

# Pizza Night Oregano



Like other types of Oregano, it is very fragrant and has a peppery taste that is popular in Italian and Mediterranean cooking.



## *Origanum vulgare* 'Pizza Night'

- **Use:** Hot spicy aroma and flavor make this classic pizza herb a terrific oregano for cooking. Adds zest to Italian, Greek, and Mexican cuisine. Complements all tomato dishes. Use fresh, dried, or frozen. A low growing plant that can be used as a landscape plant or in the kitchen. As a landscape plant, it is commonly used along borders and edges but it also looks great in a container or in a rock garden. Tight creeping growth and short flowering stems distinguish this oregano from its parent species, wild marjoram.
- **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 8" tall and 1.5' wide. This is an excellent groundcover for use as a lawn substitute as it takes light foot traffic. Mow to deadhead large patches.
- **Hardiness:** Zone 5-9; Perennial
- **Foliage:** Deciduous; The leaves make a flavorful seasoning. Harvest fresh leaves right before you are going to use them. Wash them and pat them dry. If you are harvesting several hours ahead of time, wash them, pat them dry, and wrap in dry paper towels and refrigerate. They will keep a few hours this way. Or whole stems can be placed in a glass or, even better, an attractive vase of water.
- **Flower:** The flower clusters are greenish purple and the flavor is mild. Also a nice dried flower.

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