

Culinary Marjoram



Used lightly at the end of the cooking process, adds a nice, mellow flavor to vegetables such as spinach, beans, peas, and carrots. It is good in salads and herbed butters, as well as in vinaigrettes.

Origanum majorana

- **Use:** Sweet marjoram, a low-growing plant native to the Mediterranean, makes a pretty summer groundcover or edging. A subtly colored plant, marjoram has thin, gray-green leaves and, it grows well in the garden or in containers, and you can plant a nice kitchen window box using marjoram with parsley, basil, and summer annuals.
- **Exposure/Soil:** Prefers full to part sun. Water the plants during extended dry spells, but be sure not to over-water, as sweet marjoram likes a slightly dry climate.
- **Growth:** Will grow to about 12 to 24 inches tall. Be sure to trim plants when buds appear (and before they flower) to ensure continued growth.
- **Hardiness:** 7-9, Perennial; Must be mulched in the winter.
- **Foliage:** Deciduous; Thin gray leaves.
- **Flower:** In early summer, small knot-like flowers along the stem ranging in color from lilac to white.