

WINTER SAVORY

A SPICY PERENNIAL HERB

Winter savory is a perennial, while summer savory is an annual. Winter savory has oval-shaped leaves and white flowers, while Winter savory has a more bitter, earthier, and subdued flavor with peppery and resinous tones, while summer savory has a milder, less bitter, sweet and spicy flavor..

COMMON USES

The leaves, fresh or dry, can be used while cooking. Savory parts have a slight peppery and tangy taste with marjoram like flavor. This herb has very good blending qualities and generally add at the last moment to keep the flavor intact.



HARVESTING AND STORAGE

Harvest: picking young shoots and leaves at any time during the growing season.

Storage: Wrap in paper towels and store in a plastic bag in the refrigerator. Use within 4 to 5 days.

FEATURED RECIPE: SAVORY HERB WAFFLES

INGREDIENTS 2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon garlic salt or 1 fresh pressed clove
1 teaspoon dried or fresh savory
1 teaspoon dried or fresh parsley
1/2 teaspoon dried or fresh rosemary
1 1/2 cups shredded cheese: cheddar or gouda
(vegan cheese works too)
2 cups buttermilk (or rice milk)
2 eggs (or egg substitute)
1/2 cup vegetable oil

DIRECTIONS

Mix dry ingredients and herbs. Mix wet ingredients to combine. Whisk dry and wet ingredients to combine. Let sit for 5 minutes. Use as waffle or pancake batter.

