



# HOW TO FREEZE HERBS TO USE LATER

Freezing herbs is a great way to always have the herbs on hand when you need them and to not waste any herbs you grow or purchase. Freezing herbs literally takes five minutes or less.

## Supplies

Herbs

Ice cube trays

Water

Storage container

To freeze herbs, chop them up, put them in ice cube trays and pour water some water over them. I don't normally measure how much I put in each cube, but you can if you want.

Once the cubes are frozen, pop them out of the tray and put them in a zip-top bag, mason jar, or other freezer safe storage container. Label the container.

To use, drop cubes in soups, rice, or other dishes. Frozen herbs are best used in cooked food.