

Siam Thai Basil



Unlike the sweet basils you may be familiar with from Italian cuisine and pestos, this Thai basil has a strong anise flavor and a good spicy bite. You can still detect the familiar basil taste beneath these elements, but it adds an entirely new and delicious level of seasoning to any dish. The aroma carries the spiciness as well, perfuming the warm summer air magnificently.

Ocimum basilicum 'Siam Thai'

- **Use:** An All-America Selections winner for 1997, Siam Queen is more tender and intensely flavored than Sweet Basil. Its highly aromatic, licorice-basil aroma is more stable at high and extended cooking temperatures than other basils. Commonly used in Thai cooking as well as Italian recipes.
- **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:** This variety grows only 10 inches high and wide, creating a perfectly uniform sphere.
- **Hardiness:** Zone 9-10, Annual; Herb
- **Foliage:** Redolent of licorice, this basil is to delightful, your only problem will be whether to grow it for cuisine or for beauty!
- **Flower:** Thai Siam Queen can be grown two ways: as a seasoning for food or as an ornamental plant. The way you grow the plant is slightly different for each. When you grow this, or any, basil for food, you do not want it to bloom until it absolutely must, so you will be pinching off the central stem when the plant is 6 weeks old and removing any buds the minute you see them. You will harvest the ends of any stem that has more than 8 leaves, removing all but the set of leaves nearest the stem to encourage quick regrowth.