

Basil

Basil (*Ocimum* spp.) is a tender herb grown as an annual in Wisconsin. Prized for its strong, pungent, sweet aroma, it is used fresh or dried in cooking. The essential oils in basil give it distinct flavors such as camphor, licorice and lemon. Basil is very sensitive to the cold and does best in hot, dry conditions. Excessive moisture can cause fungal diseases. Basil is excellent for outdoor or container gardening. Continually harvest the leaves to discourage flowering and increase the overall yields. However, many varieties have ornamental blooms and are attractive if allowed to flower.

'Amethyst Improved'

Color: dark purple

Height: 16"-20"

Almost black color in a Genovese-type basil, with large, thick turned-down leaves. 60 days.

'Aroma 2'

Color: green

Height: 20"-24"

Genovese-type basil that is also Fusarium resistant! Glossy, dark green 3" leaves with classic basil aroma. Slow to bolt. 70 days.

'Boxwood'

Color: green

Height: 8"-14"

Tight mounds of small basil leaves that resemble boxwood plants! Perfect as an edible ornamental for edging, knot gardens, or containers. And it makes great pesto! 60-90 days.

'Genovese'

Color: green

Height: 24"-30"

This is the traditional Italian basil! Leaves are 3" long and shiny. Use fresh or dried. Relatively slow to bolt. 68 days.

'Globe'

Color: green

Height: 12"-18"

Forms a perfect ball-shaped "bush"! Very small, thin leaves with intense sweet basil scent and spicy flavor. Ideal for knot gardens, borders, containers. Slow to bolt.

'Holy Basil' ('Sacred Basil')

Color: red and green

Height: 8"-12"

Used medicinally in southeast Asia and also in the kitchen (teas and potpourri), this basil has a unique camphor scent and wonderful flavor. A gourmet mix of green and red leaves. 70 days.

'Italian Large Leaf'

Color: green

Height: 18"-24"

A large leaf Genovese-type basil – leaves up to 4" long! Great for making pesto and in other Italian dishes. Slow to bolt. 78 days.

'Lemondrop'

Color: green

Height: 18"-24"

A lemon-scented basil! Plant is full and well-branched has medium sized, light green leaves. Use in teas, sorbets, fish dishes and potpourris. 60-90 days.

'Napolitano'

Color: green

Height: 14"-16"

Huge, frilly leaves adorn this lettuce-leaf type basil. Its flavor is spicy and traditional. Crinkled leaves grow up to 4" long and are a lighter green than most other basil. Use to wrap fish or chicken, or in Italian dishes. 75 days.

‘Purple Ruffles’

Color: purple

Height: 16”-20”

1987 AAS winner. A great ornamental edible! Large, purple, ruffled 3” leaves look great as a garnish, also lovely as a garden or container plant. 85 days.

‘Rosie’

Color: purple

This is an improved strain of ‘Rubin’ with no green off-types and stronger stems. Intense dark purple-red leaves have a mild and aromatic basil taste. Plants are compact and upright. Allow it to flower for ornamental use, or pinch back to prevent flowering. 65 days.

‘Round Midnight’

Color: purple

Height: 10”-12”

Shiny dark silvery-purple leaves and dense habit make this an eye catching basil in the landscape. Highly aromatic with great flavor, use in pesto and other dishes, as a garnish, even flower arrangements!
60-90 days.

‘Serata’

Color: green

Height: 12”-16”

Long ruffled leaves and a great basil flavor! Deeply serrated leaves have a hint of spice. Use in floral arrangements – try pairing this one up with ‘Purple Ruffles’, or use in dishes and as a garnish. 70 days.

‘Siam Queen’

Color: green

Height: 24”

1997 AAS winner. This highly ornamental Thai basil has a strong licorice-basil aroma. Use in Thai and Italian recipes. Great as a container plant. 60-90 days.

‘Sweet’

Color: green

Height: 12”-18”

A classic basil to use in tomato sauces, pestos, and salads. Easy to grow.
60-90 days.