

# 10 MUST-HAVE HERBS FOR COOKS

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### **10 Must Have Herbs For Your Edible Garden**

The 10 Essential Herbs for Cooking at Home. While basil and other herbs have a strong flavor profile, thyme, in our experience, just makes.

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11 dried herbs every cook should own Try mixing herbs with 1 tsp of oil and leaving for minutes before using in dressings, marinages or sauces. Instead.

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### **25 Best Herbs to Grow in Your Kitchen Garden - The Herb Exchange**

Fresh herbs can take a dish from good to great. Learn key uses, recipes, and tips for keeping them fresh.

Have you ever wondered what spices you should have in your pantry? of the 10 Essential Spices and Dried Herbs for Every Home Cook is.

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Sage is an aromatic herb that is great for seasoning meats, sauces, and vegetables. Thinly slice them to maximize their taste, or use finely snipped chives as a garnish.

Fennel is very flavorful and aromatic, and along with anise is a primary ingredient.

Lemongrass Lemongrass stalks can provide antioxidants such as beta-carotene and a defense against cancer and eye

inflammation. Sprinkle some while making everyday subs or knead into the dough for rotis and parathas for a flavour boost.

You can use the herb in more ways than roasts - add it to your hung curd dip, in sandwiches,

as crust for pan-seared fish, or even as a skewer while making kebabs if you can get hold of the entire sprig. Outside it can grow up to six feet high but

will be notably smaller if you grow it indoors.