
About.com Home Cooking



Herb Recipes and Cooking Information

Herb recipes and cooking information. Herbs not only give flavor and spark to our foods, many also have medicinal qualities. Learn about the history of herbs, selection, storage, and usage with many recipes.

[Edible Flowers \(10\)](#)

[Spice Recipes and Cookin... @](#)

[Cilantro and Coriander Storage](#)

Heat will diminish the flavor of fresh cilantro. Get more tips on cooking with cilantro and coriander.

[Oregano Cooking Tips, Substitutions, and Measures](#)

Marjoram may be substituted for oregano. Get more oregano cooking tips and substitution measures.

[Tarragon Cooking Tips - Cooking with Herbs](#)

Too much tarragon can overpower your recipe. Learn how to cook with tarragon, plus measures and substitutions.

[Chive Cooking Tips - How to cook with herbs](#)

Chives are best used raw. Learn how to cook with chives and herbs.

[Sage Cooking Tips - How to cook with sage](#)

Sage helps digest fatty foods. Learn how to cook with sage, plus sage substitutions and measures.

[Basil Cooking Tips](#)

Fresh basil is best known for pesto. Get tips on cooking with basil.

[Thyme Varieties and Facts](#)

Thyme varieties are difficult to differentiate. Learn more about the varieties of the common kitchen herb, thyme.

[Dill Cooking Tips - Dill Weed and Dill Seeds](#)

Heat is the enemy of dill weed but not dill seed. Get tips on cooking with dill, including substitutions and measures.

[Herbs](#)

Full articles on the history of various herbs, with history, usage, and recipes. You'll find articles on thyme, chives, rosemary and much more.

[Herb Substitution Chart](#)

This chart will help you find suitable substitutions for a variety of herbs.

[Herb Recipes](#)

Do you have an excess of a certain herb that needs to be used up? Or perhaps you have an abundance in your garden. These recipes all focus on specific herbs.

[Basil Recipes and Cooking Information](#)

Basil is one of the most widely-used herbs in the world. From pesto to spaghetti sauce to dessert treats, basil runs the gamut in the kitchen.

[Capers Recipes and Cooking Information](#)

Capers have long been a favorite in the Mediterranean region. The small, green herb buds lend a piquant sour and salty flavor to salads, dressings, sauces, vegetables and a variety of main dishes.

[Chives Recipes and Cooking Information](#)

Chives and garlic chives are an excellent choice for those who want onion/garlic flavor, but to a milder degree, plus recipes to try.

[Cilantro / Coriander Recipes and Cooking Instructions](#)

Cilantro is one of those herbs you either love or hate. Coriander is the seeds of the cilantro plant which taste completely different than the herb. Confusion arises about cilantro, however, because it is called by different names in different areas. One thing is certain, you do not want to confuse cilantro with parsley! Learn about cilantro, how to store it, and get some cooking tips.

[Dill Weed and Dill Seed Recipes and Cooking Information](#)

Dill weed dates back 3,000 years and has long been used in homeopathic remedies for hiccups and gastrinal distress. Dill is a flavorful addition to seafood, dips, salads, dressings, vegetables, and more.

[Herb and Spice Chart](#)

What herbs and spices go with specific foods? Here's a quick reference chart to help you choose herbs and spices for specific dishes.

[Herb Pantry Basics](#)

If you are just setting up house, you'll need to keep some basic herbs and spices on hand to be prepared for any recipe. You'll also find links to other pantry basics such as condiments, various food staples, and refrigerator/freezer items to keep stocked in your kitchen.

[Mustard and Mustard Seed Recipes and Cooking Information](#)

Most of us are used to standard yellow prepared mustard, but there are many wonderful varieties of seeds and prepared mustards to experiment with. Mustard is the second most-used spice in the USA. Find out why and how to make your own at home.

[Oregano Recipes and Cooking Information](#)

Oregano became popular in the US due to servicemen returning from World War II demanding pizza, yet it has always been popular in the Mediterranean. Learn the difference between common oregano and it's Spanish, Greek and Mexican counterparts and try some recipes.

[Rosemary Recipes and Cooking Information](#)

Rosemary is a versatile, aromatic herb used in a wide variety of dishes, including fruit salads, soups, vegetables, meats (especially lamb), fish, eggs, stuffings, dressings and even desserts.

[Sage Recipes and Cooking Information](#)

Once prized for its medicinal value, the most popular use of sage these days is in stuffing for the Thanksgiving turkey. Sage is much too good to bring out only for the holidays. Sage helps digest grease in fatty foods as an added bonus. Try some interesting old and new sage recipes.

[Tarragon Recipes and Cooking Instructions](#)

Tarragon is a bittersweet herb with a hint of licorice flavor, but too much can overwhelm your recipe. Learn how to cook with tarragon and try some new recipes.

[Thyme Recipes and Cooking Information](#)

Thyme is good not only in savory dishes, but also desserts. Learn the history of thyme and try some new recipes.

[Gernot Katzer's Spice Pages](#)

This excellent spice reference includes information on 113 spices with information on usage, history, and reference photos and graphics.

[Drying Herbs](#)

Information and tips on air-drying herbs from MSU Cooperative Extension.

[Harvesting and Drying Herbs](#)

Information on harvesting and drying herbs, including guides for individual herbs, oven drying, and more from Michigan State University Extension.

[Seasoning Glossary](#)

Foodlines has a great glossary of seasoning tips, definitions and suggestions on dishes for specific herbs and spices.

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