



Bucks Country Gardens

Herb Uses At A Glance

ANISE:

- Fish- shellfish, fish loaves
- Meat- pork, veal
- Poultry and Game- rabbit
- Salads- Apple
- Vegetables- Carrots, green beans

BASIL:

- Appetizers- all vegetable juice, crabmeat, spread, cheese & egg mixtures
- Soups- tomato, potato, minestrone, giblet, turtle, split pea, sorrel, spinach, bouillon
- Egg/Cheese- all egg dishes, welsh rarebit soufflé, cottage cheese
- Fish- halibut, mackerel, shrimp
- Meat- beef, lamb, liver, ham
- Poultry and Game- goose, duck, pheasants, turkey, venison
- Salads- all green salads, seafood, aspics, salad dressings

BORAGE:

- Vegetables- cooked like spinach and eaten like it too!

CORIANDER:

- Salads- French dressing

DILL:

- Appetizers: (seeds or fresh leaves minced) in cheese, spread with smoked pickled fish or louis dressing
- Soups- chowders, fish soups, sparingly in vegetable soup
- Fish- lay cut leaves on fish for a few minutes; remove then broil
- Meat- corned meats, sweetbreads, broiled chops & steaks, lamb chops (remove before serving)
- Poultry and Game- creamed chicken
- Salads- tossed green salads, pickled beets, in sour cream on cucumbers, in potato salad
- Sauces- fish sauces (tartar or cream) lamb sauce
- Vegetables- cabbage, cauliflower, green beans, peas (use sparingly), sprinkle on potato browned in butter

OREGANO:

- Soups- all kinds
- Egg/Cheese- on pizza
- Meat- all kinds
- Poultry and Game- a little goes a long way
- Salads- in dressings
- Sauces- meat gravies

ROSEMARY:

- Appetizers- little cocktail biscuits or butter for sandwiches
- Soups- pea soup, mixed vegetables, minestrone, chicken, spinach
- Fish- only in stuffings for strong fish (salmon)
- Meat- lamb, pork, beefs, stews
- Poultry and Game- chicken fricasee, duck, all stuffings
- Salads- fruit salads, meat salads
- Sauces- sauces for vegetables or meats
- Vegetables- string beans, peas, spinach, cabbage, broccoli, Brussels sprouts, baked & french fried potatoes, turnips

SAGE:

- Appetizers- hot swiss cheese, cottage cheese balls and sausage balls
- Soups- vegetables, canned soups, mixed
- Fish- salt cod
- Meat- pork, sausage, veal, lamb, duck, stuffing's, pork
- Poultry and Game- goose and duck
- Vegetables- stewed tomatoes, string beans, onions, and eggplant with cheese

SUMMER SAVORY:

- Appetizers- liver pastes
- Soups- lentil, pea, bean, vegetable
- Egg/Cheese- all egg dishes, cheese soufflé
- Fish- fish chowder, baked or broiled fish
- Meat- beef, pork, meat balls, meatloaf, stuffed veal, stuffings and gravies
- Poultry and Game- chicken croquettes, stuffings, turkey hash
- Salads- stuffed tomatoes, cole slaw, string beans salad
- Sauces- butter sauce for vegetables

SWEET FENNEL:

- Soups- seeds used with many kinds
- Fish- leaves are used with any oily type fish
- Meat- meat stock
- Salads- as a part of salads
- Sauces- fish sauces
- Vegetables- seeds used with spiced beefs

SWEET MARJORAM:

- Appetizers- cheese puffs, mushrooms, meat spreads with cottage cheese
- Soups- creamed vegetable or seafood, chicken noodle, lettuce, madrilène
- Egg/Cheese- soufflés, omelets, scrambled eggs, rarebit
- Fish- broiled trout, boiled salmon, baked fish
- Meat- veal, pork, lamb, beef, meat pies, hash, croquettes, sausage
- Poultry and Game- chicken, turkey, all stuffings
- Salads- vegetables, greens, chicken, egg, fruit, green peppers
- Sauces- butter, cheese, mushrooms
- Vegetables- peas, asparagus, onions, spinach, zucchini, eggplant

TARRAGON:

- Appetizers- seafood cocktail & canape mixtures, stuffed eggs, vegetable juice
- Soups- chicken soups, fish soups
- Egg/Cheese- all egg & cheese dishes
- Fish- broiled fish, lobster, all seafood dishes
- Poultry and Game- chicken all ways, pheasant, duck, squab
- Salads- lobster, salmon, tuna, chicken, all green salads, cucumber aspic
- Sauces- bearnaise sauce, tartar, butter sauce, all fish sauces
- Vegetables- mushrooms, peas, spinach, broccoli, beets, celery, all greens

THYME:

- Appetizers- blended with strong cheese, tomato juice, other vegetable juices
- Soups- clam or fish chowder, onion, oyster stew, potato, celery
- Fish- baked fish, fish stuffings, fish balls
- Meat- beef all ways, veal, pork, mutton, stews, stuffings
- Poultry and Game- roasted fowl, fricassee, turkey stuffings, pies
- Salads- jellied meat, chicken or seafoods
- Vegetables- scalloped onions, eggplant, peas, carrots, beets