

# ITALIAN PARSLEY

- TYPE:** Annual
- SUN:** Full Sun to Partial Shade
- HEIGHT:** 12 to 24 inches
- GROWING IT:** Rich well drained soil.
- PARTS USED:** Leaves.
- HARVEST:** Pick over the entire plant regularly to encourage fresh new growth. The leaves can be used whole or chopped. They can be dried and store in sealed jars or frozen.
- CULINARY:** Leaves are used to garnish and to flavor sauces, butter, dressing, and stuffing. Italian parsley has a stronger flavor than curled parsley.

## TRY IT!

### ROASTED POTATO SALAD

- 4 – 5 thick bacon slices
- 20 baby red potatoes
- 1 c. fresh Italian parsley, chopped
- 1 or 2 pickles
- 2 Tbs. whole grain mustard
- 1 tsp. red wine vinegar
- Salt and pepper to taste

Cook bacon in a large sauté pan until nice and crisp. Strain and reserve the fat. Meanwhile, preheat the oven to 400 degrees F. Cut potatoes in half. Toss them with bacon fat and seasoning, and then roast them until they are golden brown, about 40 minutes. Cool to room temperature. Toss the potatoes with the remaining ingredients, then serve right away or save for later. This salad is great when made the night before.