

# Culinary Lemon Grass



## *Cymbopogon citratus*

- **Use:** Used in Thai cooking 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 2-4' tall and 1-2' wide.
- **Hardiness:** Zone 8-11b, Tender Perennial; Protect in very cold winters with extra mulch and you may have luck with it returning in a mild winter.
- **Foliage:** Deciduous Fragrant, slender foliage popularly used as a lemony flavoring in Thai, Vietnamese, Laotian and Cambodian cooking and is widely cultivated in Southeast Asia for that purpose. It is also an outstanding ornamental grass that lends great beauty to garden areas regardless of whether its culinary uses are to be tapped.
- **Flower:** Not known for flowers.



**PESTICIDE  
FREE**

Extracted plant oils have been used for many years in herbal medicines and perfumes. **Great for teas, curries and adding to soaps and baths.**

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