

## Basil

### *Ocimum basilicum*

Sweet basil is a warm season annual herb with highly aromatic leaves that has a pleasant spicy odor and taste somewhat like anise or cloves.

There are many different cultivars of sweet basil – large and dwarf forms, with green, purple, or variegated leaves – that can be ornamental as well as edible. Some have distinctive flavors such as cinnamon or lemon.

Basil is easily grown from seed, or can be purchased as small potted plants. Sow seeds directly in the ground after all danger of frost has passed or start indoors 4-6 weeks before setting out for earlier harvests.

Basil requires temperatures above 50° to grow, but does best in hot weather. Plant in full sun and well-drained soil. Pinch off the terminal shoots to encourage branching and tender new growth, and slow down flower production.

Provided by

[wimastergardener.org](http://wimastergardener.org)



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## Additional Resources

### **Basil**

- Article on MG website at <http://wimastergardener.org/article/herb-of-the-year-2003-basil-ocimum-basilicum/>

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