

Chocolate Mint



Mentha piperata 'Chocolate'

- **Use:** Crush fresh leaves into water for a refreshing beverage, or add to tea or coffee. You can also dry leaves for flavoring desserts, like ice cream, meringues, quick breads, or cakes. Pick leaves frequently. Excellent for containers.
- **Exposure/Soil:** Plant in moist, fertile soil in light shade to full sun. Chocolate mint thrives alongside water gardens or in damp spots in the yard.
- **Growth:** Grows 18-24" tall and wide. Stems tend to run rampantly over—and under—soil. In small garden spaces, it's best to tuck chocolate mint into a pot to curtail its wandering ways. Space plants 3' apart.
- **Hardiness:** Zone 3-11; Perennial, Herb
- **Foliage:** Deciduous; leaves have a delightful minty chocolate flavor, much like the classic Girl Scout cookie.
- **Flower:** Plants open lavender blooms in late summer.



Though chocolate mint is named more for the color of its branches than for the flavor, there's enough of a hint to add a refreshing twist to chocolatey desserts.

Did you know that we recycle empty pots and trays? Please bring them back! Save the Earth!