

# Basil

## [HB4-500 - Cinnamon Basil](#)



65 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces good yields of very spicy and cinnamon flavor basil leaves. Used in sauces, salads, and Mexican dishes. Also known as Mexican Basil and Mexican Spice Basil. Suitable for containers. An excellent choice for home gardens and specialty markets.

## [HB86-500 - Dark Opal Purple Basil Seeds](#)

### **1962 All-America Selections Winner!**

80 days. *Ocimum basilicum*. Annual. Open Pollinated. Dark Opal Purple Basil. The plant produces good yields of beautiful shiny deep purple basil leaves with pink flowers. Very fragrant and tasty with a strong pepper-tasting basil flavor. Used as a garnish, in salads, and to make flavored vinegar. Good type for drying. Suitable for containers. An excellent choice for home gardens.



## [HB7-500 - Di Genova Basil Seeds](#)



85 days. *Ocimum basilicum*. Annual. Open Pollinated. Di Genova Basil. The plant produces good yields of beautiful 4" long aromatic dark green basil leaves. Very fragrant and tasty. Perfect for salads, sauces, and garnishes. Suitable for containers. An excellent choice for home gardens. A variety from Sicily, Italy.

## [HB117-500 - Dwarf Greek Basil Seeds](#)

85 days. *Ocimum basilicum*. Annual. Open Pollinated. Dwarf Greek Basil. The plant produces good yields of fragrant green basil leaves with white flowers. Excellent as a garnish or seasoning for poultry, beef, stews, and soups. This variety is preferred by most chefs. It can be grown indoors in containers.



[ES5 - Emergency Survival Herb Seeds Kit \(15 Herb Varieties\)](#)



This Emergency Survival Herb Seeds Kit has 15 different herb varieties. The seeds are specially dried and sealed for long-term emergency survival seed storage. All seeds are open-pollinated heirloom varieties and 100% non-GMO. This kit should be a priority for any preparedness plan for national food shortages, war, or national disasters. The seeds selected are adaptable to short-season climates and do well in all regions of the country and are easy to grow for first-time gardeners. It includes planting instructions and a seed-saving guide. The kit includes Anise, Basil, Borage, Chamomile, Cilantro, Dandelions, Echinacea, Fennel, Lavender, Lemon Balm, Marjoram, Mountain Mint, Peppermint, Rosemary, and Thyme. Buy and keep a supply of kits to provide for family security during times of uncertainty in the food supply chain. The kits are moisture-proof and come in a resealable bag.

[HB112-500 - Fino Verde Basil](#)

63 days. *Ocimum basilicum*. Annual. Open Pollinated. This small compact bush-type plant produces very flavorful tiny basil leaves. The plant is very slow to bolt, 3 weeks later than Genovese. Leaves have a sweet and pungent flavor similar to Spicy Globe Bush Basil. Used in sauces, salads, and Italian dishes. Very attractive and excellent potted plant and landscaping borders. A variety from Italy.



**HB5-500 - Genovese Basil Seeds**



88 days. *Ocimum basilicum*. Annual. Open Pollinated. Genovese Basil. The plant produces beautiful large 2" long aromatic leaves. Very fragrant and tasty. Great for making sauces, stews, and salads. Suitable for containers. An excellent choice for home gardens. The most popular variety in Italy.

**HB10-500 - Italian Large Leaf Basil**



78 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces excellent yields of very flavorful and tender large 4" long medium-dark basil leaves. Preferred by chefs because it is sweeter and less clover-like than other varieties. Used in sauces, salads, and Italian dishes. An excellent choice for home gardens

**HB113-500 - Holy Basil**

90 days. *Ocimum sanctum*. Annual. Open Pollinated. The plant produces good yields of basil leaves. The leaves have a musky scent with a hint of mint. Used to make Thai teas. Medicinal used for digestive disorders. Also used in male and female tonics. Used by Hindus. Also known as Sacred Basil, Kaprao, and Tulsi. An excellent choice for home gardens.



**HB9-500 - Lemon Basil**

75 days. *Ocimum citriodorum*. Annual. Open Pollinated. The plant produces good yields of beautiful shiny basil leaves. Leaves have a lemon flavor that is excellent for flavoring chicken dishes. Used in vegetable dishes, salads, tomato dishes, cheeses, omelets, tea, fish, and making herb vinegar. Suitable for container gardens. An excellent choice for home gardens. A variety from India.



**HB145-500 - Lettuce  
Leaf Basil**



**HB136-500 - Licorice Basil**

75 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces high yields of basil leaves with purple-colored flowers. This variety has a licorice flavor. Excellent with fish, salads, and gourmet dishes. Used to treat headaches, stress, digestive health, and inflammation. Also known as Persian Basil and Anise Basil. Suitable for containers. An excellent choice for home gardens.



85 days. *Ocimum basilicum*. Annual. Open Pollinated. This bush-type plant produces good yields of very flavorful and tender basil leaves. Used in sauces, salads, veal, poultry, fish, vegetables, and gourmet dishes. Leaves can be used dried, fresh, or frozen. Suitable for containers. An excellent choice for home gardens. A variety from Japan.

**HB11-250 - Lime Basil  
Seeds**



**HB114-500 - Mrs Burn's Lemon Basil Seeds**

60 days. *Ocimum basilicum*. Annual. Open Pollinated. Mrs Burn's Lemon Basil. The plant produces good yields of 2 ½" long lemon-flavored basil leaves. The most lemony of all lemon basil. The plant has white flowers and very bright green leaves. The finest lemon basil around. Excellent for making vinegar and seafood dishes. Suitable for containers. An excellent choice for home gardens. An heirloom variety from New Mexico, USA.



60 days. *Ocimum americanum*. Annual. Open Pollinated. Lime Basil. The plant produces good yields of 2" long lime-flavored basil leaves. Excellent with salads and fish dishes. Suitable for containers. An excellent choice for home gardens. A variety from Thailand.

**HB108-500 -  
Napoleto Basil**



75 days. Ocimum basilicum. Open Pollinated. Annual. The plant produces good yields of giant 3" long by 2" wide basil leaves. The leaves are as big as your hand. Leaves are very flavorful and sometimes ruffled. Great for making spaghetti sauce, salads, and gourmet dishes. Slow to bolt. Suitable for containers. An excellent choice for home gardens. A variety from Italy.

**HB111-500 - Nufar Basil**

75 days. Ocimum basilicum. Annual. (F1) The plant produces good yields of 4" long basil leaves. This is the first fusarium-resistant variety of basil. Used in sauces, salads, and Italian dishes. Suitable for greenhouse, hydroponic, and field production. Disease Resistant: FW.





**HB101-500 - Osmin  
Basil**



75 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces good yields of deep burgundy red basil leaves. It has beautiful pink flowers and the leaves are very flavorful. It is the darkest of the purple basil. The leaves are smaller than Rubin basil and less prone to lean. Suitable for containers. An excellent choice for home gardens.

**HB197-250 - Prospera Basil Seeds**



68 days. *Ocimum basilicum*. Annual. (F1) Prospera Basil. The plant produces good yields of 3" glossy medium green basil leaves. Great for adding seasoning to Italian and tomato dishes. Excellent as a garnish, herb vinegar, or seasoning for poultry, beef, stews, and soups. It is very aromatic and attractive in the herb garden and is suitable for containers. The plant is also resistant to Downy Mildew and Fusarium. An excellent choice for home gardens, farmer's markets, market growers, greenhouses, open production, and commercial production. Disease Resistant: DM, F.

**HB192-250 - Prospera Red Basil Seeds**

**HB118-500 - Purple Ruffles Basil**

**1987 All-America Selections Winner!**



85 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces good yields of purple basil leaves. Excellent as a garnish, herb vinegar, or seasoning for poultry, beef, stews, and soups. A very beautiful plant! Suitable for containers. An excellent choice for home gardens.



74 days. *Ocimum basilicum*. Annual. (F1) Prospera Red Basil. The plant produces good yields of dark purple basil leaves. Great for adding seasoning to Italian and tomato dishes. Excellent as a garnish, herb vinegar, or seasoning for poultry, beef, stews, and soups. It is very aromatic and attractive in the herb garden. Suitable for containers. Bolt Resistant. First purple basil with resistance to Downy Mildew and Fusarium. Suitable for containers. An excellent choice for home gardens, farmer's markets, market growers, greenhouses, open production, and commercial production. Disease Resistant: DM, F.

**HB183-500 - Red Leaf Holy Basil Seeds**



**HB13-500 - Red Rubin Basil**

72 day. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces high yields of very flavorful 3" long reddish-purple basil leaves with purple flowers. This is an improved version of the Dark Opal Basil. Perfect for garnishes and making seasoned vinegar. Suitable for containers. An excellent choice for home gardens. A variety from Denmark.



75 days. *Ocimum basilicum*. Annual. Open Pollinated. Red Leaf Holy Basil. The plant produces high yields of beautiful purple-tinted basil leaves. The leaves are aromatic. It produces lots of leaves continuously all season long. Great for stir-fries, soups, and Gai Pad Gra Pow dishes. Suitable for containers. An excellent choice for home gardens.

**HB14-500 - Siam Queen Basil**



**HB15-500 - Spicy Globe Bush Basil Seeds**

70 days. *Ocimum basilicum*. Annual. Open Pollinated. Spicy Globe Bush Basil. This small compact bush plant produces very flavorful basil leaves. It is very slow to bolt. Used in sauces, salads, and Italian dishes. Very beautiful. Suitable for containers and landscaping borders. An excellent choice for home gardens.



**1997 All-America Selections Winner!**

75 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces very flavorful 4" long by 2" wide green basil leaves. This is an improved variety with an outstanding licorice fragrance and flavor. Used in tea, sauces, soups, salads, chicken, seafood, and Thai dishes. Suitable for containers. An excellent choice for home gardens.



**[HB87-250 - Sweet Dani](#)** **[HB16-500 - Sweet Thai Basil Seeds](#)**

**[Basil](#)**



59 days. *Ocimum basilicum*. Annual. Open Pollinated. Sweet Thai Basil. The plant produces very aromatic-spicy anise clove-scented basil leaves. Used in many Thai and Vietnamese dishes. Also known as Horapha in Thailand and Hun Que in Vietnam. Suitable for containers. An excellent choice for home gardens.



**[1998 All-America Selections Winner!](#)**

61 days. *Ocimum basilicum*. Annual. Open Pollinated, The plant produces good yields of basil leaves. The leaves are beautiful and have a lemon-scented taste. Excellent for salads and Thai dishes. Good drying and freezing variety. Suitable for containers. An excellent choice for home gardens.

#### **HB184-500 - Thai Basil**



75 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces high yields of basil leaves. The leaves are very aromatic. It has a unique flavor that is unlike other traditional basil. The aroma is stronger, it is sweeter, and has a peppery flavor. The Thai Basil has purple stems with green leaves. Excellent for soups, curry, and Vietnamese dishes. Suitable for containers. An excellent choice for home gardens. A variety from Thailand.