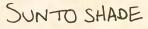
## RED SHISO PERILLA FRUTESCENS



LOOKING A LOT LIKE A COLEUS, ITS GOOD LOOKS MAY OBSCURE THIS PLANTS RICH CULINARY HISTORY. A MAINSTAY IN JAPANESE CUISINE, RED SHISO (AKASHISO) IS TRADITIONALLY USED TO COLOR AND FLAVOR UMEBOSHI PLUM PASTE AND IN UMESHISO MAKI. ITS FLAVOR IS LIKENED TO THAT OF BASIL WITH HINTS OF CINNAMON, CLOVE, AND CUMIN, ALTHOUGH A GOOD DEAL MILDER USETHE LOVELY LEAVES AND EDIBLE FLOWERS IN SALADS, AS GARNISH, AND TO FLAVOR AND COLORTEAS AND VINEGARS. SELF SEEDS PROLIFICALLY FOR MANY NEW PLANTS NEXT YEAR RED SHISO MAKES A GREAT UNCOMMON ADDITION TO THE HERB AND VEGETABLE GARDEN, BUT DON'T STOP THERE, SINCE IT IS DEFINITELY PRETTY ENOUGH FOR FLOWER BEDS AND BORDERS, TOO!



ANNUAL HERB

