

# Your Home Hydroponics Herb Guide

Wondering what to do with those beautiful herbs you've grown? Look no further!

In this guide you will find...

- [Fresh or dried?](#)
- [How to dry and preserve herbs](#)
- [How to use common hydroponics herbs](#)
- [Herb Hors D'oeuvres Recipe Booklet](#)



Should you use your herbs fresh or dried?

**Fresh herbs** are best added at the end of cooking or in fresh salads - to preserve their delicateness and fragrant quality.



When herbs are dried, their flavor becomes more concentrated. **Dried herbs** are smokier and more intense in flavor than fresh. They are best added while a dish is cooking to infuse the flavor in the dish.

When cooking, the **dry to fresh herbs conversion** is 1:3. For example, use 1 teaspoon of dried basil for 3 teaspoons of fresh basil.

**Read on to learn how to dry herbs!**

# How to Dry Herbs

These simple herb preservation methods will allow you to enjoy your home grown produce even months after harvest!

## Bundle Drying

- Bundle herbs with rubber band or twine, then hang to dry
- Herbs will dry in 2-5 days
- Crumble and remove stems
- Store in jars or containers
- Label and date containers



## Air Drying

- Line a sheet pan with parchment paper
- Lay out herbs so they don't overlap
- Can cover with paper towels
- Herbs will dry in 2-5 days
- Crumble dry leaves and remove stems.
- Store in jars or containers
- Label and date containers

# How to Use Common Hydroponics Herbs

Get to know the flavor profile and best uses for the herbs you're growing at home!

- **Basil**

- Profile: sweet, savory, hints of mint, anise and pepper
- Use fresh: pesto, salads, sandwiches, spring rolls
- Use cooked: spaghetti sauce, pizza, thai curry

- **Dill**

- Profile: fragrant, celery family, grassy/tangy flavor
- Use fresh: dill pickles, cucumber dill salad, tzatziki
- Use cooked: bake with fish, potatoes, steamed green beans

- **Mint**

- Profile: fresh, springy and sweet
- Use fresh: fruit salad, smoothies
- Use cooked: tea, grilled veggies

- **Parsley**

- Profile: mildly bitter, peppery, balances flavors, compliments lemon
- Use fresh: hummus, pesto, tabbouleh, salads, dressings, chimichurri
- Use cooked: soups and sauces

- **Thyme**

- Profile: thin woody stems, fragrant leaves, sweet or savory, lemony taste
- Use fresh: tea/lemonade, lentil salad, dressings, butters and salts
- Use cooked: soup, roasting meat, fish, eggs, tomatoes, beans

Find recipes using all of the above - and more - in our [Herb Hors D'oeuvres recipe booklet](#)



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OUR  
PLANET**