

## Basil

### [HB150-100 - A Grandi Foglie Valentino Basil](#)

85 days. *Ocimum basilicum*. Annual. Plant produces beautiful large aromatic basil leaves. Very fragrant and tasty. Excellent for dressings and sauces. A variety from Italy.



### [HB182-100 - Anise Basil](#)

75 days. *Ocimum basilicum*. Annual. Plant produces licorice flavored basil leaves. The leaves are very aromatic. It has pink flowers. It is one of the culinary basil often used as a flavoring in desserts. Suitable for container plant.



### [HB173-100 - Caesar Basil](#)

75 days. *Ocimum basilicum*. Annual. The plant produces very large 3" long basil leaves. The leaves are very aromatic. Used in salads and with tomatoes. Excellent for sauces, salads, and Italian dishes. Suitable for container plants.



### [HB4-100 - Cinnamon Basil](#)

65 days. *Ocimum basilicum*. Annual. Plant produces very spicy and cinnamon flavor basil leaves. Used in sauces, salads, and Mexican dishes. Also known as the Mexican Basil.



### [HB86-100 - Dark Opal Purple Basil](#)

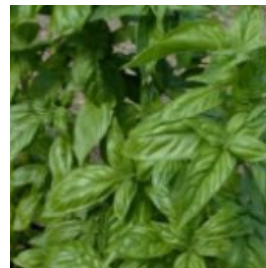
1962 All-America Selections Winner!

80 days. *Ocimum basilicum*. Annual. Plant produces beautiful shiny deep purple leaves with pink flowers. Very fragrant and tasty with a strong pepper tasting basil flavor. Used as a garnish, in salads, and to make flavored vinegars. Good type for drying.



### [HB7-100 - Di Genova Basil](#)

85 days. *Ocimum basilicum*. Annual. Plant produces beautiful large 4" long aromatic dark green basil leaves. Very fragrant and tasty. A variety from Sicily, Italy.



### [HB117-100 - Dwarf Greek Basil](#)

85 days. *Ocimum basilicum*. Annual. The plant produces fragrant small green basil leaves with white flowers. Excellent as a garnish or seasoning for poultry, beef, stews, and soups. This variety is preferred by most chefs. It can be grown indoors in containers.



### [HB112-100 - Fino Verde Basil](#)

63 days. *Ocimum basilicum*. Annual. Open Pollinated. Small compact bush type plant produces very flavorful tiny basil leaves. The plant is very slow to bolt, 3 weeks later than Genovese. Leaves have a sweet and pungent flavor similar to Spicy Globe Bush basil. Used in sauces, salads, and Italian dishes. Very attractive and excellent potted plant and landscaping borders.



**HB5-100 - Genovese Basil**

88 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces beautiful large 2" long aromatic leaves. Very fragrant and tasty. The most popular variety grown in Italy.



**HB113-100 - Holy Basil**

90 days. *Ocimum sanctum*. Annual. Plant produces good yields of slender basil leaves. Plant has hairy purple stems, green leaves, and purple flowers. Leaves have a musky scent and hint of mint. Medicinal used for digestive disorders. Also used in male and female tonics. Used by Hindus. Also known as Kaprao in Thailand and Tulsi in India.



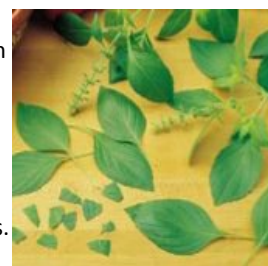
**HB10-100 - Large Leaf Italian Basil**

78 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces excellent yields of very flavorful and tender large 4" long medium-dark basil leaves. Preferred by chefs because it is sweeter and less clover-like than other varieties. Used in sauces, salads, and Italian dishes.



**HB9-100 - Lemon Basil**

75 days. *Ocimum citriodorum*. Annual. Open Pollinated. The plant produces good yields of beautiful small leaves. Leaves have a lemon flavor that is excellent for flavoring chicken dishes. Used in vegetable dishes, salads, tomato dishes, cheeses, omelets, tea, and fish. Suitable for container gardens.



**HB145-100 - Lettuce Leaf Basil**

85 days. *Ocimum basilicum*. Annual. The plant produces very flavorful and tender basil leaves. Used in sauces, salads, veal, poultry, fish, vegetables, and Italian dishes. Leaves can be used dried, fresh, or frozen.



**HB136-100 - Licorice Basil**

75 days. *Ocimum basilicum*. Annual. Plant produces good yields of purple colored basil leaves. This variety has a licorice flavor. Excellent with fish and salads.



**HB11-100 - Lime Basil**

60 days. *Ocimum americanum*. Open Pollinated. Annual. The plant produces good yields of lime-flavored basil leaves. Excellent with salads and fish dishes. A variety from Thailand.



**HB108-100 - Neapolitano Basil**

75 days. *Ocimum basilicum*. Annual. Plant produces good yields of 3" long and 2" wide basil leaves. Leaves are very flavorful and sometimes ruffled. Small plant suitable for containers. Slow to bolt.



**HB111-100 - Nufar Basil**

75 days. *Ocimum basilicum*. (F1) Annual. The plant produces good yields of 4" long basil leaves. This is the first fusarium resistant variety of basil. Used in sauces, salads, and Italian dishes. Suitable for greenhouse, hydroponic, and field production.



**HB101-100 - Osmin Basil**

75 days. *Ocimum basilicum*. Annual. Plant produces deep burgundy red basil leaves. Produces beautiful pink flowers. Leaves are medium size and are very flavorful. It is the darkest of the purple basil. Leaves somewhat smaller than Rubin basil and less prone to lean.





**HB192-100 - Purple Basil**

85 days. *Ocimum basilicum*. Annual. The plant produces good yields of purple-colored basil leaves. Great for adding seasoning to Italian and tomato dishes. Excellent as a garnish, herb vinegar, or seasoning for poultry, beef, stews, and soups. Suitable for containers. Very aromatic and attractive in the herb garden.



**HB185-100 - Red Genovese Basil**

75 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces high yields of purple basil. The leaves are purple and add great color to dishes. The Red Genovese Basil has the same unique flavor and aroma as the regular Genovese Basil. Heat Tolerant.



**HB13-100 - Red Rubin Basil**

75 day. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces very flavorful purple basil leaves. This is an improved version of the Dark Opal Basil. Small plant suitable for containers.



**HB15-100 - Spicy Globe Bush Basil**

70 days. *Ocimum basilicum*. Annual. Small compact bush type plant produces very flavorful basil leaves. Plant is very slow to bolt. Used in sauces, salads, and Italian dishes. Very attractive and excellent potted plant and landscaping borders.



**HB16-100 - Sweet Thai Basil**

59 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces very aromatic-spicy anise clove-scented basil leaves. Used in many Thai and Vietnamese dishes. The small plant is suitable for containers. Also known as Horapha in Thailand and Hun Que in Vietnam.



**HB118-100 - Purple Ruffles Basil**

1987 All-America Selections Winner!

85 days. *Ocimum basilicum*. Annual. Plant produces good yields of purple basil leaves. Excellent as a garnish, herb vinegar, or seasoning for poultry, beef, stews, and soups. Small plant is suitable for containers. Very beautiful.



**HB183-100 - Red Leaf Basil**

75 days. *Ocimum basilicum*. Annual. The plant produces high yields of basil with beautiful red leaves. The leaves are aromatic. It produces lots of leaves for continuously all season long. Suitable for containers.



**HB14-100 - Siam Queen Basil**

1997 All-America Selections Winner!

75 days. *Ocimum basilicum*. Annual. Plant produces very flavorful 4" long by 2" wide green basil leaves. This is an improved variety with an outstanding licorice fragrance and flavor. Used in sauces, salads, and Thai dishes.



**HB87-100 - Sweet Dani Basil**

1998 All-America Selections Winner!

61 days. *Ocimum basilicum*. Plant produces beautiful and aromatic lemon scented leaves. Excellent culinary variety for drying and freezing.



**HB184-100 - Thai Basil**

75 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces high yields of Thai Basil. The leaves are very aromatic. The Thai Basil has a unique flavor that is unlike other traditional basil. The aroma is stronger, it is sweeter, and has a peppery flavor. The Thai Basil has purple stems with green leaves. Fresh Thai Basil is added to soups and curry. Vietnamese uses Thai Basil in many of their dishes. A variety from Thailand.

