

HARVESTING AND PRESERVING

HARVESTING BASICS:

PINCH OR CUT OFF LEAVES FOR IMMEDIATE USE

- USE THE HEALTHIEST
- ALWAYS CHECK FOR WHITE OR BROWN SPOTS/YELLOWING/SICKLY BLOOM/PALE COLORING/ BLEMISHES

TIPS FOR DRYING HERBS AND FLOWERS:

- DRY IN A WELL-VENTILATED AREA, AWAY FROM DUST
- CREATE BUNDLES AND HANG DRY, STEMS UP
- YOU'LL KNOW WHEN IT'S DRY WHEN A PIECE CAN EASILY SNAP OFF (NO BENDING)



TIPS FOR STORING DRIED HERBS AND FLOWERS:

- STORE IN AIRTIGHT CONTAINERS (IDEALLY COLORED CONTAINERS TO PREVENT LIGHT EXPOSURE)
- STORE IN DARK/COOL SPACE
- DRIED HERBS TYPICALLY LAST 1-3 YEARS (IF STORED WELL -- HEAT, HUMIDITY, SUNLIGHT, AIR ALL HAVE NEGATIVE EFFECTS ON YOUR HERBS, THEY ALL BREAK DOWN THE ESSENTIAL OILS)***IF YOU NEED TO STORE THEM LONGER THAN TYPICAL, VACUUM SEAL IT.

ALWAYS KEEP TRACK OF HOW LONG YOU'VE HAD YOUR HERBS FOR BEST RESULTS.

#1 TIP TO MAKE YOUR DRIED HERBS LAST MUCH LONGER....

JUST KEEP THEM WHOLE!

WHOLE HERBS ARE GOING TO STAY FRESHER FOR A LONGER PERIOD OF TIME. GRINDING BREAKS DOWN THE OILS THAT GIVE THEM FLAVOR. SOME CHEFS EVEN AVOID GRINDING HERBS UNTIL THEY'RE READY TO USE THEM.

