



Savory

[HB134-100 - Summer Savory](#)

70 days. *Satureja hortensis*. Annual. Open Pollinated. The plant produces a peppery flavor leaves. Excellent for flavoring cabbage, beans, peas, and lentil dishes. It often called the bean herb. Also used as a medicinal herb for making tea for sore throats.



[HB162-100 - Winter Savory](#)

78 days. *Satureja montana*. Perennial. Plant produces small, shiny, lance shaped leaves on a spreading woody plant. It has pink, lavender, or white flowers. The leaves are used with beans, gravies, stews, soups, dressings, butters, vinegars, sausages, and salami. It makes a good salt substitute. The essential oil in the leaves is antiseptic.



Plant Height: 1 ft tall.

