

LEMON MINT

- TYPE:** Perennial
- SUN:** Full Sun to Partial Shade
- HEIGHT:** 12 to 15 inches
- GROWING IT:** Mints like sun and lots of water. Best grown in a container or a large area where it can spread. Attracts butterflies.
- PARTS USED:** Leaves.
- HARVEST:** Pinch or cut leaves as needed. Cut curly mint to the ground in late fall and it will be fresh and crisp in spring.
- CULINARY:** This wonderful lemon, mint flavor that goes well in iced tea, salads, chicken, pork or fish dishes.

TRY IT!

MINT AND MANGO SCALLOPS

- 16 Scallops (halves)
- Pepper
- 1 mango (peeled and cubed)
- ¼ c. fresh lemon min, chopped
- 1 Tbs. lemon juice
- 2 Tbs. sesame seeds, toasted

Combine all the ingredients except for the scallops. Mix together until it becomes a sauce (looking like a salsa). Keep in the fridge until ready to be used for scallops. Boil water in a large saucepan and cook scallops until tender, approximately 1 – 3 minutes. Place the scallops on a plate or serving dish. Top with sauce and serve immediately.

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