



Full Sun ☀

Dry Water 💧

SEDAN FLORAL GROWN SAFE™

THYME

Thyme is one of the best known, most widely used culinary herbs and ranks as one of the finest herbs of French cuisine. Thyme, while flavorful, does not overpower and blends well with other herbs and spices. Depending on how it is used in a dish, the whole sprig may be used or just the leaves. Usually when a recipe specifies 'bunch' or 'sprig' it means the whole form; when it specifies spoons it means the leaves. Thyme retains its flavor on drying better than many other herbs. Dried and especially powdered thyme occupies less space than fresh, so less of it is required when substituted in a recipe. As a rule of thumb, use one third as much dried as fresh thyme - a little less if it is ground. Substitution is often more complicated than that because recipes can specify sprigs and sprigs can vary in yield of leaves. Assuming a 4" sprig (they are often somewhat longer), estimate that 6 sprigs will yield one tablespoon of leaves. The dried equivalent is 1 to 3, so substitute 1 tsp. of dried or ¼ tsp. of ground thyme for 6 small sprigs. As with bay, thyme is slow to release its flavors so it is usually added early in the cooking process.

Where to Plant

- Border or Bed
- Container
- Focal Point
- Fragrant
- Great Foliage
- Ground Cover
- Mass Planting

Cuisine

- German
- Greek
- Turkish

Complimentary Foods

- | | | |
|---------|--------------|-----------|
| Beef | Lamb | Paella |
| Chicken | Lentils | Rice |
| Curry | Meats, white | Shellfish |

Flavor Pals

- Basil
- Bay Leaf
- Chervil
- Marjoram
- Mint
- Oregano
- Parsley
- Sage



A fresh and healthy way to better living™