



# April's Spice is: Herbs de Provence

Herbs de Provence refers to a mixture of herbs considered typical of the Provence region of Southeastern France. This blend may contain savory, tarragon, marjoram, rosemary, thyme, oregano, parsley, bay leaf, basil, fennel seed, chervil, and hyssop. Lavender buds are often added to blends sold in North America and is inspired by the abundance of lavender fields in the region.

This herb mix has no protected geographical status or other legal definition, but the French Ministry of Agriculture set standards for its label rouge in 2003. Mixtures with this label must contain 19% thyme and 27% each of rosemary, savory, and oregano.

Herbs de Provence is typically used to flavor meats, fish and stews.

**Source:** [https://en.wikipedia.org/wiki/Herbes\\_de\\_Provence](https://en.wikipedia.org/wiki/Herbes_de_Provence)