EVERYTHING HERBAL

by Cheryl Jabz

Flavor & Common Uses of Dill

1. FLAVOR

Dill has a fresh, lightly tangy, grassy flavor with subtle sweetness and a delicate anise-like note. Its feathery leaves add a bright, clean taste to both savory dishes and creamy sauces.

2. COMMON USES

- **Pickles & Brines** – A classic herb for cucumber pickles and flavored vinegar.
- **Fish & Seafood** – Pairs beautifully with salmon, tuna, shrimp, and creamy seafood dishes.
- **Potatoes** – Adds fresh flavor to roasted, mashed, or boiled potatoes.
- **Dips & Dressings** – Delicions in ranch, yogurt dips, sour cream sauces, and vinaigrettes.
- **Egg Dishes** – Great in deviled eggs, egg salad, omelets, and quiche.
- **Soups & Salads** – Brightens creamy soups, pasta salads, green salads, and cucumber salad.
- **Bread & Butter** – Mix into herb butter or savory breads for extra flavor.

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