

Creating a Culinary Herb Garden

- 1 Choose a sunny, well-drained area with rich soil for your new culinary herb garden. Raised beds make the perfect home for any combination of herbs.
- 2 Transplant seedlings or garden center grown plants after the last threat of frost has passed, making sure each plant is at the proper depth and watered in thoroughly.
- 3 Every culinary herb garden differs according to the tastes of the chef, so explore your options. Here are a few popular cooking herbs to consider.
 - Lemon thyme (*Thymus x citriodorus*)
 - Common thyme (*Thymus vulgaris*)
 - Garlic chives (*Allium tuberosum*)
 - Sage (*Salvia officinalis*)
 - Parsley (*Petroselinum crispum*)
 - Basil (*Ocimum basilicum*)
 - Rosemary (*Rosmarianus officinalis*)
 - Bay (*Laurus nobilis*)
 - Fennel (*Foeniculum vulgare*)
 - Dill (*Anethum graveolens*)
 - Salad burnet (*Poterium sanguisorba*)
- 4 The foliage blooms and seeds of many culinary herbs are useful. Take for example cilantro, a popular herb in Mexican and Asian dishes. The leaves of cilantro are often used in salsas while the spicy seeds called coriander, are often used in curries and soups.
- 5 Remember, just like in cooking, experimenting with an array of herb combinations is part of the fun in herb gardening, so the sky is the limit in creating your own personal culinary herb garden. Plant one this season. We are here to help you succeed.