

# Porto Spineless Cardoon



**Grow as a dramatic part of an edible landscape, or in rows.**

## *Cynara cardunculus* 'Porto Spineless'

- **Use:** With steel-gray, spiked leaves resembling Acanthus, Cardoon is an imposing plant and makes an attractive feature in containers with annuals. The leaf stalks and midrib of cardoon have a similar flavor to artichoke when boiled (not for eating raw). Both portions are commonly used as a side vegetable, addition to stuffing, or in soups and stews. Cardoon must be blanched before it can be eaten. To blanch, tie the stalks up firmly and wrap with black plastic or black and white newspaper. If left unharvested, the 3-4' tall plants will produce large purple, thistle-like flowers.
- **Exposure/Soil:** Full– part sun (but must be 5-6 hours of sun) . Well-drained sandy soil. Tolerates summer drought, but should be kept moist during growing season.
- **Growth:** Grows 3' tall and 3-4' wide.
- **Hardiness:** Zone 7-10; Perennial
- **Foliage:** Deciduous. The sharply lobed and serrated silver-green leaves are a unique addition to flower arrangements. Spineless plant. Older foliage on the outside of the plant can be cut or snapped off to keep surrounding plants from being covered by flopping foliage.
- **Flower:** Blue thistle-like flowers. They are excellent for cutting and drying. Delicious and so productive in the garden!