

Basil: Genovese

Ocimum basilicum

Quick Facts

- Annual herb.
- Large leaves prized for flavor and heady aroma.
- Fragrant, edible leaves good in soups, stews, meat dishes.
- Classic Italian variety.

Tips

Sweet basil is an herb in the mint family native to tropical regions of Africa and Asia. Top pick for chefs when making pesto. Can be chopped and frozen in olive oil for winter use. You can also steep the leaves in milk or cream and create basil flavored confections.

Instructions

Sow outdoors when temperature stays above 65° -
OR - plant indoors 4-6 weeks prior. Make successive sowings. Pinch back regularly to prevent bolting.

- Full sun (6+ hrs)
- Seed planting depth: 1/8"
- Thin spacing to 4-6"
- Plant height: 18-24"
- Germination: 5-10 days avg. but can be longer

