

African Blue Basil



African blue basil is not only ornamental, it also attracts honeybees and beneficial insects, and its flowers and leaves are edible.

Basil oil contains a number of components. May have a bit more camphor than other basil, but not enough to dominate its flavor and can also make a great pesto.



Ocimum basilicum 'African Blue'

- **Use:** All basil makes tasty flowers, but African Blue Basil's flowers are pink with a dark purple calyx instead of the usual white flower with a green calyx found on most basil, making them attractive, and tasty, for salads, drinks or garnishes.
- **Exposure/Soil:** They love full hot sun, but be sure to keep them well watered, but not drowning. Pinch tips back occasionally to produce a bushy plant! Use slow release fertilizer for best results
- **Growth:** Grows 2-4' tall including flower spikes.
- **Hardiness:** Zone 9-10, Annual; Herb; More adaptable to indoor growing compared to other basil.
- **Foliage:** Green leaves have burgundy-purple veins. Basil does not dry well, but leaves and flowers can be pureed with olive oil and frozen for winter use. Use about 3 cups leaves to 1/3 cup olive oil and store flat in small resealable bags.
- **Flower:** It has lovely purple flowers and a deep musky clove flavor. Sterile and never makes a seed, flower stems are longer, up to 18 inches, and bloom time is until frost. Individual flowers can be plucked from the stem or whole stem segments can be used for a dramatic addition to a culinary bouquet. Add African Blue Basil flowers to sour cream for baked potatoes, top your favorite pasta dish with them or float them in ice trays and add to ginger ale, champagne or white wine spritzers.