




The Top Herbs to Plant in Late Summer for Fresh Seasonings

Enhance Your Culinary Delights
with these Flavorful Additions



Welcome to our presentation on the top herbs to plant in late summer for fresh seasonings! As the gardening season transitions, it's the perfect time to expand your herb garden and enjoy an abundance of aromatic and flavorful herbs. In this presentation, we will explore ten herbs that thrive in late summer and provide a burst of freshness to your culinary creations. Let's get started!



Did you know?

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- Herbs have been used for centuries for their medicinal and culinary properties.
- They can be grown in small spaces like windowsills, balconies, or even indoor herb gardens.
- Freshly harvested herbs offer more vibrant flavors compared to store-bought dried herbs.

Yardener[®]



Facts

- According to a recent survey, **78%** of home gardeners grow herbs.
- The herb market is projected to reach **\$1.7 billion by 2026.**
- Basil, mint, and rosemary are among the most popular herbs grown by home gardeners.

10 Herbs



Basil

- Known for its sweet aroma and versatile uses in various cuisines.
- Perfect for pesto, salads, and tomato-based dishes.
- Varieties: Genovese, Thai, Lemon, and Purple Basil.



Mint

- Refreshing herb with a cool flavor.
- Ideal for teas, cocktails, and desserts.
- Varieties: Peppermint, Spearmint, and Chocolate Mint.



Rosemary

- A woody herb with a delightful fragrance.
- Enhances the taste of roasted vegetables, grilled meats, and bread.
- Varieties: Tuscan Blue, Arp, and Barbecue Rosemary.



Thyme

- Delicate herb with a combination of earthy and lemony flavors.
- Perfect for soups, stews, and roasted meats.
- Varieties: Common Thyme, Lemon Thyme, and French Thyme.



Parsley

- Versatile herb used as a garnish or ingredient in various dishes.
- Adds freshness to salads, sauces, and Mediterranean cuisine.
- Varieties: Curly Parsley and Italian Flat-Leaf Parsley.



Dill

- Aromatic herb with a hint of anise flavor.
- Enhances the taste of pickles, fish, and creamy sauces.
- Varieties: Bouquet Dill and Fernleaf Dill.



Sage

- Herb with a strong, earthy flavor.
- Perfect for roasted meats, stuffing, and hearty winter dishes.
- Varieties: Common Sage and Purple Sage.



Cilantro

- Herb with a distinctive citrusy and slightly peppery taste.
- Essential in Mexican, Asian, and Middle Eastern cuisines.
- Varieties: Santo Cilantro and Slow Bolt Cilantro.



Oregano

- Fragrant herb with a robust and slightly bitter taste.
- Staple in Italian, Greek, and Mediterranean dishes.
- Varieties: Greek Oregano and Italian Oregano.



Chives

- Delicate herb with a mild onion flavor.
- Adds a touch of freshness to salads, soups, and creamy dishes.
- Varieties: Common Chives and Garlic Chives.



We hope you found these ten herbs inspiring for your late summer garden! Which herbs are you most excited to plant? Share your thoughts and favorite herb recipes in the comments below. Let's exchange ideas and celebrate the joy of growing and cooking with fresh herbs!



Thank you for joining us in exploring the top herbs to plant in late summer for fresh seasonings. We hope this presentation has inspired you to expand your herb garden and elevate your culinary creations. Happy gardening and happy cooking!