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Add a general purpose fertilizer once or twice a season. The dark green leaves are called "Dill Weed". Harvest leaves at any time. The young, tender leaves are best for flavor. Harvest flower heads after seeds have formed, and the flower head has died. Tie a group of stems together and hang upside down to dry. Make sure to have a container or bag under them to catch seed. Once they are dry, shake out the remaining seeds.



Main Cooking Uses:

Dill has a refreshing aroma and delicious tang, either fresh or dried. Snip fresh leaves into soups and salads. Dill is very popular in cucumber dishes, dips and sour cream, fish and vinaigrettes.

The seeds are a must for homemade pickling. Dill seeds are also the main ingredient in curry powder.



Medicinal Applications:

Dill tea is popular for controlling flatulence. Make the tea by adding 1-2 teaspoons of dried seeds to boiling water. Let it steep for several minutes.

Chewing a few Dill seeds will freshen up your breath.

Dill has also been used for colic in children.

