

Tarragon

HB147-250 - Mexican Tarragon

85 days. *Tagetes lucida*. Perennial. Open Pollinated. The plant produces good yields of glossy green leaves and orange flowers. Leaves are used in vinegar, sauces, and salads. The flowers are used to garnish desserts and drinks with the same sweet licorice flavor as the leaves. It has a stronger flavor than Russian tarragon. Used by Southwestern chefs. Also known as Mexican Mint, Spanish Tarragon, and Winter Tarragon. Cold Tolerant. Heat Tolerant. Drought Tolerant. High Humidity Tolerant. Easy to grow. Suitable for herb gardens, flower beds, or containers. An excellent choice for home gardens.



HB70-1000 - Russian Tarragon Seeds

85 days. *Artemisia dracunculoides*. Perennial. Open Pollinated. Russian Tarragon. The plant produces a very mild flavor of seasoning. Pale green leaves are used in vinegar, soups, stews, sauces, salads, and poultry dishes. Pick leaves as needed. Divide the plant every 3 years.

