

Santo Slow Bolt Cilantro



Long Standing Santo' in particular has excellent flavor, improved leafiness and, as the name infers, it is slow to bolt. Add a sprig to chicken soup or add chopped leaves to Mexican, Caribbean, or Asian dishes.

Coriandrum sativum 'Santo' (Also known as Coriander/- seeds)

- **Use:** Deliciously spicy, pungent, bright green leaves essential for Mexican and Asian dishes. Holds in leaf better than other strains, but plant every 4 weeks to yield a constant fresh supply of the green lacy leaves as they do not dry well. The tender young leaves are used in Salsa and in Mexican and Asian dishes. Deliciously spicy, pungent bright green leaves are essential for Mexican and Asian dishes. Nothing tastes better in the summer than fresh salsa with freshly picked cilantro. Try adding cilantro to potato salad for a fresh new taste.
- **Exposure/Soil:** Needs to be grown in early spring/summer or even during the fall when the weather is cooler. It requires mostly sunshine, about half a day and will be best grown in morning sun and shade in the hot afternoon. Growing it in the ground with mulch on top of the roots helps keep the soil cooler longer. Filtered sunlight, as in under a tree with light coming through, is ideal.
- **Growth:** Grows 12" tall and wide.
- **Hardiness:** Herb; 9-11
- **Foliage:** Favored for its slow-bolting nature and high yield of flavorful, pungent leaves. Ideal for salsa and cooking. Offers a long harvest window for gardeners.
- **Flower:** When your plants do flower, scatter the tasty flowers on salads. before they produce coriander seeds. The crushed seeds add intriguing flavor to stews, beans, and cookies.

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