

# Italian Culinary Oregano



Italian oregano is one of the most important and popular herbs in Italian cuisine. The leaves are best used dry, and can be mixed with many bold flavors like onions, garlic, tomatoes, and beef. Many popular dishes in Italian cooking include Italian Oregano, such as spaghetti and lasagna. You might also be surprised to know that these herbs are not only used in cooking, but in many men's colognes as well.

## *Origanum x majoricum /Origanum vulgare*

- **Use:** Italian Oregano is a cross of Oregano and Marjoram and has a mild flavor that blends well with other savory herbs like Basil and Tarragon. Cook with your own fresh herbs! Also a nice texture plant in your flower pots serving double duty as food and beauty!
- **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 - 36" tall x 18 - 24" wide
- **Hardiness:** Zone 6-10, Perennial
- **Foliage:** Semi-evergreen. Blue-green
- **Flower:** If stems are left to grow longer, tiny pink flowers will emerge late in summer. However, it is best to harvest Italian oregano leaves before the flowers appear for best flavor. Harvest early in the morning when possible.

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