

Country Garden Greenhouse

French Tarragon

Artemisia dracunculus sativa

(*Artemisia dracunculus* var. *sativa*), which probably originated in western Asia, is the commonly grown temperate-zone tarragon used for culinary purposes. We grow tarragon for its sweet anise flavor. We clip the leaves into salads and on top of soups. We also use it to flavor sauces (in traditional béarnaise sauce it is an essential ingredient). It is particularly good with shellfish, fish, chicken, and turkey.

French tarragon plants grow up to 24 inches high and 12 inches wide in two years. The leaves are narrow, up to 2 inches long, and have a fresh green color. The flowers are tiny, pale green, and sterile

