

how to store fresh herbs

Use these steps to keep herbs like basil, cilantro, dill, mint and parsley fresh longer:

1. Fresh cut herbs are usually sold in bundles, with the stems tied together by a rubber band. At home, remove the rubber band.
2. Rinse the whole bunch under cool running water. Then lay out in a single layer on a clean towel to dry.
3. Trim the ends of the stems off.
4. Place the herbs in a clean glass or jar with the stems under cool water.
5. Cover tops with a plastic bag and store in the refrigerator.*

**Leave basil uncovered and store in a glass of water on the counter at room temperature.*



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Fresh herbs add new, bright flavors to your favorite dishes.

Find a variety of fresh, cut green herbs all summer at the farmers' market.

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