Drying Herbs

Today on Gardening in a Minute: drying herbs.

Herbs can be used when fresh or dried. Their flavor comes from the essential oils they contain, and it lasts longer if the herbs are harvested at the right time and properly cured and stored.

The young, tender leaves of herbs can be gathered and used fresh at any time during the season. To dry herbs for later use, harvest them when the plants begin to flower.

Herbs should be dried rapidly in a well-ventilated, darkened room. If the leaves are dusty or gritty, wash them in cold water and thoroughly drain them before drying. As soon as the leaves or seeds are dry, pack them in plastic or glass containers that can be closed tightly.

Spice up your life with herbs from your own garden!

For more information on drying herbs, contact your local Extension office or visit Gardening in a Minute dot com.

Gardening in a Minute is a production of the University of Florida’s Environmental Horticulture Department, IFAS Extension, and WUFT-FM.