



HOW TO SAFELY DRY HERBS AT HOME



Simple methods for air-drying and dehydrating herbs

Proper drying removes moisture while helping preserve your herbs' flavor, aroma, and quality.

CHOOSE YOUR METHOD



🌿 Sturdy Herbs — Hang in Small Bundles Rosemary • Thyme • Oregano • Sage

Tie small, loose bundles and hang upside down in a cool, dry, dark, well-ventilated area.



🌿 Soft, Moisture-Rich Herbs • Spread Out Basil • Mint • Lemon Balm • Parsley • Chives

Spread loosely in a single layer on a drying screen, rack, or clean breathable surface. Turn occasionally for even drying.



🌸 Flowers • Dry Gently Chamomile • Calendula • Feverfew • Rose Petals • Elderflowers

Spread flowers in a single layer. Keep shaded, dry, and well ventilated.



🌿 Roots & Thick Plant Parts • Cut & Dry Valerian • Echinacea • Burdock • Dandelion

Clean and cut into small, uniform pieces. Spread in a single layer and allow plenty of airflow. Thick roots must be completely dry throughout before storage.

AIR-DRYING

- Harvest healthy herbs after the morning dew has dried.
- Remove damaged plant material.
- If washing is necessary, dry thoroughly before beginning.
- Use the appropriate method above.
- Keep herbs away from sunlight, humidity, and steam.
- Check regularly for moisture or mold.
- Finished herbs should be crisp and brittle. Stems should snap rather than bend.
- Spread Out
- Hang in Small Bundles

USING A DEHYDRATOR

Spread herbs in a single layer
Avoid overlapping
Use the herb/low-temperature setting according to your dehydrator's instructions
Check periodically
Remove only when completely dry
Cool completely before storing

ALL CHECKED? 🕒 READY TO STORE!

Store in airtight containers in a cool, dark, dry place.

Check newly stored herbs during the first week for condensation. If moisture appears, dry them again. Discard herbs that develop mold or a smoky smell.



STORAGE CHECK

Before sealing your herbs:

- ☐ Leaves are crisp
- ☐ Stems snap
- ☐ Roots are dry all the way through
- ☐ No soft or damp areas remain
- ☐ No condensation
- ☐ No mold or fuzzy growth
- ☐ No musty odor
- Herbs are completely cool
- Container is clean and dry
- Plant, plant part & date are labeled



REMEMBER

Identify → Harvest → Dry → Check → Label → Store

Always positively identify plants before harvesting or consuming them.

Drying does not make a toxic or unsafe plant safe.