

Culinary Herb Uses

<i>Herb</i>	<i>Some Uses</i>
Anise	Pork, chicken, fish, stews, beverages, stewed fruit. Seeds in baked goods.
Basil	Tomatoes and tomato dishes, vinegars, rice, eggs, meats, duck, salads, vegetables.
Chive	Salads, stews, appetizers, vegetables, butter, yogurt and sour cream sauces.
Dill	Fish and fish sauces, cottage cheese, breads, beets, cucumbers, cauliflower, brussels sprouts, salads.
Fennel	Tomato dishes, eggs, fish, marinades for meats, carrots, pickles, breads and baked goods.
Marjoram	Stews, soups, meats, tomato dishes, vegetables, eggs, breads, French dressing.
Mint	Salads, lemonade, tea, potatoes, scallops, sauces and jelly, sherbet, lamb, fruit.
Oregano	Italian tomato sauces, barbecue sauce, soups, eggs, cheese, pork, vegetables, salad dressings.
Parsley	Tomato sauces, fish, meats and poultry, soups, stews, vegetables.
Rosemary	Lamb, pork, vegetables, chowders, cheese.
Sage	Fish, meat, poultry stuffing, chowders, soups, tomatoes.
Savory	Pork, chowders, stews, fish, eggs, salads, beans, biscuits.
Tarragon (French)	Eggs, yogurt and sour cream dishes, meat, asparagus, beans, cucumbers.
Thyme (Lemon or English)	Stews, clam chowder, fish, meat, poultry, eggs, stuffings, bread, biscuits, lima beans, broccoli, onions.