



PONTANO & SONS
FLORIDA/NEW JERSEY

Pontano & Sons is a father and son team who have built a reputation over the years for growing gorgeous herbs. Their combined 500 acre farm is operated by brothers Michael and Tom Pontano. Michael operates in Boynton Beach, FL while Tom runs thier New Jersey based farm. Both climates offer the ideal growing conditions for a fresh, flavorful herb offering.



THYME (TH1P)

This delicate, fragrant thyme is the perfect all-purpose herb. Throw a few leaves into almost any dish for a lively, subtle lift. Great with chicken, seafood soups, marinades, stewed vegetables, grain salads, grilled eggplant, tomato sauces and more.

SIZE: 1 LB



SAGE (S1P)

The musky flavor of fresh sage is a must for stuffing mixtures and equally wonderful with rich, fatty meats like pork, sausages and Italian bean dish alike. You can make a terrific quick-fix ravioli gloss by warming browned butter, duck stock and fresh sage leaves together.

SIZE: 1 LB



ROSEMARY (R01P)

The spindly, needle-like leaves of these rosemary sprigs have a spice, resinous fragrance that goes great with potatoes, chicken, lamb, beef and any hearty meat. Rosemary branches are often used to garnish platters of grill-ready meat and whole fish.

SIZE: 1 LB



OREGANO (O1P)

Oregano belongs to the mint family and is related to both marjoram and thyme with a similar aroma. Fresh oregano is much milder than dried, delicious in tomato-based sauces, cooked with chicken, lamb and beef

SIZE: 1 LB



CHIVES (CH1P)

These chives are long, slender sprigs that impart a subtle onion note to foods. Snip and toss over salads, into cream-based soups and sauces and over egg dishes. Just be sure to add at the last minute to get the most out of their fresh, light onion flavor.

SIZE: 1 LB



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