



## COOKING WITH CULINARY HERBS

On a morning in early March, deceptively sunny with winter yet in the air, Master Gardeners were treated to a few delightful hours at Mulberry Creek Herb Farm in Huron with an advanced training presentation given by co-owner Karen Langan. With over 25 years in the business of growing herbs, Karen shared her wealth of knowledge, this time focusing on culinary herbs.

As we progressed through the greenhouse (backwards alphabetically, as all the herbs were displayed in alphabetical order), Karen related anecdotes and advice on many herbs, passing them along for us to touch and savor the aromas. We learned that *Trifolium repens* 'Atropurpurea' makes a tasty salad topping, Tarragon likes a raised bed and is better stored frozen not dried, and when bringing Rosemary inside for winter, a clay pot is best. She also pointed out that Italian Oregano (*Origanum X majorana*) has a mild flavor and that white flowering Oregano is a culinary herb but purple flowering are not. Only the flowers of

Terry Foster MG '03

English Lavender (*Lavandula angustifolia*) are good for cooking. To prevent Chives from spreading and to encourage a second flush of growth, they should be cut back to 1" high after flowering.

Karen even shared recipes, including one for Sage Bits, which are used in lieu of bacon bits on a salad or in soup.

With the Langan's opening their doors to us each March, a trip to Mulberry Creek is a treat worth noting on next years' calendar.

### Sage Bits

Add 4T butter to a sauté pan on medium-high heat.

When butter sizzles and foams, add 12 large sage leaves.

Sauté quickly until crisp and lightly brown.

Transfer to paper towel.

Crumble to use.