



## Ground Thyme

Choose fresh thyme over the dried form of the herb since it is superior in flavor. The leaves of fresh thyme should look fresh and be a vibrant green-gray in color. They should be free from dark spots or yellowing.

Fresh thyme should be stored in the refrigerator wrapped in a slightly damp paper towel. Dried thyme should be kept in a tightly sealed glass container in a cool, dark and dry place where it will keep fresh for about six months.

Thyme, either in its fresh or dried form, should be added toward the end of the cooking process since heat can easily cause a loss of its delicate flavor. Add thyme to your favorite pasta sauce recipe. Fresh thyme adds a wonderful fragrance to omelets and scrambled eggs. Hearty beans such as kidney beans, pinto beans and black beans taste exceptionally good when seasoned with thyme. When poaching fish, place some sprigs of thyme on top of the fish and in the poaching liquid. Season soups and stocks by adding fresh thyme.

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**683292 6/12 oz.**

**Thyme Leaves**

**683271 3/36 oz.**

### **Turkey Casserole**

#### **Ingredients**

- 8 oz. fresh mushrooms, sliced
- 1 small onion, diced
- 1/4 cup butter
- 1/4 cup all purpose flour
- 1/2 tsp. salt
- 1/4 tsp. black pepper
- 1/2 tsp. poultry seasoning
- 1/4 tsp. rubbed sage
- 1/2 tsp. thyme leaves\*
- 2 1/2 cups milk
- 1 1/3 cups sharp cheddar cheese, shredded
- 1 (12 oz.) package tri-colored rotini pasta, cooked
- 1 lb. cooked turkey, diced

#### **Preparation**

In a large saucepan, sauté mushrooms and onions in butter over medium heat until tender. Blend in flour and seasonings. Gradually stir in milk until mixture thickens. Add 2/3 cup of cheese and stir until cheese melts. Add pasta and turkey and combine. Spread into a 9x13-inch baking dish and top with remaining cheese. Bake at 400°F for about 25 minutes.



\*1 Tablespoon of fresh thyme (6 sprigs) equals approximately 3/4 teaspoon of ground thyme.