

# MARJORAM

## QUICK INFO

- Marjoram is considered a tender perennial but can sometimes survive winters in USDA hardiness zones 5b and 6a.
- Marjoram is often compared to oregano. It is in the same genus, but different species.
- Marjoram has flavors of pine and citrus.

## COOKING TIPS

- Marjoram should be added toward the end of cooking to preserve its flavor and color.
- Marjoram can add citrus notes to homemade salad dressings.
- It is delicious sprinkled on roasted vegetables.

## OTHER USES

- Marjoram makes a lovely, bushy, green plant in a perennial bed.

## STORAGE AND PRESERVATION

- Fresh marjoram should be stored as whole stems in the refrigerator wrapped in a damp paper towel and then in a plastic bag.
- Marjoram leaves can be harvested at any time during the growing season and the plant will rejuvenate.
- Marjoram leaves can be cleaned and picked and then spread on a towel or cookie sheet to dry. Store in an airtight container out of direct light.

## GROWING TIPS

- Marjoram plants should be spaced about 12 inches apart.
- Plants prefer a warm, sunny, sheltered place in the garden or in a container.
- Marjoram plants are drought tolerant, so need only a small amount of water.

## QUICK & EASY RECIPE

- **Mushrooms with marjoram (fresh leaves):** Sauté mushrooms and sliced shallots in butter or olive oil until soft. Sprinkle with salt, pepper and ½ to 1 teaspoon chopped fresh marjoram leaves.
- **Smashed potatoes with marjoram and sage (fresh leaves):** Boil small red or gold potatoes in water until easily pierced with a knife. Drain potatoes and place on a cookie sheet. Using a spatula or protecting hands from heat with an oven mitt, press down on each potato until “smashed” on the tray. Drizzle with olive oil and sprinkle with salt and pepper. Roast in a 400-450 degree oven until skins are brown and crispy. Remove from oven and sprinkle with a mixture of chopped fresh marjoram and sage leaves.



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