

Zesty Orange Peppermint



Mentha × piperita 'Citrata'

- Cranberry Orange Mint Spritzer**
- 2 cans cranberry juice concentrate
 - 1 lemon, sliced
 - 1 orange, sliced
 - 1 lime, sliced
 - 6 stems orange mint
 - 46 oz. orange-flavored sparkling mineral water, chilled
- Combine first five ingredients in a large pitcher; cover and chill overnight. Remove fruit and mint with a slotted spoon, and discard. Stir in mineral water. Garnish with orange and mint.

- **Use:** Aromatic foliage has a peppermint flavor with a hint of citrus. These mint plant leaves are excellent for flavoring in teas or used in fresh fruit desserts or salads. Mix with chocolate mint for an exhilarating tea. Excellent for containers.
- **Exposure/Soil:** Plant mint in moist, fertile soil in light shade to full sun. Mint can grow very quickly and it's important to keep it contained if you don't want it to become invasive down the line. We like to grow them in large pots with large surface area rather than depth.
- **Growth:** Grows 18" tall and 24" wide. Grows quickly, and its roots may need containing. Space plants 3' apart.
- **Hardiness:** Zone 4-11 Perennial/ Herb
- **Foliage:** Deciduous; Stems are usually purple and leaves can also be purple-tinged, particularly if the crop is suffering from water stress.
- **Flower:** Spikes of lilac-pink flowers are produced in mid-summer.