

# ROSEMARY

## **Description/Taste**

Rosemary is grown for ornamental and culinary purposes. It is harvested for its leaves, both dried and fresh and for its volatile oil. It is highly aromatic and releases aromas of pine, menthol and pepper. Those aromatics translate directly into its flavor profile, making rosemary one of the most powerful stand alone herbs in the kitchen.

## **Seasons/Availability**

Rosemary is available year-round.

## **Current Facts**

Rosemary, like many other herbs, is a member of the mint family. It is a woody perennial that grows in erect upright bushes producing thick, offset evergreen colored sticky needles, a condition that occurs from the sap that is produced from the plant's stems and branches. The plant blooms flowers in warm weather climates ranging in colors of white to pink and purple. Continual harvesting can prevent over blooming.

