



'BBQ Skewers' Rosemary (*Salvia rosmarinus* 'Gorizia'; synonym *Rosmarinus officinalis*)

New Texas Superstar® - 2021



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'Gorizia' Rosemary is a selected variety from the northeastern part of Italy. It makes an excellent culinary herb and as an ornamental, completes any Earth-Kind® landscape. This selection is fast growing with a vigorous upright growth habit. Its needle-like foliage, which is double the size of other varieties, has incredible flavor and fragrance. Their robust, straight stems are complemented with profuse sky-blue flowers that are magnets for bees and other beneficial insects. Plants take well to pruning and are perfect for hedging, screens, and especially topiaries or may be simply just left alone. This is the ideal plant for any Texan who likes to garden, cook, use dry herbs and especially barbeque as the woody stems make excellent skewers!

Exposure: Full sun is required for optimal growth and to maximize flower potential.

Size: 3 to 4 feet in height with a 30-to-36-inch plant spread.

Plant type: Recommended to be grown as an annual, as it may be cold sensitive in some parts of the state, but often flourishes as an evergreen perennial. Generally hardy to USDA hardiness zone 8 and possibly 7.

Planting time: Year-round, as smaller plants are typically available in the spring and larger plants establish better going into the heat of summer.

Soil type: It is not particular to any soil type or pH.

Growing requirements: 'Gorizia' rosemary is a good choice for the edible garden, but it is also well-suited for use in outdoor pots and containers. With its upright habit of growth, it is best suited for use as a 'thriller' in the 'spiller-thriller-filler' container arrangement; plant it near the center of the pot, bordered by smaller plants and those that spill over the edges. Note that when growing plants in outdoor containers and baskets, they often require more frequent watering than they would in the landscape.

Plants prefer dry to average moisture levels with very well-drained soil and will often die in standing water. It is highly tolerant to urban pollution and will even flourish in inner city environments.

Applying and replenishing a layer of mulch around the root zone both in winter and summer will protect it in exposed locations and microclimates.

Special notes: The thicker woody stems make the best barbeque skewers. Strip off the leaves to use in the marinade or later for other culinary needs and soak the skewers for about 20 minutes, which helps release the aromatics when cooking and minimizes any burning.