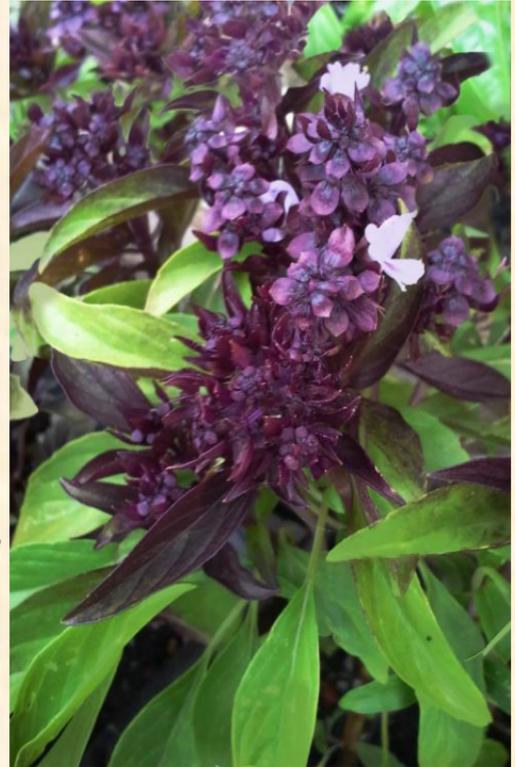


THAI BASIL

OCIMUM BASILICUM VAR THYRSIFLORA

NATIVE TO SOUTHEAST ASIA, THAI BASIL IS A VARIETY OF SWEET BASIL LONG USED IN TRADITIONAL COOKING IN THAT REGION.

UNLIKE MANY TYPES OF BASIL, THE EXCELLENT "LICORICE-Y" FLAVOR STANDS UP WELL TO COOKING TEMPERATURES. ONE OF THE FLAVORS IN THAI CURRY DISHES, THIS BASIL IS ALSO OFTEN SERVED FRESH AS AN AROMATIC ACCOMPANIMENT TO VIETNAMESE PHỞ. NOT SURPRISINGLY, THE WORD OCIMUM (THE BOTANICAL NAME FOR BASIL) COMES FROM THE GREEK WORD MEANING TO SMELL, SOMETHING THESE FRAGRANT, SPICY, LEAVES PROVIDE MUCH OPPORTUNITY TO DO. AND TASTE, TOO. YUM.



ANNUAL

SUN TO PART SHADE