

How to Save Fresh Herbs for Later

Fresh herbs make food taste better. Here's how to keep them from going bad.

For tender herbs like basil, chives, cilantro, dill, parsley, or mint; wash them, dry them, and trim the ends.

Remove any discolored leaves.

Place them into water and cover with a plastic bag, secure with a rubber band. Then they go into the refrigerator.

Basil doesn't like the cold so leave that one out of the refrigerator.

For hardy herbs like rosemary, oregano, and sage, loosely wrap in a damp paper towel and place in a sealed plastic bag in the fridge or freezer.

If you want to freeze tender herbs and make them last even longer, chop them up and put in ice cube trays with olive oil in the freezer.

Once frozen, store the cubes flat in a plastic bag. They can last months this way. Then add to sauces, veggies, or in the skillet when sauteing meat.

You know, cause herbs make everything better.