

How To Dry Your Own Herbs

Herbs you dry yourself are greener and a lot fresher tasting than the bottled ones. Thyme is something I use a lot and even though I have three plants in the garden, I find I need more. I buy a couple of bags of fresh thyme and dry them. I have been doing this for ages since I discovered how much more fragrant and fresh the home dried was. It's simple to do.; either in the microwave or if you have a really warm, dry place (I use our furnace room) to either hang up bundles of the herbs or spread them out on rimmed baking sheets. Just recently I dried peppers in the furnace room...worked great!

To Dry In The Microwave:

Spread ½ cup fresh herbs in a single layer between paper towels. Microwave on high for 1 minute; if not completely dry; microwave for up to 1 minute longer, checking every 20 seconds, until dried. Let cool. Store in an airtight container in a cool, dry place for up to 6 months.

See...easy, peasey!