

## Golden Marjoram

*Oreganum vulgare 'Aureum'*



<b>Height:</b>	Up to 45cm (18in) when in flower.
<b>Suitable for:</b>	Any soil, some sun.
<b>Summary:</b>	This is a bright golden leaved herb with pale pink flowers in mid-summer. It is at its most brilliant as golden mounds of foliage in spring, and the flowers in summer are very popular with bees and butterflies.

### More information:

This is an easy to grow herb tolerant of most conditions except full shade and very wet soil. It has a place both in the herb garden and in the ornamental border with its attractive scented foliage and flowers.

The taste is warm and aromatic and it is an important addition to Italian, Greek and Mexican cuisine. It especially improves dishes containing garlic, chilli and tomatoes, and is used in extensively spaghetti bolognese and other pasta dishes, pizza, moussaka and aubergine and all tomato dishes. It retains its flavour well when dried and is often used in this form, particularly in the winter months.

## Greek Salad

This salad is traditionally served layered onto individual plates but there is no reason why one large salad cannot be made for the table.

- 12 large crisp lettuce leaves - shredded into strips
- 6 large tomatoes – sliced thinly into rings
- 10 cm piece of cucumber – peeled and thinly sliced
- 1 red onion – halved and thinly sliced
- small handful of [garden mint](#) - leaves chopped
- 2 tbs fresh (or 2 tsp dried) [marjoram](#) or [Oregano](#)
- 200 g feta cheese - diced
- 20 large olives
- 5 tbs extra virgin olive oil
- 2 tbs lemon juice
- salt and fresh black pepper

Spread the shredded lettuce over the serving plate and top with the cucumber and tomatoes in layers, adding seasoning at this point. Sprinkle over the onion and herbs, and dress the salad with the oil and lemon juice beaten together. Top the salad with the cheese and olives and serve immediately.

Golden marjoram has many medicinal and aromatherapy uses. It dries very successfully and the flavour of the dried herb is immensely strong. For maximum flavour and aroma cut the herb for drying just before the flower buds open.

The Latin name is derived from the Greek, *Oros* meaning mountain and *Ganos* meaning joy, referring to the bright appearance and scent of the hillside when the herb is in flower.