

Lemon Basil



Taste and Uses
Lemon basil is mild enough to flavor grilled fish or shrimp and can be substituted for basil if you are looking for a fresh twist of flavor. Finely chop and add it to pasta with julienne vegetables and a flavorful extra virgin olive oil for a light and delicious meal. Cooking



Ocimum basilicum 'Lemon'

- **Use:** Another favorite, with a pronounced lemony taste, like a toned-down lemon verbena. Lemon basil makes an excellent addition to fish and shellfish dishes, and as a garnish in soups. Lemon basil should be used fresh and added during the last moments of cooking.
- **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:** The plants form a spreading dome 16-18" (41-46 cm) around.
- **Hardiness:** Zone 9-10, Annual; Houseplant
- **Foliage:** The leaves are also smaller than other varieties, usually about 1 1/2" (3.8 cm) long by 1" (2.5 cm) wide.
- **Flower:** It produces small terminal racemes of pink flowers, but you'll want to keep them pinched back to promote dense, bushy growth and focus the plant's energy on producing aromatic oil instead of flowers.