



Dill Weed

Dill is an annual of the parsley family and is related to anise, caraway, coriander, cumin, and fennel. It is a unique plant in that both its leaves and seeds are used as a seasoning. The seeds are stronger and more flavorful than the leaves. Fresh dill is available at markets during the summer and early fall while dried dill is available throughout the year.

This herb can add a unique flavor to vegetables, fish & shellfish, garnishes for sandwiches, dips, breads, salad dressings, meats, cottage cheese, cream cheese, breads, tomato juice, rice pilaf and of course it's a tangy addition to making pickles.

3 tsps. fresh dill = 1 tsp. dried dill



680940 6/5 oz.

Roasted Red Potatoes

- 1 teaspoon dill weed
- 1/4 teaspoon course grind black pepper
- 1/4 teaspoon seasoned salt
- 2 pounds small red skin potatoes, halved
- 1 tablespoon olive oil



Preheat oven to 375°F. Mix dill, pepper and seasoned salt in small bowl. Toss potatoes and oil in large bowl. Add seasonings; toss to coat evenly. Spread potatoes in single layer on foil-lined 15x10x1-inch baking pan. Bake 40 minutes or until potatoes are tender.