

# Hot & Spicy Oregano



Also a good substitute for recipes calling for common oregano, though reduce amount by half of what the recipe calls for.

## *Origanum vulgare* 'Hot & Spicy'

- **Use:** Highly aromatic herb offers a spicy flavor in the kitchen and looks great in the herb garden or mixed border. Rich green rounded foliage and pink summer flowers. Boasts an intense, strong flavor; use sparingly at first, in spicy salsa and chili dishes.
- **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:** Moderate grower to 18 to 24 in. tall and wide.
- **Hardiness:** Zone 6-9, Perennial
- **Foliage:** Deciduous; The leaves of Hot and Spicy Oregano can be used fresh, dried, or frozen. To freeze herbs, use an old fashion plastic ice cube tray. Chop the leaves and place about a teaspoon full in each cube. Fill the cube about half full with water and freeze. Once cubes are frozen solid, pop out the cubes and store in the freezer in a freezer zip bag.
- **Flower:** Pink flowers in fall.