

## Johnny's Sweet Thai Organic Basil



Try it as a flavorful garnish for sweet dishes. Green, 2" long leaves have a spicy, anise-clove flavor. Attractive purple stems and blooms. Called "Horapha" in its mother country, "Hun Que" in Vietnam. Ht. 12-18".  
Prefers full sun. Space plants 4-8" apart.

Begin light harvesting after plants have become established. It is best done in the early morning when the temperature is cooler and the leaves are less likely to wilt. A full harvest should be completed just before the plants start to flower. Cut the entire plant 4-6" above the ground to promote a second growth. Leaves are easily bruised when picking, so handle carefully. Do not store at a temperature less than 50°F (10°C).

**Edible Flowers:** Use the flowers in any recipe that calls for basil, or to garnish drinks, salads, soups, pasta, and desserts. Flavor is of intense, spicy basil with notes of clove and anise.