

Substituting Dried Herbs for Fresh Herbs in Recipes:

Just replace the fresh herbs in your recipe with one third as much of the dried equivalent. The flavor is much more concentrated in dry herbs, so less is required. For example: For 1 Tablespoon fresh thyme use 1 teaspoon dried thyme.

For bay leaves, replace 1 fresh bay leaf with two dried bay leaves.

For basil drying – harvest before buds appear; spread them on dry paper or wire mesh in dark warm, well-aired place. Do not hang in bunches.

How to Dry or Freeze Your Own Herbs:

- To dry herbs: hang them upside down in small bunches in a warm, dry spot.
- Check on them for a week or two
- Transfer them to an air-tight container when they feel completely dry to the touch.
- For faster drying: use a dehydrator or an oven set to the lowest temperature to dry them out.

Freezing herbs is also a good option, as it allows you to enjoy the taste of fresh herbs anytime. Add them to cooked dishes, and you won't even be able to tell they aren't fresh from the garden. Here are some freezing instructions to get you started:

Option 1: Wash and dry the basil leaves (the stems should be discarded). Then, spread them out on a cookie sheet, and flash freeze them. Transfer the frozen basil to freezer bags, and use as needed.

Option 2: Blanch the basil leaves for 15 seconds. Then, plunge them in ice water to stop the cooking process.

Dry thoroughly. Then, flash freeze using the method described in option 1.

Option 3: Use a food processor to coarsely chop clean basil leaves. To keep basil from turning black in the freezer: Add a drizzle of olive oil; pulse to lightly coat leaves with oil.

Scoop the resulting mixture into ice cube trays, and freeze.

Transfer the finished cubes to freezer bags. 1 cube is usually equivalent to two tablespoons of fresh basil. 1 cube is usually the equivalent of about 2 Tablespoons of fresh basil.

Basil Herb Alert:

- Basil tends to turn black when frozen. If maintaining that bright green color is important to you, use option 3.
- Oil should only be added to basil if it will be frozen.
- Storing basil in oil, either in the refrigerator or at room temperature, is a botulism risk.
- Just add your frozen basil directly to the pot. There's no need to thaw it first.
- Do not hang in bunches to dry.

Freezing Dill:

- Wash the dill in cold water; then, shake or pat dry.
- Lay the sprigs out on a cookie sheet, and freeze.
- Transfer the frozen sprigs to a freezer bag, and return to the freezer.
- Take out what you need. It thaws quickly.

Here's How:

- Wash the dill in cold water; then, shake or pat dry.
- Lay the sprigs out on a cookie sheet, and freeze.
- Transfer the frozen sprigs to a freezer bag, and return to the freezer.
- Take out what you need. It thaws quickly.

For More Detailed Information about herb substitutions, freezing, or drying herbs. See: <https://www.thebalance.com/how-to-substitute-dried-herbs-for-fresh-herbs-1388887>

<https://www.thebalance.com/how-to-freeze-dill-1388424>

<https://www.thebalance.com/how-to-freeze-basil-1388437>