

HOREHOUND

TYPE:	Perennial
SUN:	Full Sun
HEIGHT:	1 to 3 feet
GROWING IT:	Average soil, needs little to no watering.
PARTS USED:	Leaves and stems.
HARVEST:	Pick fresh as needed.
CULINARY:	Used for making candies, cough drops, and liquors.

TRY IT!

HOREHOUND CANDY

- 2 c. horehound leaves and stems packed down
- 1 c. water
- 3 c. sugar

Simmer two cups of horehound in one cup of water for 30 minutes. Cool and drain, pressing down the leaves with a fork to get out all the flavor. For every two cups of horehound infusion, add three cups of sugar. Bring to a boil and add a piece of butter the size of an egg. Continue boiling until it reaches 290 degrees F on a candy thermometer, or until a drop of candy in cold water makes a “hard glassy ball”. Pour into a shallow pan and score into squares. When cool break apart and keep in a cool place.

