CULINARY HERBS



Baby Dill is an herb with thin, feathery leaves. The light bouquet faintly resembles licorice. Baby Dill is excellent in soups, omelets, seafood dishes, salmon, potato salad and streamed vegetables. Baby Dill is used in breads, pickling, cabbage, stews, rice and cooked root vegetables. With its unique spicy green taste, baby dill can be used to flavor butter, mayonnaise and mustard. Baby Dill also goes well with cream cheese and cucumbers.



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