SWEET BAY LAUREL



SUNTO PART SHADE

LAURUS NOBILIS

FROM VICTORY WREATHS TO A TASTY ADDITION TO A POT OF WHITE BEANS, THIS HERB HAS BEEN VALUED BY PEOPLE FOR CENTURIES. ETS TANGY FLAVOR IMPARTS A PARTICULAR DEPTH OF FLAVORTO SLOW-COOKED DISHES. LEAVES ARE ADDED WHOLE, ETTHER FRESH OR DRIED, TO SOUPS, STEWS, AND SAUCES AND REMOVED BEFORE SERVING. THOUGH A SLOW GROWER SWEET BAY LAUREL EVENTUALLY CAN BECOME A DENSE, EVERGREEN TREE REACHING UPWARDS OF 40 IN HEIGHT, OFTEN IT IS GROWN IN POTS WHERE ITS SIZE IS LIMITED AND ITS OFTEN USED LEAVES CAN BE KEPT CLOSE AT HAND DEER RESISTANT

ZONES 8-11