



Italian Parsley

Italian parsley is a versatile herb, quickly adding a touch of color and texture to any recipe. The fragrance and taste is very distinctive for an herb that is described as being mild and non obtrusive. Italian parsley is particularly good with eggs, potatoes, soups, pasta and vegetable dishes. It also goes well with fish, poultry, veal and pork. Use the fresh leaves as a garnish. With its delicate flavor, Italian parsley mixes well with herbs like basil, bay leaves, chives, dill, marjoram, mint, oregano and thyme. Add at the end of cooking for the greatest flavor.