

Herb Drying Chart

PRESERVING THE HARVEST



AIR DRYING



OVEN TEMP
/ TIME



DEHYDRATOR
TEMP / TIME

HERB	AIR DRYING	OVEN TEMP/TIME	DEHYDRATOR TEMP/TIME
Basil	2-3 weeks	170°F/1-2 hrs	95°F / 12-24 h
Rosemary	2 weeks	170°F/2-3 hrs	95°F / 12-24 h
Thyme	1-2 weeks	170°F/1-2 hrs	95°F / 8-12 hrs
Oregano	1-2 weeks	170°F/1-2 hrs	95°F / 8-12 hrs
Sage	1-2 weeks	170°F/1-2 hrs	95°F / 8-12 hrs
Dill	1 week	170°F/1-2 hrs	95°F / 8-12 hrs
Mint	1-2 weeks	170°F/1-2 hrs	95°F / 8-12 hrs
Chamomile	1-2 weeks	170°F/2-3 hrs	95°F / 8-12 hrs
Lemon Balm	2-4 weeks	170°F/1-2 hrs	95°F / 2-24 hrs
Lavender	2-4 weeks	170°F/2-3 hrs	95°F / 2-24 hrs

DRYING TIPS

- Hang herbs in small bunches in a warm dry, well-ventilated area.
- Remove leaves from stems before oven or dehydrator drying.
- Store dried herbs in airtight containers away from light and heat