



## THE URBAN EDGE

ORGANIC FARM • FARM STORE  
U-PICK ORCHARD

[TheUrbanEdgeFarm.com](http://TheUrbanEdgeFarm.com)



*For more information on herbs, check out Bounty from the Box: The CSA Farm Cookbook by Mi Ae Lipe at the farm store or [BountyFromTheBox.com](http://BountyFromTheBox.com).*



## ABOUT OREGANO, MARJORAM, SAVORY, SAGE, AND THYME

*The Urban Edge Farm grows many different kinds of organic herbs. They are a fantastic way to elevate your cooking with vibrant flavors and aromas! For general selection and storage information, see our companion card "About Herbs."*

### OREGANO

Oregano, with its distinctive, pungent, slightly spicy-bitter fragrance gives pizza, pasta, and other Mediterranean dishes their classic flavor.

- Add oregano to pizza, egg dishes, lasagna, oven-roasted potatoes, sausage and meatball mixes, pasta and potato salads, lightly cooked vegetables, and salad dressings.
- Add 1 cup of fresh oregano (or a large bunch of fresh sprigs tied together) to the water in which you boil your spaghetti or favorite pasta. Discard the oregano after cooking, but the pasta will remain delicately perfumed.
- Oregano is one of the rare herbs that has a more concentrated flavor dried than fresh.
- Make pesto with a mix of oregano and basil.

### MARJORAM

Marjoram is milder and sweeter than oregano, with aromas of pine, floral, and citrus. Although the two look similar, marjoram has different flavor profile, so the two cannot always be used interchangeably.

- Marjoram's delicate, bright flavor perks up equally delicate vegetables, like cooked summer squash and eggplant, as well as raw salads.
- Add fresh marjoram to salsa and pico de gallo.
- Marjoram is a lovely finishing herb for fish, poultry, risotto, soups, and pastas.

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## SAVORY

Savory is a distinctive herb reminiscent of both sage and thyme—minty, green, spicy, and medicinal. The Urban Edge Farm grows winter savory, a more robust herb than summer savory, its more delicate cousin.

- Add chopped fresh savory to your favorite bean dishes, poultry stuffing, marinades, and gravies.
- Sprinkle a mix of chopped savory, basil, oregano, and marjoram over pizza and pasta.
- Fresh savory is delicious mixed with goat cheese and served with crackers.



## SAGE

Part of the vast mint family, sage is synonymous with poultry stuffing in American cuisine, but it's versatile—and a highly effective medicinal herb.

- Use sage with parsley, rosemary, and thyme in tomato-based dishes and sauces.
- Crisp-fried sage leaves are a delightful topping and accompaniment to many savory dishes.
- Combine and simmer cooked navy or white beans with olive oil, sage, and garlic, and serve with toasted crusty bread such as bruschetta.



## THYME

The tiny, elliptical, gray-green leaves of this delicate Mediterranean herb are prized for their distinctive, slightly sweet, earthy flavor. Thyme honey is a treat!

- Thyme is ideal for soups, stews, roasted veggies, and marinades; add it early in cooking to infuse.
- Thyme loves omelets, scrambled eggs, and frittatas.
- Certain fruits pair beautifully with thyme; try citrus, pineapples, peaches, and mangoes.
- Add freshly chopped thyme, basil, and parsley to cream cheese or sour cream for a delicious dip or baked potato dressing.
- Simmer hearty root vegetables with thyme.