

ROSEMARY

- TYPE:** Annual
- SUN:** Full Sun
- HEIGHT:** 1 to 4 feet
- GROWING IT:** Well drained soil. Shelter in cold areas. Prune after flowering to encourage bushy growth.
- PARTS USED:** Leaves, sprigs, flowers.
- HARVEST:** Leaves can be picked any time for use in cooking. Can cut sprigs use in vinegars and oils.
- CULINARY:** Rosemary is used with pork, stews, chicken, and potatoes. Also try it in butters, cheese, breads, marinades, soups, vinegars, and teas. Flowers can be used in salads and fruit desserts.

TRY IT!

ROASTED POTATOES AND HERBS

- 4-6 large potatoes
- 2 cloves garlic, crushed
- 8-12 sprigs of fresh rosemary
- 8-12 sprigs of fresh thyme
- Salt and pepper to taste
- 4 Tbs. olive oil

Heat the grill to medium high. Cut all potatoes to small cubes and place in a medium sized aluminum foil grilling container and cover in olive oil. Separate rosemary and thyme leaves from the sprigs and mix in with potatoes. Mix in garlic and salt and pepper to taste. One thoroughly mixed, cover the container with a sheet of aluminum foil and place on grill. Stir occasionally. Once the potatoes are soft and slightly browning remove from the heat.