



HERBS IN THE KITCHEN

All about fresh, flavorful food

Best Herbs to Use for Grilling

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by Kirsten Hudson

Tags: [Recipes](#), [Grill](#), [Summer](#), [Rosemary](#), [Tarragon](#), [Lemon](#), [Thyme](#), [Dill](#)



With summer underway, I'm looking forward to some delicious food hot off the grill. Herbs can spice up any meal, but some work particularly well with grilled food. Here are the best herbs for your grilling recipes.

Lemon Thyme

This tangy herb goes well with chicken or pork, but tastes especially delicious with vegetables. Try this recipe for delicious [Lemony Asparagus](#).

- Heavy-duty aluminum foil
- Nonstick cooking spray
- 1 pound asparagus, ends snipped
- 2 teaspoons lemon thyme
- 2 teaspoons lemon basil, chopped
- 2 tablespoons butter

1. Spray two sheets of foil with cooking spray. Add half the asparagus to each sheet. Blend herbs and divide between asparagus packets. Add 1 tablespoon butter to each packet.
2. Fold foil over, lengthwise, pressing both sides together and fold over. Fold and seal each end. Repeat with second packet.
3. Grill over indirect heat for 5 to 7 minutes, turning once. Open carefully – the steam will be hot!



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Rosemary

Rosemary has a pine-like, rich taste that combines well with pork, chicken or potatoes. I love grilled food as a healthier alternative to pan cooking or frying, but as a novice griller I need easy recipes. Try this easy grilling recipe for [Rosemary New Potatoes](#).

- 1/4 cup fresh rosemary
- 1/4 cup olive oil

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- 1 teaspoon garlic powder
- Fresh pepper
- 20 small, whole new potatoes
- Skewers

1. Mix the first four ingredients and toss with potatoes.
2. Skewer potatoes and grill for 25 minutes, turning occasionally and basting with olive oil mixture.

Tarragon

With its sweet flavor, tarragon goes well with fish, turkey and chicken. Add this [tarragon mustard](#) to a grilled chicken sandwich for a tasty lunch.

- 1/4 cup black mustard seeds
- 1/4 cup yellow mustard seeds
- 1/4 cup dry powdered mustard
- 3/4 cup cold water
- 1/4 cup dry white wine
- 1/4 cup white wine vinegar
- 1 teaspoon dried tarragon
- 1/8 teaspoon ground allspice

1. Mix mustard seeds, powdered mustard, and water in the upper pan of a noncorrodible double boiler. Let stand at least three hours.
2. In another noncorrodible saucepan, mix the wine, vinegar, tarragon, and allspice and bring to a boil. Strain the liquid into the mustard mixture and blend well.
3. In the lower pan of the double boiler, heat water to boiling, and then reduce heat to a simmer. Place the upper pan, containing the mustard mixture, on top. Cook, stirring, until the mustard is as thick as you like. It will thicken a bit more as it cools. Cover and refrigerate.

Dill

The smoky [flavor of dill](#) tastes great with grilled fish, chicken or pork. When grilling with dill, marinate the meat with dill leaf, then put three or four dried dill heads and stalks on the fire just before you're ready to grill.

What herbs do you like to use when grilling? Leave a comment and let me know!

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