

Culinary Greek Oregano



Greek Oregano chopped and mixed with garlic, salt, and olive oil makes a great marinade for pork, beef, or roasted potatoes. Add a little Rosemary to the marinade and use it on poultry.

Origanum vulgare 'hirtum'

- **Use:** Cook with your own fresh herbs! Also a nice texture plant in your flower pots serving double duty as food and beauty! Greek Oregano is one very spicy herb, with flavor so intense it numbs the end of your tongue when fresh, and like all culinary oreganos, the flower of Greek Oregano is white.
- **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 12-24" tall and wide.
- **Hardiness:** Zone 6-10, Perennial
- **Foliage:** Deciduous; has a strong flavor but it doesn't hold up well to prolonged cooking, especially when used fresh. 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:** Whitish purple flowers in fall.