## **CULINARY HERBS**



Thyme is a culinary herb native to Southern Europe and is used widely in European cuisine. It has a faintly lemony flavor that goes well with vegetables, poultry, fish, eggs, meats, stuffings and sauces. The small tender leaves are used for seasoning, while the thin woody stems are avoided. The petite leaves work best in tandem with other herbs such as basil, sage, parsley, oregano and marjoram.



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