

Common Name: Basil, Persian

Botanical Name: *Ocimum basilicum*



AKA: Reyhan

Type: Annual

Height: 18 – 24 in.

Width: 12 – 18 in.

Habit: Mounding

Flower: Insignificant

Bloom Season: Slow to bloom, but beautiful when it does

Foliage: Large leaves

Flavor: Oregano-like overtones, a hint of anise, and lots of peppery spiciness

Fragrance: Distinctive aroma, both lemony and spice like

Sun: Full sun to partial shade

Soil: Warm soil with a bit of compost

Water: Average to slightly moist

Tolerant: Deer

Resistant: Pest and disease

Culinary Uses: Terrific in any kind of Middle Eastern or Asian dishes, fish, bread, cheese, salads, sandwiches

Medicinal Uses: Anti-oxidant, anti-bacterial, reduce the intensity of cough, stress relief, acne treatment

Garden Uses: Great in containers, herb garden

Harvesting: Frequent pruning, including removal of flower stalks, encourages new leaf growth, more branching & discourages flowering.

Attracts: Butterflies, bees



Information provided on the traditional uses and properties of herbs are for educational use only, and is not intended as medical advice. You should always check with your health care practitioner before self-administering herbs.