

Botanical Interests Standard Marjoram



Also called sweet marjoram, its flavor is considered milder but more complex than its relative, oregano. Some describe the flavor as having a hint of balsam. Prefers full sun and grows well in light soil. Marjoram will not tolerate dry soils. Space plants 6-8" apart. Will grow 8-24" tall.

Cut entire plants just as they begin to flower. For drying, hang small bunches upside down in a well-ventilated, dry location out of direct sunlight. Try substituting for oregano in many popular dishes such as eggplant Parmesan or pizza! Marjoram is very popular in German sausage and herb breads. Legend has it that if you touch marjoram before bedtime, you will dream of your future spouse.

Edible Flowers: Use the flowers, which have a mild and marjoram-like flavor, as you would the herb to garnish salads, soups, stews, sauces, and stuffing. Also pairs well with citrus, mushrooms, and fish.