Thai Basil
*Ocimum basilicum* cultivar

**How do I get started?**

- Grow from seeds
- Root from cuttings
- Purchase a plant

**Where can I grow it?**

- Indoor Gardens
- Outdoor Gardens
- Container Gardens

**How do I grow it?**

- Full Sun
- Average

**How long will it live**

- Annual—starts in spring and lives outdoors during one warm weather season; may continue to survive as a houseplant November through April

**How to enjoy**

- Culinary - Use with vegetables, stir fries, legumes, and tomato based dishes
- Fragrance - a lovely aromatic herb with licorice-scented leaves
- Decorative – purple stems and pink to violet flowers in summer

**Fun Facts**

- Cultivated specifically to handle the sustained high heat of cooking, making it an excellent choice for Southeast Asian cookery

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