

Dry Fresh Herbs in Oven

Start by rinsing your fresh herbs thoroughly. Lay them out on a paper towel and pat them dry. You want the herbs to be as dry as possible when they go into the oven.

If you're drying less hardy herbs, like cilantro or parsley, separate the leaves from the stems and discard the stems. If you're drying hardier herbs, like rosemary, you can skip this step. The leaves will fall right off the stems as they dry.

Arrange your herbs on a lined baking sheet (oven mat).

Put your tray of herbs into your oven at the lowest possible temperature,

Use a wooden spoon to prop the oven door open. This allows any moisture from the herbs to exit the oven, so it doesn't inhibit the drying process.

Keep an eye on your herbs, as some will dry pretty quickly. A good rule of thumb is to let the herbs go for 30 minutes, then check on them every 10 minutes until the herbs crumble between your fingers.

Once your herbs have dried out, you can break them down into flakes using one of two methods. The first method is just to crumble them up with your fingers.

The second option is to use a coffee/spice grinder. Just pulse the grinder a few times so you don't overdo it and powder them accidentally.

Let the herbs cool completely, then pour them into a small airtight container to store. Using an oven mat comes in handy.