



# Tarragon Mexican

Also known as Winter Tarragon, this is an easy to grow perennial, which prefers a position in full sun and a deep, fertile soil. The herb grows to 70cm and produces a cluster of erect stems with leaves that are 4cm long and 1cm wide. It produces bright golden yellow flowers which will continue into autumn if the dead flowers are regularly removed. The leaves have a distinct aniseed scent and flavour. Water once a week and then leave the area to dry out. Over-watering may diminish the essential oils and therefore the taste.

Tarragon is delicious with chicken, fish, eggs, and in vinegars, dressings and sauces.

ERINDALE COMMUNITY GARDEN