

Johnny's Marino Organic Cilantro



In our trials, we found Marino's flavor, growth rate, and bolt tolerance to be equal to that of Santo. Like the leaves and seeds, the flowers are also edible. Prefers full sun. Bolting likely in the heat of midsummer. Does best in rich, well-drained soil. Space plants 2-4”.

Leaves may be harvested once the plants have become established and before flowering begins. Mature seeds are produced about 3 months after planting and are harvested when dry on the plant. Edible Flowers: Use the flowers raw because the flavor fades quickly when cooked. Sprinkle to taste on salads, bean dishes, chicken, and spicy Southwestern dishes. Flavor is of mild cilantro.