

Hoosier Botanicals™

SUMMER SAVORY (*Satureja hortensis*)

In the Kitchen...

Summer savory is brighter and more intense than its winter counterpart. It resembles a peppery thyme and can be used as you would thyme or marjoram. It is popular in herbed butters and flavored vinegars and mayonnaise. To make a savory butter, fold minced leaves into softened butter and serve with baked potatoes or crusty bread. To make a savory vinegar add a 6" sprig to a bottle of red wine vinegar and let marinate for 2–3 months before using. Summer savory complements dry beans, lentils, chicken soup, eggs, eggplant, squash, asparagus and cabbage.

Summer Savory Mayonnaise Ingredients should be room temperature. Combine 1 large egg and ½ teaspoon Dijon mustard in food processor and blend for 30 seconds. Scrape down the sides and sprinkle with 2 tsp fresh lemon juice, ½ teaspoon salt and 1 tbsp minced summer savory. Blend slightly and have ready 1½ cups corn oil. With machine running, drizzle all of oil very slowly to the egg mixture. Mixture will thicken into about 2 cups mayonnaise. Add more lemon and plenty of crushed garlic if used as a condiment for the grilled fish. Store 1–2 days in refrigerator.

Grilled Fish Marinade on other side



Part used: Leaves

Condition: Fresh or dried

Ethnic span: European

Method: Chopped or whole

Storage: In refrigerator in loose bag or dried in dehydrator

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In the Garden...

Summer savory is the annual version of the perennial winter savory. Summer savory is highly aromatic and has small soft grayish leaves which turn purplish as the weather gets cooler. The plant has a bushy appearance with finely hairy stems. Mound soil around the base of the plant to prevent it from flopping over. It will grow to be about 18" tall. Begin harvesting your summer savory when it reaches 6" in height. Snip the ends off the branches to keep the plant from flowering as long as possible; use these trimmings in the kitchen. Once it flowers, cut the entire plant at the base and hang upside down in a warm dry room for a few days. Store the dried leaves in an airtight jar.

Grilled Fish Marinade Mince 2 tbsp fresh summer savory and combine with one clove crushed garlic, juice and zest of 1 lemon, 1 tbsp olive oil and salt and pepper to taste. Brush the fillets with the marinade before and while grilling. Toss the stems of the summer savory directly on the charcoals. Garnish fish with fresh cilantro stems.

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Mint family—
Labiatae

Native to
Mediterranean
region

Annual

Full sun is best

Average soil with pH
of 6.8, moderate
moisture are ideal

Grows to 12–18"

Space 6" apart

Flowers midsummer
to frost

Pale blue blossoms

Propagated by seed