

Burnet

(Sanguisorba minor)

With bright reddish pink flowers on long stems, burnet was popular in Elizabethan England. Its fine-toothed, lacy leaves are best used fresh. In most climates, this perennial plant stays green through the winter.

Culinary uses

Young, tender leaves, which have a slight cucumber taste, can be sprinkled into salads and cold soups. Try a fresh sprig in a white-wine spritzer. Fresh leaves should be refrigerated soon after picking.

Cultivation

Burnet, a perennial, is easily grown from seed but not readily transplanted. It prefers a light soil. Sow seeds in March, and thin to 9 inches apart. Root division should be done in autumn. Since the stem and root are the only usable parts, pick flowers off when they appear.