

# Dill

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## STORAGE

Store for two weeks in a plastic bag in the fridge.

## PREP

Finely chop and store in a sealed plastic bag or lidded glass jar.  
Will store for one week after chopping.

## DRESSING ~ SAUCE

I used to think of dill as something to top fish. Now I think, what is dill not good on?

For an easy sauce or dressing try putting a dash of salt in the blender/food processor with: dill + lemon juice + \_\_\_\_\_

- cream, sour cream, plain yogurt, or cream cheese
- non dairy: tahini, coconut milk, soaked cashews

## LITTLE EXTRA

Dill is the perfect beginner herb for drying. Try hanging it upside down in the kitchen until dry, then roll it with a rolling pin or zap it in the blender/food processor and store in air-tight plastic or glass. Don't want it hanging around in the kitchen? Dry it overnight in the oven on the lowest setting or in a food dehydrator on low until dry.

## CANNING ~ FERMENTING

Thank goodness for dill! It's the secret ingredient for either a giant batch of dill pickles or a tiny bit of fermented dill infused salad turnips.

## CROP AVAILABILITY

May-October

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## LVFarm Academy A-Z Guide

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

