

Herb Gardening Recipes

COMMON CULINARY HERB BLENDS

These recipes use dried herbs and can be used all year long. Best when used within a year.

Garlic and Herb Seasoning Blend

- 8 teaspoons salt
- 2 teaspoons pepper
- 2 teaspoons dried rosemary
- 4 teaspoons dried thyme
- 4 teaspoons dried marjoram
- 4 teaspoons lemon pepper
- 1/4 cup onion powder
- 1/4 cup granulated garlic

Source: <https://www.lowcarbmaaven.com/garlic-herb-seasoning-blend/>

Italian Seasoning

- 1/4 cup basil
- 2 Tbsp thyme
- 2 Tbsp marjoram
- 2 Tbsp rosemary
- 2 Tbsp oregano

Source: <https://melissaknorris.com/homemade-spice-mixes-and-herb-blends/>

Bouquet Garni (A *bouquet garni* is a bunch of herbs used for flavoring a stew or soup.)

- 2 Tbsp summer savory
- 2 Tbsp basil
- 2 Tbsp sage
- 1 Tbsp oregano
- 1 Tbsp marjoram
- 1 Tbsp rosemary
- 1 Tbsp thyme
- 1 Tbsp dill

Source: <https://melissaknorris.com/homemade-spice-mixes-and-herb-blends/>

Poultry Seasoning

- 3 teaspoons Rosemary
- 3 teaspoons Sage
- 3 teaspoons Thyme
- 3 teaspoons Marjoram
- 3 teaspoons Celery Salt
- 1/2 teaspoon + 1/4 teaspoon Pepper

Source: <https://selfreliantschool.com/diy-spice-mixes-herb-tips/>

Herbs de Provence (*Herbs de provence* is used with grilled foods and lightly-cooked foods.)

- 1/2 cup thyme leaf
- 1/4 cup marjoram leaf
- 2 TBSP cut and sifted rosemary leaf
- 2 TBSP savory
- 1 tsp lavender flowers (optional)
- 2 tsp dried orange zest (optional)
- 1 tsp ground fennel

Source: <https://wellnessmama.com/4430/homemade-spice-blends/>

NATURALLY FLAVORED WATERS

These recipes use fresh herbs and fresh or frozen fruit to flavor sparkling water, soft drinks, or other beverages. Source: https://www.theyummylife.com/Flavored_Water

The Classic (Basil, Lemon, Cucumber)

Mix in a pitcher: 10 cups of water + 1 thinly sliced cucumber and 1 thinly sliced lemon + 1/4 cup finely chopped **fresh basil** + 1/3 of finely chopped **fresh mint** leaves. Leave in the refrigerator overnight before serving.

The Granite (Mint, Strawberry, Lime OR Mint, Raspberry, Lime)

Mix in a pitcher: 10 cups of water + 6 strawberries (OR Raspberries) and 1 thinly sliced lime + 12 finely chopped **fresh mint** leaves. Leave in the refrigerator overnight before serving.

The Tropical (Mint, Pineapple)

Mix in a pitcher: 10 cups of water + 1 cup of pineapple (cut into cubes) + 12 **fresh mint** leaves finely chopped. Leave in the refrigerator overnight before serving.

The antiOX (Sage, Blackberry)

Mix in a pitcher: 10 cups of water + 1 cup of blackberries (slightly crushed) + 3-4 whole **sage leaves**. Leave in refrigerator overnight before serving.

WATERmelon (Rosemary, watermelon)

Mix in a pitcher: 10 cups of water + 1 cup of watermelon (cut into cubes) + 2 whole **rosemary stems**. Leave in refrigerator overnight before serving.

DIPS AND SIDES

These recipes use fresh herbs and other fresh ingredients to create dips and other sides.

Basic Pesto

- 1 clove garlic, chopped
- ¼ cup nuts, toasted and chopped (*any nuts though pine nuts, almonds, pistachios, walnuts, or macadamia nuts are recommended*)
- 3 cups packed herb leaves (*any herbs in any combination though mint, basil, tarragon, cilantro, and parsley are recommended. You can also add any other leafy green like spinach or carrot tops*)
- ½ cup extra-virgin olive oil
- ¼ cup (1-ounce) Parmesan cheese, grated
- Coarse salt and freshly ground pepper

Use a food processor to pulse garlic, nuts, herbs, oil, and Parmesan until finely chopped. Season with salt and pepper Source: <https://www.marthastewart.com/1010872/leftover-herb-pesto>

Herb Dip

- ½ cup sour cream
- ½ cup mayonnaise
- ½ cup chopped fresh herbs (*any combination, though oregano, basil, thyme, and parsley are recommended*)
- Kosher salt and freshly ground pepper to taste

In a medium bowl, combine the sour cream, mayonnaise, and the herbs. Season with salt and pepper.

Source: <https://thetom100.com/recipe/easiest-herb-dip-ever/>

Fire and Ice Salsa

- 3 cups chopped watermelon
- ½ cup chopped green bell pepper
- 2 tablespoons lime juice
- 2 tablespoons chopped fresh cilantro
- 1 tablespoon chopped green onions
- 1 tablespoon chopped jalapeno pepper
- ½ teaspoon garlic salt

In a large bowl, combine the watermelon, green bell pepper, lime juice, cilantro, green onions, jalapeno and garlic salt. Mix well and serve. Source: <https://www.allrecipes.com/recipe/20846/watermelon-fire-and-ice-salsa/>

Pineapple, Honeydew, and Mango with Ginger and Fresh Herbs

- 2 cups fresh pineapple (diced)
- 1 cup honeydew melon (diced)
- 1 cup mango (diced)
- 2 tablespoons fresh basil (thinly sliced)
- 2 tablespoons fresh lime juice
- 2 tablespoons honey
- 1 tablespoon fresh cilantro or mint (thinly sliced)
- 1 tablespoon crystallized ginger (minced)
- 1 tablespoon red bell pepper (minced)
- 1 tablespoon sesame seeds

Mix all ingredients except sesame seeds in large bowl. Let stand 10 minutes for flavors to blend. Divide fruit mixture among wineglasses and sprinkle with sesame seeds. Source:

<https://www.epicurious.com/recipes/food/views/pineapple-honeydew-and-mango-with-ginger-and-fresh-herbs-241869>

Herb Butter

- ¼ cup mixed herbs, chopped (*any herbs in any combination though parsley, chervil, tarragon, and chives are recommended*)
- 1 stick (½ cup) unsalted butter, softened
- 1 teaspoon finely grated lemon zest

Put herbs on a work surface. Add butter and lemon zest. Finely chop together until well combined. Season with salt. Transfer to a sheet of parchment paper, placing on edge closest to you. Fold paper over and roll into a cylinder, twisting the ends; wrap airtight in foil. Chill until solid. Butter will keep refrigerated for up to 2 weeks or frozen for up to 3 months. Source:

<https://www.bonappetit.com/recipe/herb-lemon-zest-butter>