

# Chef's Choice Rosemary



As an herb, Rosemary is used to flavor meat dishes, and condiments.

## *Rosemarinus officinalis* 'Chef's Choice'

- **Use:** An outstanding new Rosemary specially selected for its higher oil content and spicy flavor. With a compact, mounding habit, this is the Rosemary of choice for container, herb and kitchen gardens.
- **Exposure/Soil:** Full sun; well-draining soil and appreciates slow release fertilizer. Must have good drainage as it can't stand soggy feet.
- Water regularly when top 3in of soil is dry.
- **Growth:** Grows 12-18" tall and 18" wide.
- **Hardiness:** Zone 7a-10b; Shrub /Herb
- **Foliage:** Evergreen. The leaves of this cultivar have the highest oil content available.
- **Flowers:** The small blue flowers that appear in spring are edible as well, and make a nice garnish for salads.

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