

# GOLDEN OREGANO

- TYPE:** Perennial  
**SUN:** Full Sun  
**HEIGHT:** 3 inches  
**GROWING IT:** Grown as a groundcover.  
**PARTS USED:** Leaves.  
**HARVEST:** Pick or cut leaves during season as needed. Leaves can be used fresh or dried.  
**CULINARY:** Less intense flavor than other oreganos, but useful in seasoning soups, salads, pasta, and meat dishes.

## TRY IT!

### GRILLED STEAK

- 2 lb. sirloin steak
- ½ tsp each, sugar, salt, chili powder, paprika
- ¼ c. fresh herbs (thyme, oregano, parsley, rosemary) finely chopped
- 1 clove garlic
- 2 Tbs. olive oil

In a mixing bowl, combine all of the ingredients except for steak and mix well. Once dressing is well mixed, pour it into a heavy zip-lock bag with the steak and let stand for about half an hour. Remove the steak and grill to desired taste.