

## Zaatar -*Origanum syriacum*



Zaatar is one of the world's great seasonings. Throughout the Middle East it gives life to hummus, dips, and soups. It is mixed with olive oil to make delicious pastes for the traditional flatbreads served with meals. Each region has its own version of zaatar: in some areas it is a blend of herbs and spices while in others it is just one herb from among several varieties depending on the region. Our zaatar is from the mountains of northern Israel where it is popular among both Arabs and Jews. The attractive greyish-green foliage has a spicy aroma and flavour that is truly divine. Easy to grow from seeds. Ht. 40cm/16". Perennial (hardy in zones 8-10)