

ARIZONA-SONORA DESERT MUSEUM

PLANT CARE INFORMATION

Mexican Oregano

Lippia graveolens

DESCRIPTION: Mexican Oregano is native to Texas and southern New Mexico, Mexico and Central America as far south as Nicaragua. It is a twiggy shrub, reaching 3 to 6 feet tall and as wide. Dark green leaves are high in oils, giving the plant a flavor similar to oregano. The leaves are widely used as an herb in Mexico and Central America. The flavor has notes of lemon and camphor, which adds a complexity to sauces. It also makes great addition to seafood, cheeses and vegetables. Fragrant buttery-colored flowers with yellow centers can be found on the plant throughout the year, especially after rains. Another attraction of this plant is that the flowers attract many species of butterflies.

RECOMMENDED USE: Rock garden, enhanced desert revegetation. Plant it where the aroma of the foliage can be enjoyed. Mexican Oregano is a flavor filled culinary herb that is used extensively in Mexican and Tex-Mex cooking. It can be grown as an annual or containerized for indoor winter growing.

CULTURE:

Hardiness: It is frost hardy to around 20°F with little damage.



Sun tolerance: This plant thrives in full sun or lightly filtered sun. Too much shade will make it bloom less and grow leggy.



Watering and feeding: This versatile herb grows in dry climates and uses minimal water once established. Watch watering closely during the first hot season. After establishment, a weekly watering will help it look its best. Feeding seldom needed unless grown in a container.



Soil requirements: Any soil. For containers, use a rich potting soil.

Pruning: If frost damaged, prune back after regrowth begins in spring. Otherwise, minor pruning may be necessary to keep it in bounds.