



Full Sun ☀

Moist Water 💧💧💧

SEDAN FLORAL GROWN SAFE™
VARIEGATED PINEAPPLE MINT

Mint is an accent herb used for its culinary, medicinal, and aromatic properties. Variegated pineapple mint is a perennial plant that grows 8-12" in moist, rich soil and produces variegated cream and green leaves. It has a pleasant pineapple flavor with leaves that make the perfect touch when added to fruit cups and punches. You can also use pineapple mint in potpourri. Just add a mix of lemon verbena and apple mint - voila! It resembles apple mint but with a much sweeter smell. As with all mint plants, variegated pineapple mint can be very invasive, so you should frequently harvest or cut back its leaves. At the end of the growing season, you should cut the mint plant back to ground level for optimal growing.

Where to Plant

- Border or Bed
- Container
- Focal Point
- Fragrant
- Great Foliage
- Ground Cover
- Mass Planting

Complimentary Foods

- | | | |
|--------------------|-------------|------------------|
| Beans | Ices | Pilafs |
| Carrots | Ice Creams | Pork |
| Chocolate | Lamb | Potatoes |
| Cream sauce | Lemon Sauce | Rice |
| Duck | Lentils | Salsas |
| Eggplant | Mushrooms | Tomatoes |
| Fish soups & stews | Oranges | Vegetable salads |
| Fruit salads | Peas | Vegetables |
| Goat | Peppers | Yogurt dressings |

Cuisine

- Caribbean
- Greek
- Thai
- Vietnamese

Flavor Pals

- Basil
- Chocolate
- Cilantro
- Garlic
- Parsley



A fresh and healthy
 way to
 better living™