

How to Store Dry Herbs:

Once the herbs are completely dry and brittle, remove the leaves from the stems and store loosely in clean glass jars or containers with airtight lids. To retain the herbs' flavor and potency, don't crush or crumble them until just before using. Label your jars the name of the herb and the date.

Store your jars in a cool, dark place, away from heat, humidity, and temperature fluctuations. The kitchen cabinet is not the ideal place to store dry herbs. I keep the bulk of my herbs, stored in large jars in a in a cool, dark little-used closet. I fill up small herb jars with about a month's worth of herbs for the kitchen cabinet. Dried herbs will remain potent for at least six to 12 months when stored properly.

