

**BASIL LIST 2012**  
**BASIL: *Ocimum basilicum***

African Blue	ornamental and culinary; blue-green leaves with purple veins, stems and flower spikes; sweet camphor scent; good in floral arrangements; sterile variety - will not set seed, so you can enjoy the flowers and even use them in cooking - very attractive tossed with pasta; roots easily from cuttings; grows well indoors.
Amethyst	the first and only purple Genovese basil; large, deep purple-black leaves, wonderful aroma and taste; looks great in the landscape.
Ararat	heirloom variety with distinctive purple-tinged foliage; intensely aromatic, great spicy-sweet licorice flavor; 18 in. tall, highly ornamental, foliage accentuated by magenta flowerheads
Aristotle	compact Greek cultivar, forms a dense mound 8-12 in. high x 15 in. wide; small, pointed leaves, spicy clove-like fragrance; perfect for patio gardens, windowboxes; sturdy, disease-resistant plant
Christmas	Thai-Genovese cross; large, glossy green leaves with unique mulled wine aroma; beautiful in bloom, with a profusion of purple flowers; grows to 12 in. tall, excellent in containers or as an accent plant
Cinnamon	soft cinnamon flavor, good for Asian and Middle Eastern cooking and in fruit-salad dressings; attractive violet stems, veining and bracts, lavender blooms; suitable for fresh arrangements
Dark Opal	attractive deep purple foliage, solid or mottled with green; spicy, slightly citrusy flavor with hints of anise and mint; 1962 AAS winner
Dwarf Fine Bush	12 in. high, compact mound of small, rounded, fragrant leaves; great in a container, either outdoors or on a sunny windowsill
Gecofure	dwarf Genovese cultivar with improved fusarium resistance; good container plant; name means: GENovese COMpatto FUsarium Resistant
Genovese	traditional Italian variety with strong aroma and flavor, widely considered the best for pesto; vigorous and productive plant; open pollinated
Genovese Emily	dwarf Genovese type, 12-16 in. tall, with tight, branching habit; fragrant, flavorful, dark green foliage; good container plant; keeps longer in fridge than most basil
Holy	musky fragrance, sharp, hot taste; use fresh in salads and cold dishes or in stir fry
Italian Large Leaf	Old World type, sweeter pesto variety with big, flavorful, fragrant leaves; among the best basil for drying
Langkuri	Thai variety with large, shiny, bright green leaves and deep purple flowers; pleasant, mild, taste and fragrance; blooms relatively late, thus extending harvest; good in stir-fries and soups (add at the end of cooking)
Lemon	strong lemony fragrance, sweeter flavor; great with fish, in tea or potpourri; open pollinated

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Lettuce Leaf	large, light green, crinkled leaves are good fresh or in sauces
Licorice (aka Anise or Persian)	purplish-silver foliage with spicy licorice scent and flavor
Lime	bright green leaves with subtle lime taste, a nice addition to fish dishes, fruit salads, teas, iced drinks; used in Thai cooking
Magic Mountain	purple tinged leaves, dark purple flowers; very fragrant; ht. 36 in.; vigorous growth, very productive
Magic White	bright green leaves, white flowers; strong aroma; ht. 36 in.; vigorous and productive
Magical Michael	culinary and ornamental; rich green foliage on a neat, compact (16 in.) plant; good for containers; AAS in 2002
Mammoth	very big, ruffled leaves, strong aroma and flavor; try using it as a wrap for shrimp, or instead of lettuce on a sandwich; great for all culinary uses; plant height 12-20 in.
Martina	14 in. tall Genovese variety, with great fragrance and flavor; nice container plant
Napoletano	lettuce-leaf variety, ruffled, crinkly leaves with a sweet, mellow flavor; good for mini-wraps; open pollinated
Nufar	improved Genovese type, resists fusarium; great for pesto
Osmin Purple	deep purple leaves, darkest (and smallest) of the purple basil; culinary and ornamental uses; good in vinegars
Pesto Perpetuo	the first variegated basil, sweet basil flavor with a hint of lemon; columnar habit, can grow 4 ft. tall, light green foliage edged in white, beautiful in a container; bring indoors for a fresh basil all winter; does not flower
Purple Ruffles	large, frilly, violet foliage on an attractive plant; makes a fine vinegar; AAS in 1987
Red Rubin	Italian large leaf with sweet-scented leaves of bronzy reddish-purple on a vigorous grower; add to vinegars, jellies
Siam Queen	Thai variety, essential in Thai and Vietnamese cuisine; fragrance hints at licorice; ornamental - rich green foliage and reddish stems; AAS in 1997; open pollinated
Spicy Globe	compact (12-15") plant with a uniform globular shape, especially good for containers; small aromatic leaves pack a spicy kick
Sweet Dani	improved lemon cultivar, higher in essential oils and citral oil content; tall, upright, robust grower; use with fish, in teas and desserts; AAS in 1998
Sweet Thai	green, 2 in. long leaves with anise-clove flavor; very ornamental, with purple-red stems and flowerheads; grows 12-18 in. tall
Valentino	flavorful and aromatic lettuce leaf basil, with extremely large, ruffled (like seersucker) leaves; also known as Wrapping Basil; grows 18-24 in. tall; suitable for using fresh in sandwiches, as a wrap, to make fresh pesto, for drying and for cooking