eggs, cream cheese	Omelets, souffle's, scrambled eggs	Cheese spreads, scrambled eggs, omelets	Cream & cottage cheeses, stuffed and shirred eggs, omelets
<b>Vegetables &amp; Salads</b>	Tomatoes, eggplant, onion, rutabage, squash; potato, green, seafood and cucumber salads	Pickled beets, beet and fruit salads	Seafood salads, cocktails, cabbage; seeds with beets, snap beans, carrots, cauliflower, peas, potato salad; leaves with turnips	Peas, cabbage, carrots, celery, potatoes, snap beans, spinach; fruit, jellied and green salads	Broccoli, beans, tomatoes, carrots, lima beans, peas, mushrooms, onions, potatoes, squash, eggplant; potato and shrimp salads	Most vegetables and salads, creamed vegetables, boiled potatoes, sliced tomatoes, tabbouleh	Lentils, mushrooms, peas, potatoes, spinach, squash, fruit salad	Stewed tomatoes, string beans, lima beans, eggplant, brussels sprouts, carrots, onions, peas	Kasha, cabbage, Brussels sprouts, turnips, beets, rice, peas, string beans, salads, cooking water for asparagus and artichokes	Avacados, corn, dry beans, mushrooms, eggplant, carrots, lima beans, peas, spinach, green beans, green salad	Broccoli, cauliflower, peas, cabbage, tomatoes, spinach beans, asparagus, beets, mixed green and jellied salads	Asparagus, beans, beets, carrots, onions, peas, potatoes, rice tomatoes, aspics
<b>Breads and Deserts</b>	Corn Bread and muffins, stuffing, fruit compotes	Seeds in poultry stuffing, cookies, gingerbread, baked apples stewed fruit	Seeds in rye bread, apple dumplings, stewed pears, cake	Fruit compote, custard, ice cream, applesauce, stewed pears, currant jelly	Pizzas, rolls, stuffings	Biscuits, herb breads, muffins, stuffings	Herb bread and stuffings, especially for fish; cookies	Poultry and fish stuffings, chopped in bread, stewed pears spread	Meat and poultry stuffings, herb bread, stewed pears and quinces	Poultry stuffing, biscuits, bread	Herb breads, nut wafers	Poultry & vegetable stuffings, biscuits, breads, waffles
<b>Sauces and Dressings</b>	Marinates, butter sauce for fish, pesto	Meat sauces, pestos	Leaves in sour cream dressing; seeds in fish sauces, beef and other gravies	Mint sauce for lamb, French dressing	Cream, fish, and spaghetti sauces; other tomato sauces	Cheese sauces, parsley butter, pesto	Cheese, cream and game sauces	Butter sauce for fish, gravies, brown soauce, French Dressing	Most gravies, sauces	Fish and spaghetti sauces, gravies	Ravigote, cream, beamaise, and tartar sauces	Meat & seafood sauces
<b>Other Uses</b>	Vinegar, tea	Curry powder; leaves in Asian & Mexican cooking	Drawn butter; vinegar, pickles	Flower vinegars & liquers, iced drinks, tea	Mexican & Italian cooking	Garnishing	Tea	Tea	Vinegar	Beer flavoring	Vinegar	Tea

Compliments of White Wagon Farm

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