best selling herbs

LOOK FOR OUR "CHEF'S PICK" ICON ON OUR HERB TAGS AND IN THIS CATALOG LISTING.

Everleaf Genovese

Pesto Basil from Italy! Use in Italian dishes, and with tomatoes and pasta. Annual

Basil Nufar Sweet

Very large leafed Basil. Use in salads, soups, sauces and for seasoning tomatoes. Annual

Chives Garlic

Flat variety of chives. Garlic-onion flavor. Use in any dish. Perennial

Chives Onion

Hardy and easy to grow. Mild onion flavor. Essential kitchen herb! Perennial

Cilantro Santo

Pungent citrusy flavor. A must in salsa! Use in salads and dressings. Annual

Dill Dukat

Best dill variety available. Use in salads, fish, sauces, and pickling. Annual

Lavender Munstead

Compact upright growth with early, showy lavender-blue flowers. Perennial

Melissa Lemon Balm

Excellent for tea and pesto. Strong lemon flavor. Use with chicken and fish. Perennial

Mint Peppermint

Known as "Candy-mint". Delicious spicy flavor. Use in desserts and fresh drinks. Perennial

Mint Spearmint

Excellent in teas, sauces, jellies, sweets and garnishes. Perennial

Oregano Greek

The pizza herb! Hot spicy flavor. Used in Italian, Spanish and Mexican cuisine. Perennial

Parsley Forest Green

Indispensable kitchen herb! Use in salads, vegetables, soups. Freshens breath! Annual

Parsley Italian Giant

True culinary variety! Sweet crisp flavor. Perfect Italian seasoning! Annual

Rosemary officinalis

Best culinary rosemary! Perfect savory flavor. Use with beef, pork, poultry. Tender Perennial

Sage Berggarten

A savory delight! Main culinary variety. Use with poultry, stuffing and soups. Perennial

Tarragon French

A culinary must! Distinct anise flavor. Eggs, fish, sauces, butters. Perennial

Thyme vulgaris English

Excellent culinary variety! A seasoning for all meat, dressings, soups and sauces. Perennial

Thyme vulgaris French

Best culinary variety! Sweeter than English Thyme. Perfect in French cuisine! Perennial

Thyme Lemon

Spicy lemon flavor. Use to season fish and poultry. Great perennial garden plant! Perennial