

Country Garden Greenhouse

Queenette Thai Basil

A true Thai variety with the strongest scent and flavour of all the Thai basil. Indulge in a sweet spice aroma with a hint of clove and mint. Commonly used in the pho noodle soup as well as other Vietnamese dishes. Composed of lovely maroon



flower spikes atop its dark stems and surrounded by lush green leaves. Basil is a warm weather annual that thrives in well drained fertile soil in a full or partially shady location where it will get 6-8 hours of sun per day. Basil grows best when it is guaranteed adequate drainage which is why they do best in pots or raised beds. Ensure good air flow between plants, by adequate spacing as basil is typically susceptible to fungal molds. In order to encourage a more branched and bushy plant, prune to just above the second set of leaves after they have produced their first 6 leaves and keep pruning back to their first set when each branch reaches 6-8 leaves. Continue to pinch buds and harvest leaves regularly to encourage new leaf growth. Harvest in the morning when leaves contain the highest concentration of aromatic oils.

Height 1-2 feet.