

## Herbs

### HB165-1 - Saffron Bulbs

Crocus sativus. Perennial. Open Pollinated. The plant produces good yields of saffron which is the world's most expensive spice. The plant has violet-purple flowers with brilliant orange-red stigmas that are the source of the aromatic culinary spice. It takes 150,000 orange-red stigmas of the flowers to make two pounds of the spice. Used by Gourmet Chefs around the world. You don't need to purchase this expensive spice again! Grow your own plants for home use or for restaurant use. The lovely lavender blossoms in fall are an added bonus to your garden. Planted in the fall, it bears lovely lavender flowers the following autumn. Order at least 5 to 10 bulbs to produce enough spice for one recipe. Plant 100 bulbs to produce enough space for the entire year. Suitable for containers, patios, borders/ rock gardens, window boxes, square-foot gardening, and small gardens. A variety from Greece.

