

# Culinary Lemon Grass



Great for teas, curries and adding to soaps and baths.



## *Cymbopogon flexuosus*

- **Use:** This tropical perennial grass is makes a handsome ornamental edible. The fibrous leaves have a strong lemon aroma and are the source of lemongrass oil that is used to flavor candy, ice cream and pastries. We love it in Tom Kha Soup! Made into a tea, it can help with digestive problems. Said to repel mosquitoes.
- **Exposure/Soil:** Full sun or at least 5-6 hours of afternoon sun; Water when top 3" of soil is dry.
- **Growth:** Grows 3' tall and wide.
- **Hardiness:** 8-11, Tender Perennial; Protect in very cold winters with extra mulch.
- **Foliage:** Deciduous
- **Flower:** Not known for flowers.