

# Herb Drying Checklist



All you need to “check” to easily dry herbs, that don't grow mold, and keep their medicinal power for 1+ year.

## Before Drying

- ☐ Double-check herbs are correctly identified to avoid drying any toxic plants
- ☐ Harvest herbs in the season when they are at their peak of flavor and fragrance
- ☐ Harvest herbs in the morning after the dew has evaporated but before the sun is too hot
- ☐ Harvest herbs that are free from pesticides, chemicals, or contaminants
- ☐ Remove part of the plant that are damaged, diseased or don't look too good
- ☐ Rinse leaves, stems and flowers gently ONLY if they have dirt and insects to remove
- ☐ Rinse and scrub roots thoroughly to remove any dirt
- ☐ Ensure you have a clean, dry, and well-ventilated area for drying
- ☐ Place the herbs in a porous basket, tray, or other surface suitable for air-drying
- ☐ Leave enough space between herbs to allow airflow for even drying

## While Drying

- ☐ Maintain low humidity to avoid moisture retention during drying
- ☐ Ensure proper airflow around herbs to prevent mold
- ☐ Keep drying area between 95-105°F (35-40°C) to preserve flavor
- ☐ Dry herbs in a shaded, dark area to prevent nutrient loss
- ☐ Inspect herbs daily for dryness and mold
- ☐ Dry different herbs separately to avoid cross-contamination of flavors
- ☐ Avoid crushing or bruising herbs while drying
- ☐ Turn or rotate herbs regularly for even drying
- ☐ Dry herbs until they are crisp and crumble easily (in some cases 2-4 weeks)
- ☐ Use clean scissors, trays, or strings to avoid contamination during the drying process

## After Drying

- ☐ Ensure herbs are completely dry before storing to prevent mold
- ☐ Store dried herbs in airtight containers to preserve freshness
- ☐ Prefer glass jars over plastic to avoid contamination
- ☐ Check the container for condensation, as condensation can lead to mold growth
- ☐ Label containers with the herb name and drying date for easy identification
- ☐ Keep containers in a cool, dark area to avoid light and heat exposure (cabinet, shelf)
- ☐ Store herbs whole to maintain flavor and potency longer
- ☐ Regularly check for signs of mold or pests after storage
- ☐ Use dried herbs within 1-2 years for optimal flavor and potency
- ☐ Minimize opening containers to preserve aroma and taste