



Bouquet Garni

Bouquet Garni with Fresh Herbs

Tie 2 to 3 sprigs of fresh chervil, parsley, thyme, and a bay leaf together with kitchen twine. Add to a dish during the last 25 to 30 minutes of cooking time. You can also place the herbs in a small cheesecloth bag.

Bouquet Garni with Dried Herbs

2 T dried parsley
1 T thyme
1 T marjoram
2 bay leaves
2 T dried celery leaves

Wrap dried herbs in 4 inch squares of cheesecloth.
Tie with kitchen string.
Add to dish during the last 25 – 30 minutes of cooking.