

CINNAMON BASIL

OCIMUM BASILICUM



DARK STEMMED AND AROMATIC, THIS BASIL CONTAINS A GOOD AMOUNT OF CINNAMATE, THE CHEMICAL THAT GIVES CINNAMON ITS WELL KNOWN AROMA. DELICIOUS IN TEAS AND AS A CINNAMON SCENTED ACCENT TO WINTER SQUASH AND FRUIT DISHES. ALSO KNOWN AS MEXICAN SPICE BASIL, IT CAN BE USED TO DEEPEN THE FLAVORS OF ANCHO CHILES AND MOLE. TRY IT IN THAI OR INDIAN FOOD, WHERE ITS DELICATE CINNAMON FLAVOR ENHANCES SOUPS, STIR FRIES, AND CURRIES. OR HOW ABOUT AS A BUG REPELLANT? THE SCENT OF CINNAMON BASIL IS BELIEVED TO REPEL MOSQUITOS AND OTHER INSECT PESTS AND IS TRADITIONALLY PLANTED NEAR TOMATOES TO WARD OFF WHITE FLY AND HORNWORMS. BOTH USEFUL AND BEAUTIFUL!

SUN TO PARTIAL SHADE

ANNUAL

