

- Preheat oven to some temperature below 180°F. I used 170°F.
- Wash fresh herbs, and place on baking sheet, lined with paper towel, to dry. You may need to pat the herbs dry with another towel.



- Arrange herbs on a lined baking sheet, spacing them out as much as possible. No need to worry if some are touching or overlapping, as long as there's still plenty of air flow.



- **Bake for 2-4 hours, until herbs are brittle and easily break apart in your fingers. Make sure **ALL** leaves and stems are fully dry before chopping and/or packaging.**



No oven? No problem!

- **Not all ovens will support a low enough temperature for drying herbs, but luckily you can hang dry them just like flowers! Tie them in small bunches (6-10 sprigs per bunch depending on the herb) and hang them upside down in a dark, dry place for 1-2 weeks.**



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