

Name _____

Herb Haven: Exploring America's Most Commonly Used Herbs

Open-Ended Response Answer Key

1. Basil is versatile in American cuisine, used in savory dishes like Caprese salad and pasta sauces, as well as in sweet dishes like basil-infused ice cream or fruit salads with a basil syrup.
2. Curly parsley has a milder flavor and is often used as a garnish, while flat-leaf parsley has a stronger flavor and is preferred for cooking, such as in Italian dishes like spaghetti aglio e olio or tabbouleh salad.
3. Cilantro holds cultural significance in Mexican cuisine, where it is used in traditional dishes like salsa verde, ceviche, and carne asada. Its popularity has extended to American culinary culture, where it is used in a variety of dishes, from tacos to salads.
4. To infuse flavor into roasted meats, rosemary sprigs are often placed under the skin of poultry or mixed with olive oil and garlic to create a marinade for meats. During roasting, the heat releases the aromatic oils in the rosemary, imparting a savory flavor to the dish.

