

# Variegated Culinary Oregano



Has milder flavour than other varieties, but is still a very welcome and flavoursome kitchen herb. The leaves are tender and delicate, so they are also useful for salads and vegetable dishes or salsas. Like all oregano it is possible to chop fresh leaves and place in ice blocks or butter for later use. It is great to eat fresh or dry and store for later use.



## *Origanum vulgare* 'Variegata'

- **Use:** Cook with your own fresh herbs! Also a nice texture plant in your flower pots serving double duty as food and beauty! A mild, subtle flavor used in pasta sauces and beef 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:** Grows 12" tall and continues to spread.
- **Hardiness:** 6-10, Perennial
- **Foliage:** Deciduous; Small, pungent leaves splashed with gold.
- **Flower:** Whitish purple flowers in fall.

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