

SWEET MARJORAM

ORIGANUM MARJORANUM



THE MILD FLAVOR OF SWEET MARJORAM, ALSO KNOWN AS "KNOTTED" MARJORAM DUE TO THE KNOT LIKE APPEARANCE OF ITS SMALL BLOSSOMS, IS OFTEN PREFERRED IN FRENCH AND NORTHERN ITALIAN DISHES OVER THE SPICINESS OF OREGANO. THOUGH THEY ARE CLOSELY RELATED, THE FLAVORS OF MARJORAM ARE DESCRIBED AS PINEY AND CITRUSY, BUT LACK THE PEPPERY FLAVOR OF ITS CLOSE COUSIN. ALTHOUGH IT MAY BE DRIED, ITS BEST FLAVOR IS WHEN IT IS FRESH. PERENNIAL IN ZONES 7-9, BUT MAY NEED SOME WINTER PROTECTION IN PARTICULARLY COLD WEATHER

ZONES 7-9

SUN TO PART SHADE

