

# Herbs

## [HB11-250 - Lime Basil Seeds](#)

60 days. *Ocimum americanum*. Annual. Open Pollinated. Lime Basil. The plant produces good yields of 2" long lime-flavored basil leaves. Excellent with salads and fish dishes. Suitable for containers. An excellent choice for home gardens. A variety from Thailand.



## [HB14-500 - Siam Queen Basil](#)

### [1997 All-America Selections Winner!](#)

75 days. *Ocimum basilicum*. Annual. Open Pollinated. The 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 tea, sauces, soups, salads, chicken, seafood, and Thai dishes. Suitable for containers. An excellent choice for home gardens.



## [HB16-500 - Sweet Thai Basil Seeds](#)

59 days. *Ocimum basilicum*. Annual. Open Pollinated. Sweet Thai Basil. The plant produces very aromatic-spicy anise clove-scented basil leaves. Used in many Thai and Vietnamese dishes. Also known as Horapha in Thailand and Hun Que in Vietnam. Suitable for containers. An excellent choice for home gardens.



## [HB184-500 - Thai Basil](#)

75 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces high yields of basil leaves. The leaves are very aromatic. It 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. Excellent for soups, curry, and Vietnamese dishes. Suitable for containers. An excellent choice for home gardens. A variety from Thailand.

