

Recipe Author: Karmah Tabbaa

Dry Herbs

Ingredients

Mint/ parsley/ dill/ basil etc

Directions

Wash the herbs very well, dry well with salad spinner or paper towel. Lay them flat on several trays. Place in a dry sunny part of the house. If no sun is available then just a dry place in your kitchen.

When completely dry, this may take several days. Wash your hands and start picking the leaves. Once leaves are picked, you may keep leaves whole or crush into the desired powder consistency. Store in an airtight container in the freezer, to preserve the bright green colour, label and enjoy.

Time needed: several days

Yield: depends on amount of herbs you have

