

# OREGANO

## WELL-KNOWN CULINARY HERB

**FUN FACT: ANCIENT GREEKS BELIEVED THAT COWS THAT GRAZED IN FIELDS FULL OF OREGANO HAD TASTIER MEAT!**

## COMMON USES

Oregano is an important culinary herb. It has an aromatic, warm and slightly bitter taste, which can vary in intensity. Good quality oregano may be strong enough almost to numb the tongue, but the cultivars adapted to colder climates often have a lesser flavor.



## HARVESTING AND STORAGE

Follow the main branch to a point right above a set of leaves and cut there. This will produce a greater number of branches and a more productive plant. Make sure to never trim more than a third of the plant at any given time. Store in a plastic bag in the refrigerator for up to 3 days. If you place a slightly damp paper towel in the bag with the oregano and leave some air in the bag, it may extend the life up to 1 week.

## FEATURED RECIPE

### EASY OREGANO POTATOES

#### INGREDIENTS

- 1 1/8 pounds (500 g) potatoes
- 1/3 cup olive oil
- 2 cloves of garlic, one crushed and the other minced
- Abundant fresh oregano
- Salt, to taste



#### DIRECTIONS

Peel and slice the potatoes. Heat the oil in a skillet with the crushed garlic clove; when it begins to brown remove and discard it, then add the potatoes, salt, and cook, stirring, until the potatoes are tender and to your liking. Dust them with oregano and the minced garlic, and serve.

