

Red Rubin Basil



If you want to use the leaves fresh, pick them as they mature. A good rule of thumb is to wait until the stems have at least 8 leaves, then harvest all but the first set (the one closest to the base of the stem). This way, you will stimulate new growth on existing stems, keep the plant trim and tidy, and get the maximum harvest from every Red Rubin! (If you pinch back and harvest as we've described here, you can probably get about a third to a half cup of leaves every week from each plant!)

Ocimum basilicum 'Red Rubin'

- **Use:** The perfect combination of ornamental appeal and intense, spicy flavor, Red Rubin is the best red-leafed Basil we have ever grown here at Park, bar none! Its compact little habit, handsome foliage, and wonderful aroma make it welcome in any sunny setting, while its flavorful leaves make it a must-grow for lovers of flavored vinegars and oils! You will love the sight, scent, and flavor of this delicious red-leafed Basil!
- **Exposure/Soil:** They love full hot sun, but be sure to keep them well watered, but not drowning. Pinch tips back occasionally to produce a bushy plant! Use slow release fertilizer for best results
- **Growth:** Full little plants a foot tall and 8 to 10 inches wide.
- **Hardiness:** Zone 9-10, Annual; Herb
- **Foliage:** The dark red leaves are smooth, flat, and large, about 3 to 4 inches long.
- **Flower:** Small spikes of white flowers arise in summer; if you are growing for culinary purposes, pinch off the buds. If it is an ornamental or guard plant in your garden, let the flowers open and the butterflies visit!