

# LUKAS VOLGER

## Oven-Dried Herbs

This simple method starts with a jolt of heat, and then allows an hour or so of declining temperature to fully dry the herbs. It may first seem that it'll be annoying to separate all the leaves from the stems, but by drying sprigs whole, you then can crumble them right off.

Variable yield

1 bunch fresh leafy herbs (oregano, thyme, marjoram, parsley, mint, basil, etc)

Wash your herbs and then spin, and gently blot, them dry.

Preheat your oven to 300°F. Line a baking sheet with parchment paper, then set a cooling rack on top of it. Arrange the herbs over the cooling rack, spacing them out in an even layer.

Transfer to the preheated oven, close the door, and turn it off. Leave the herbs there for 2 hours and up to overnight, until they're curled, completely dry, and crisp. If they aren't fully dried out when you first check on them, simply leave them in the oven longer. You can speed things along by applying more heat, but if you do, remove the tray while the oven preheats, then repeat as before.

To separate the leaves from the stems, carefully lift the cooling rack off the parchment, and working stem by stem, gently swipe or crumble the leaves onto the parchment paper. They should come off easily, leaving the stems clean. Once all the dried leaves are on the parchment, use it as a chute to transfer them to a small, airtight jar.