

Pork Plants 2017 Herb List

NEW	Crop	Variety	Sun	Height	Description	AAS	Perennial	Pot	Asian	French	Italian	Mexican	Middle Eastern	Mix Drink	Min temp
	Basil	Large Leaf Italian	Full	12"	Use fresh or dried, great for use with Tomatoes and Mozzarella cheese.			X			X				50°F
	Chives		Full	12-18"	Onion-flavored, cylindrical hollow leaves, cut for salads, potatoes, soups. Lavender blooms are edible garnish. Grow indoors or out.		X	X							40°F
	Cilantro	Santo	Full	18-20"	An extra-slow bolting type grown for its traditional leaves used in salsa and other Asian and Mexican cuisine. Seeds can also be harvested after plants have matured for use as coriander.			X	X			X	X	X	50°F
	Dill	Fernleaf	Full	18"	A compact powerhouse of flavor; seeds flavor pickles, leaves enhance salads, soups, omelets, and vegetables.	X		X							50°F
	Lemon Grass	We'st Indian	Full	30-36"	Fresh lemon flavor is popular in Asian & Caribbean cuisine. Its grassy leaves are used in teas, beverages, soups and other dishes.									X	50°F
	Marjoram	Sweet	Full	12"	Use fresh or dried leaves in salads, dressings, meat, sausage, lamb dishes, beans and soups.			X							50°F
	Mint	Apple	Full	24-36"	Fruity-tasting, light green leaves are great garnish to summer drinks, or adding zest to fruit salad, cottage cheese and cream cheese.		X							X	40°F
	Mint	Chocolate	Full	18-24"	Low, fast spreading plant with purplish-dark green leaves. Tastes like "Thin mint" cookie or chocolate peppermint patty. Use chopped up with fresh ripe strawberries, homemade ice cream, drinks, etc. NOTE: best grown in a container or planted in garden in plastic pot without a bottom, as it can take over everything.		X	X						X	40°F
	Mint	Mojito	Full	24"	Native to Cuba, mild flavor makes the real mojitos and great seasoning for meats and confections.		X	X						X	40°F
	Mint	Orange	Full	24"	Citrusy taste like candied orange peel. Mix with Chocolate Mint for exhilarating candy-like tea, make mint sauce for lamb or fish, orange mint jelly or orange mint vinegar. Fresh leaves are high in Vitamin A & C, used in salads, desserts, and garnishes. NOTE: best grown in a container or planted in garden in plastic pot without a bottom, as it can take over everything.		X	X						X	40°F
	Oregano	Greek	Full	12-24"	Coarse, oval, dark green leaves produce an intense oregano flavor. Produces clusters of tiny white flowers that serve as edible, mild flavoring. Considered "the preferred oregano" for true culinary flavor.		X	X			X				40°F
	Oregano	Italian	Full	12-24"	Cross between Sweet Marjoram and more piquant Wild Marjoram, tastes like blend of its parents. The milder flavor makes it more versatile than Greek Oregano, makes a delicious contribution to savory meats and vegetables, gives a pleasant accent to cheese spreads, and is often the key to a good pizza sauce.						X				40°F
	Parsley	Finest Supercurl	Full	12"	Highly curled with dark green color preferred for garnish rather than cooking.			X							50°F
	Parsley	Italian	Full	12"	Flat, dark leaves grow vigorously and best for use in cooking.		X	X		X	X				50°F
	Rosemary		Full	24"	Upright, shrubby evergreen produces needle-like leaves that are used fresh or dried on poultry, meats and seafood.			X		X	X				50°F
	Sage		Full	12-24"	Plants produce broad, oval, grey-green leaves that are used fresh or dried for seasoning many foods and as a fragrance. Not only used on turkey, but great sauteed with garlic and white wine on pork or blended into cheese or butter.		X	X						X	40°F
	Tarragon	French	Full		A staple in every kitchen and garden. Foliage is long and narrow. Used for flavoring vinegars and wide range of foods.			X		X					50°F
	Thyme	Golden Lemon	Full	6-12"	Deliciously combines lemon w/ earthy Thyme is natural partner for any chicken dish, seasoning rice, & adds lift to vegetables. Also makes a delicious herb butter & pleasing surprise in sugar cookies & tea cakes.			X		X			X	X	40°F
	Thyme	Summer	Full	12-18"	Easy to grow and one of most useful herbs in kitchen. Use leaves fresh or dried to flavor meats, poultry, stews, sauces, soups and dressings.		X	X		X			X	X	40°F