



“Lemon Grass”

Ornamental grass that is also edible, useable for cooking and in various recipes. Mature height is 2 – 3 ft. Has a fragrant lemon scent and delicate flavor without the tartness of lemon. The tender bulbous end of lemon grass is often thinly sliced and added to dishes lending a wonderfully pungent flavor. The more fibrous and coarse end of the lemon grass is often used for its flavoring, but it does not disintegrate and disappear when cooking, so best removed from a dish before serving. Can be sliced, chopped or crushed for stronger flavor. Used in soups, stews and tea.