

Herbs and Spices Guide

A fun and simple introduction to common herbs and spices with pictures.

Allspice

What it is: A warm spice that tastes like cinnamon, nutmeg, and cloves combined. **What it looks like:** Small, round brown berries that look like peppercorns. **Common uses:** Cookies, pies, Caribbean dishes.



Anise

What it is: A spice with a sweet, licorice-like flavor. **What it looks like:** Small, brown, seed-like pods shaped like tiny commas. **Common uses:** Cookies, teas, candies.



Basil

What it is: A fragrant herb with a slightly sweet flavor. **What it looks like:** Bright green, soft leaves that are oval and slightly pointed. **Common uses:** Pasta, pizza, salads.



Bay Leaves

What it is: Leaves used to add flavor to soups and stews. **What it looks like:** Flat, dark green leaves that are stiff and oval-shaped. **Common uses:** Soups, sauces, slow-cooked meals.



Chives

What it is: A mild onion-flavored herb. **What it looks like:** Long, thin, hollow green stems like tiny green straws. **Common uses:** Baked potatoes, eggs, salads.



Chili Peppers

What it is: Spicy peppers that add heat to food. **What it looks like:** Long or short peppers in red, green, yellow, or orange. **Common uses:** Salsas, sauces, spicy dishes.



Cilantro

What it is: A fresh herb with a bright, citrusy flavor. **What it looks like:** Green leaves that look similar to flat-leaf parsley but more delicate. **Common uses:** Tacos, salads, soups.



Cloves

What it is: A warm, sweet spice with a strong aroma. **What it looks like:** Small, dark brown, nail-shaped buds. **Common uses:** Holiday desserts, teas, baked goods.



Cumin

What it is: A spice with a warm, earthy flavor. **What it looks like:** Tiny, brown, ridged seeds shaped like small grains of rice. **Common uses:** Chili, tacos, curry dishes.



Curry Powder

What it is: A blend of spices like turmeric, cumin, and coriander. **What it looks like:** A bright yellow or golden powder. **Common uses:** Indian dishes, soups, rice.



Dill

What it is: A feathery herb with a fresh, tangy flavor. **What it looks like:** Thin, wispy green leaves that look like soft pine needles. **Common uses:** Pickles, fish, salads.



Garlic

What it is: A strong, savory bulb used for flavor. **What it looks like:** A white bulb made of many small cloves wrapped in papery skin. **Common uses:** Pasta, stir-fries, sauces.



Ginger

What it is: A spicy, zesty root. **What it looks like:** A tan, knobby root with a bumpy surface. **Common uses:** Stir-fries, cookies, teas.



Mustard

What it is: A spice made from mustard seeds. **What it looks like:** Tiny round seeds that can be yellow, brown, or black. **Common uses:** Sauces, dressings, marinades.



Nutmeg

What it is: A warm, sweet spice. **What it looks like:** A small brown nut that is grated to make powder. **Common uses:** Hot chocolate, pies, holiday dishes.



Oregano

What it is: A savory herb with a bold flavor. **What it looks like:** Small, oval green leaves that grow in clusters. **Common uses:** Pizza, pasta, Greek dishes.



Paprika

What it is: A red spice made from dried peppers. **What it looks like:** A bright red or deep red powder. **Common uses:** Stews, meats, deviled eggs.



Parsley

What it is: A fresh, mild herb. **What it looks like:** Bright green leaves that can be curly or flat. **Common uses:** Salads, soups, garnishes.



Rosemary

What it is: A pine-like herb with a strong aroma. **What it looks like:** Thin, needle-like green leaves on woody stems. **Common uses:** Roasted potatoes, chicken, bread.



Sage

What it is: A soft, earthy herb. **What it looks like:** Soft, fuzzy leaves that are grayish-green and oval-shaped. **Common uses:** Stuffing, roasted meats.



Tarragon

What it is: A herb with a light licorice flavor. **What it looks like:** Long, narrow green leaves. **Common uses:** Chicken, fish, sauces.



Thyme

What it is: A small-leaf herb with a warm, earthy taste. **What it looks like:** Tiny green leaves on thin, woody stems. **Common uses:** Soups, meats, vegetables.



Turmeric

What it is: A bright yellow spice with a warm, slightly bitter flavor. **What it looks like:** A deep yellow-orange powder or a knobby orange root. **Common uses:** Curries, rice dishes, soups.



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