

MARJORAM

TYPE:	Perennial
SUN:	Full Sun
HEIGHT:	12 inches
GROWING IT:	Well drained soil
PARTS USED:	Leaves, flowers.
HARVEST:	Pick leaves as needed; pick flowers as needed when in bloom. Best used fresh, but if freezing or drying, pick leaves before plant flowers.
CULINARY:	Add leaves and flowering sprigs to Italian and Greek cooking. Leaves are best used fresh and toward the end of cooking. Use in meat dishes, pizza sauce, chicken dishes, soups, pasta, and stuffing. Also adds flavor to oil and vinegar.

TRY IT!

ITALIAN HERB MIXTURE

- 1 c. dried parsley
- 1 c. dried basil
- ½ c. dried oregano or marjoram
- ½ c. dried minced onion
- ¼ c. dried minced garlic
- ¼ c. dried thyme
- 2 Tbs. crushed dried mild chili peppers
- 2 Tbs. dried sage

Blend thoroughly. Store in airtight container in a dark place. Besides using in pasta and pizza sauces, try this Italian herb blend in hamburgers and meatballs, pasta salad with sun-dried tomatoes and artichoke hearts, or a casserole of eggplant, tomatoes, and roasted red peppers.