

FRENCH TARRAGON

ARTEMESIA DRACUNCULUS VAR SATIVA

LET'S FACE IT. FRENCH TARRAGON IS NOT GOING TO WIN ANY BEAUTY CONTESTS. BUT, MAN, WHAT A FLAVOR! THIS CLASSIC PERENNIAL HERB IS AN ESSENTIAL IN ANY HERB GARDEN AND ENHANCES MANY DISHES WITH ITS UNIQUE DELICATE FLAVOR THIS ONE IS THE REAL DEAL, FOLKS. NOT "MEXICAN TARRAGON", THE FLAVORLESS "RUSSIAN TARRAGON", OR ANY OTHER WOULD BE, FRENCH TARRAGON CAN ONLY BE GROWN FROM CUTTINGS OR ROOT DIVISION AND IS THEREFORE NOT ALWAYS READILY AVAILABLE. DELICIOUS FRESH, BUT ITS FLAVOR IS ALTERED BY DRYING. THE BEST CHOICE FOR THAT TRUE TARRAGON FLAVOR IS TO GROW YOUR OWN AND FREEZE THE TENDER LEAVES TO PRESERVE IT. THOUGH SOME COMPARE THE FLAVOR TO ANISE, WE THINK IT HAS A COMPLETELY UNIQUE FLAVOR PROFILE UNPARALLELED BY ANY OTHER CULINARY HERB.



SUN TO LIGHT SHADE

ZONES 3-9

