



Mortimer Nursery and Landscape Center
 3166 Willow Creek Road
 Prescott, AZ 86301
 776-8000
 www.mortimer-nursery.com

<u>Herb</u>	<u>Description</u>
Anise	Leaves, flowers & seeds are edible. Used to flavor eggs, baked goods, pastries, fish, and vegetables. Leaves may be dried and used for tea or as a spice
Basil	Most common is Sweet Basil with a flavor that is sweeter and more delicate than other basil. Popular with tomatoes and garlic, and used in pesto
Borage	Bees are attracted to flowers which helps increase pollination of surrounding plants; add tender, young leaves to green salads, spreads, and fruit drinks. Cucumber-like flavor.
Burnet, Garden	Add tender leaves to green salads; add to raw vegetables, vinegars, cream cheese, and drinks. Nutlike, cucumber taste.
Chamomile, German & Roman	Gather leaves in spring to early summer for best scent. Add dried flowers to potpourri. Make a calming tea with fresh or dried flowers or leaves.
Chervil	Infusion used to cleanse skin. Flowers are attractive in fresh and dried bouquets. Sprinkle leaves and minced stems over salads and steamed vegetables, especially green beans, spinach and potatoes. Good with chicken, eggs and fish.
Chives	Leaves have a delicate, onion flavor. Use in soups, salads, cream cheeses, omelets, mashed or baked potatoes.
Cilantro	Leaves are flavorful in salads and soups. Good with chicken and meat.
Dill	Used to flavor pickles. Adds flavor to salads, potatoes, fresh fish, eggs, cream sauces and dips.
Lemon Balm	Sweet scent makes a wonderful addition to sachets and potpourris. Adds a light, lemony flavor to soups, stews, fish and lamb. Use in fruit salads.
Lovage	Use young, tender leaves in green salads, clear soups, stews, vegetables, poultry dishes and red meat dishes.
Marjoram	Enhances soups, sauces and meat dishes.
Mint, Various	Best used fresh. Freeze small, individual sprigs in ice cube trays for cold drinks. Dried leaves can be used in tea, potpourri and bath bags.
Oregano	Popular herb with tomato-based sauces for lasagna, spaghetti, and meatloaf. Also good in omelettes.
Parsley	A mild-flavored herb that can be used with salads, sauces, vegetables, potatoes, eggs, soups and casseroles.
Rosemary	Good with port, lamb roasts, potatoes and legumes.
Sage, Garden	Combines well with marjoram and thyme in pork, duck, veal and fatty fish dishes. Flavors soups, onions, eggplant or tomato dishes, egg or cheese recipes, cream sauces and gravies.
Savory, Summer	Good with beans dishes such as bean soups and salads. Use in egg dishes, creamy soups or cheesy casseroles. Should not be used by pregnant women.
Savory, Winter	Use as a substitute for sage in poultry dishes. Good with beans dishes such as bean soups and salads. Should not be used by pregnant women.



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<u>Herb</u>	<u>Description</u>
Tarragon, French	Works well with basil, oregano, thyme, garlic & parsley, chervil and chives. Use with chicken, veal, seafood and eggs. Flavors vegetables such as spinach, salad greens, tomatoes, carrots, mushrooms and zucchini.
Thyme	A strong-flavored herb so use sparingly. Best with soups, salads, stuffings, pork or lamb. Use in herb vinegar or oils.