

Sage

- Wash and drain in a salad spinner then pat dry. Discard stems.
- Thinly slice leaves and mix with butter for an herb spread, dry sage to steep with tea, or add to pasta for warmth.
- Take your time eating (good for 2 weeks-1 month)

Store washed herbs rolled on a damp paper towel in a plastic bag in the fridge.

To freeze: mix with water in ice tray, then store cubes in plastic bag.

