

SODIUM FREE FLAVORING TIPS: HERBS

Herbs are delicately flavored, so add them to your cooking in the last few minutes.

In addition to boosting meat dishes, herbs can be added to soups, breads, mustards, salad dressings, vinegars, desserts and drinks.

Beef	Chicken	Eggs	Fish	Lamb	Pork	Vegetables
Basil	Basil	Chervil	Basil	Cloves	Applesauce	Basil
Bay leaf	Cloves	Curry	Bay leaf	Curry		Tarragon
Rosemary	Cranberries	Paprika	Chervil	Onion	Basil	Tomato
Curry	Mace	Dry mustard	Curry	Thyme	Caraway	Ginger
Dry mustard	Mushroom (fresh)	Garlic/ garlic powder	Dry mustard	Garlic/garlic powder	Cloves	Garlic/ garlic powder
Garlic	Nutmeg	Tomato	Tomato	Mace	Garlic or	Lemon juice
Grape jelly	Tomato	Tarragon	Green pepper	Mint	garlic powder	Mace
Green pepper	Oregano	Green pepper	Lemon juice	Mint jelly	Onion or onion powder	Marjoram
Mace	Paprika	Jelly	Tarragon	Oregano	Rosemary	Nutmeg
Marjoram	Parsley	Mushrooms (fresh)	Marjoram	Parsley	Thyme	Onion/ onion powder
Mushrooms (fresh)	Pineapple	Rosemary	Mushroom (fresh)	Pineapple		
Nutmeg	Saffron	Nutmeg	Paprika	Rosemary		
Onion/ onion powder	Savory	Onion powder	Pepper	Tarragon		Y.
Parsley	Turmeric	Parsley	Turmeric			
Pepper	Thyme					