



HORT COUTURE

FORM • FUNCTION • FASHION



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www.hortcoutureplants.com

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2018 Cook Book



Ipomoea South of the Border™ Black Beans

The perfect addition to our South of the Border™ series, 'Black Beans' has beautiful, dark purple/black tri-lobed leaves. Black Beans is a well behaved Ipomoea, it plays well with others, a great choice for mixed containers, reaching a height of 12-18" and spread of 18-24".

HEIGHT	WIDTH	SPACING	TEMPS
12-18"	24-48"	18-24"	64-68



Geranium Glitterati™ Diva Queen

Glitterati™ Diva Queen has the IT factor and will be the star on every red carpet next spring. Its chartreuse leaves with deep purple-red zoning contrasted with a non-stop display of medium sized hot pink flowers cannot be missed. As the spunky little sister of one of our best sellers, 'Glitterati Ice Queen', Diva Queen has the tremendous garden performance and toughness that runs in the family.

HEIGHT	WIDTH	SPACING	TEMPS
12-18"	12-18"	12-18"	64-68



Cyperus A Lil in Da Nile

A Lil in Da Nile has the graceful, architectural and dramatic look of Cyperus - without the aggressive behavior. It reaches a manageable height of 12-18". Its attractive bloom texture, combined with its naturally compact habit makes this a fantastic item for mixed containers.

HEIGHT	WIDTH	SPACING	TEMPS
12-18"	12-18"	12-18"	68-72



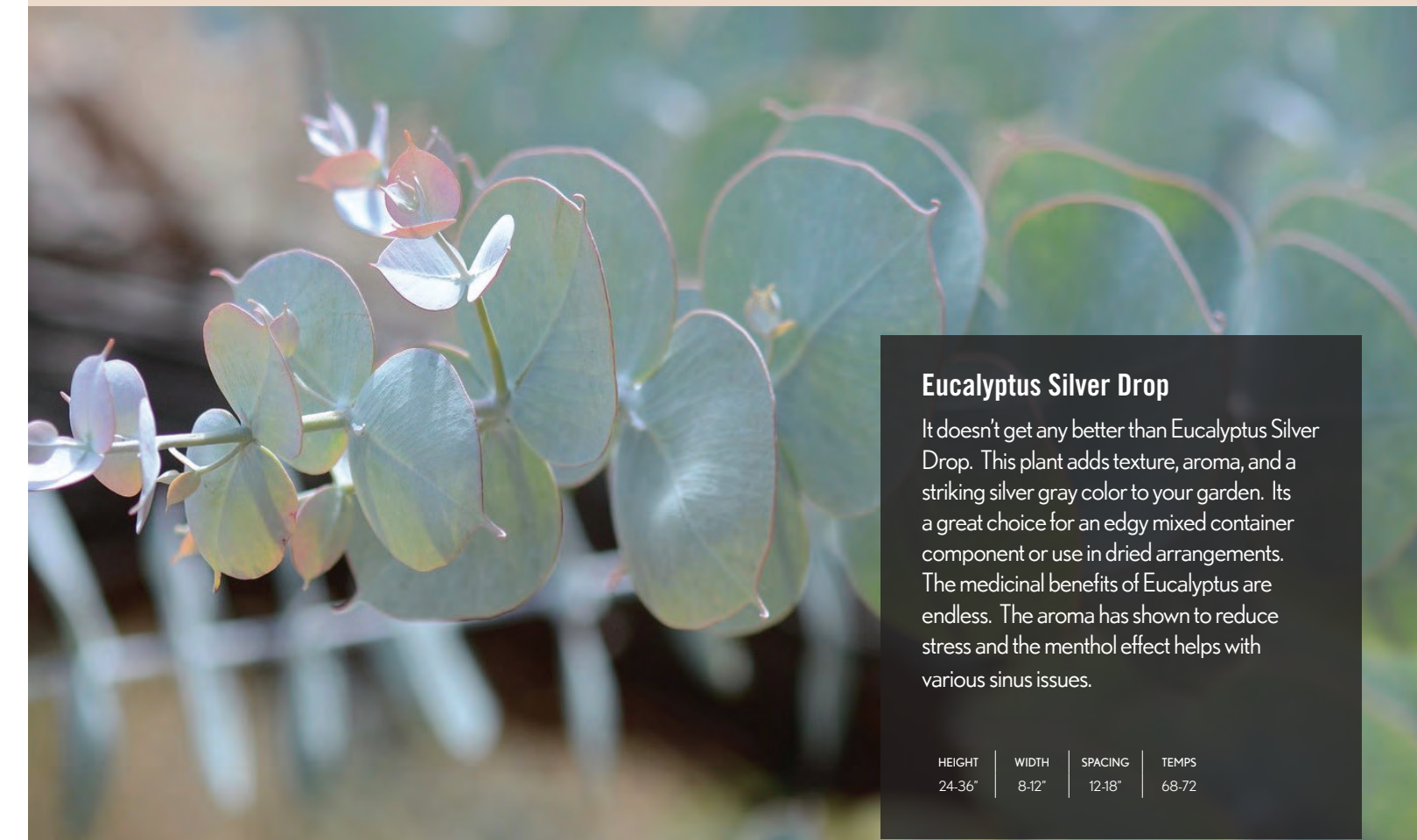
Senecio Crushed Velvet

The lush texture and silvery blue coloration of Crushed Velvet will appeal to your senses. This is not your Grandma's Dusty Miller! With its uniquely eye catching, luxurious silver foliage, it's a head turning annual that will add endless appeal to any mixed container or border.

HEIGHT	WIDTH	SPACING	TEMPS
20-30"	12-18"	12-18"	68-72



The essential oil extracted from eucalyptus leaves- known as cineole, has significant health benefits and multiple therapeutic properties. Traditionally, it's been used as an effective analgesic, anti-inflammatory and antibacterial. Eucalyptus oil is added to toothpastes and mouthwashes and used as a potent antibacterial in dental hygiene. It is a natural insect skin repellent and the vapors of eucalyptus oil in steam acts as a powerful decongestant.



Eucalyptus Silver Drop

It doesn't get any better than Eucalyptus Silver Drop. This plant adds texture, aroma, and a striking silver gray color to your garden. Its a great choice for an edgy mixed container component or use in dried arrangements. The medicinal benefits of Eucalyptus are endless. The aroma has shown to reduce stress and the menthol effect helps with various sinus issues.

HEIGHT	WIDTH	SPACING	TEMPS
24-36"	8-12"	12-18"	68-72



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We are truly excited to share with you our new variety introductions for the 2018 season!

It takes a great eye to find the best new plants. It takes much more to develop and introduce these plants into the industry. Evaluation with an attention to detail is just the beginning. Incorporating extensive trialing and stock development to meet our strict protocols is critical. Our process incorporates the finest plant minds in the business across many different environments to introduce a new item to Hort Couture Plants.

Hort Couture remains devoted to the independents of our industry. We are the only plant brand exclusive to this market. Our drive is to bring new, unique and exciting genetics into the market place exclusively through Independent Garden Centers.

For 2018, we are excited to show you 15 new and unique introductions. We are continuing our development of our Culinary Couture program with 11 new delicious and beautiful introductions. The trend of sourcing local and growing your own food is thriving. Today and throughout history, societies have valued herbs for their wonderful fragrance, culinary and medicinal properties. We hope you enjoy our Farm to Table display!

INGREDIENTS

- 1 pound pasta
- Kosher salt
- 1/2 cup olive oil
- 2 large garlic cloves, finely chopped
- 3 pints colorful cherry tomatoes
- 1/2 teaspoon freshly ground black pepper
- 1 cup coarsely chopped fresh basil
- Freshly grated Parmesan Reggiano

PREPARATION

Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente; drain and transfer to a large bowl. Meanwhile, heat oil in a 12" skillet or wide heavy saucepan over medium-high. Add garlic, then tomatoes, pepper, and 1 tsp. salt. Cook, stirring occasionally, until tomatoes burst and release their juices to form a sauce, 6–8 minutes. Toss pasta with tomato sauce and basil. Top with Parmesan Reggiano.

halfbakedharvest.com



Pasta with Burst Cherry Tomato Sauce



Thymus Zest™ Zinger

Add a zing to your culinary creations with Thymus Zest™ Zinger. Zinger is an upright Thyme with extremely sturdy stems featuring remarkable drought tolerance. It's tiny green leaves produce a strong aroma when rubbed, perfect for culinary use as well as a stunning fragrant ground cover.

HEIGHT	WIDTH	SPACING	TEMPS
10-12"	8-10"	12-18"	64-68



Pepper PatioPerfect™ Pikito

Pikito is Hort Couture's very own tiny hot pepper! Its a unique hot pepper with fruits reaching a maximum length of 1/2". Its compact habit makes it ideal for containers. Pikito is the go-to pepper to throw in salads, or use as a beautiful garnish for your favorite spicy dish!

HEIGHT	WIDTH	SPACING	TEMPS
18-24"	18-24"	18-24"	68-72



Pepper PatioPerfect™ Demon Red

PatioPerfect™ Demon Red looks cute, but watch out, it bites! It's packing some serious heat! With its outward facing chili peppers on a compact plant, it's a suitable variety for both windowsill and patio gardening. This high yielding hot chili pepper can be used for both ornamental and culinary purposes.

HEIGHT	WIDTH	SPACING	TEMPS
12-16"	12-16"	18-24"	68-72



Culinary Couture's Tomatoes



Roast Carrots With Oregano, Thyme and Parsley

INGREDIENTS

- 2 pounds organic carrots, peeled
- 3 tbsp. extra virgin olive oil
- Sea salt
- Freshly ground pepper
- 1 tsp. fresh Thyme leaves, chopped
- 1/2 tsp. Oregano
- 3 tbsp. finely chopped flat-leaf Parsley

PREPARATION

Preheat oven to 400 degrees. Oil a sheet pan large enough to fit the carrots in a single layer. Place the carrots in a large bowl, toss with olive oil, salt, pepper, Thyme and Oregano. Spread in an even layer in pan. Cover with foil, place in the oven for 30 minutes. Uncover, and if the carrots are not yet tender, turn the heat down to 375 degrees and return to the oven for 10 to 15 more minutes until tender. Add Parsley. Serve.



Tomato Candyland Red

A 2016 All-American Selections winner, Candyland Red has an abundance of tiny currant sized tomatoes which are absolutely delightful in salads. The plant has a tidy habit that will not take over like many tomatoes. Candyland Red is easy to grow, fruits early in the season, and has a very high yield. It's a vibrant and nutritious addition to Hort Couture's Culinary Couture line.

HEIGHT	WIDTH	SPACING	TEMPS
5-7'	36-48"	24-48"	64-68



Tomato Mixology™ Lime Drop

Mixology™ Lime Drop produces green pear shaped cherry tomatoes with significant sweet flavor. This indeterminate tomato is bursting with colorful fruits, excellent for a patio container garden. These electric green pear shaped cherries are uniform, blemish free and crack resistant. A picture perfect Lime Drop cherry tomato.

HEIGHT	WIDTH	SPACING	TEMPS
3-5'	24-36"	18-36"	64-68



Tomato Mixology™ Lemon Drop

Lemon Drop is a wonderful new addition to our Mixology™ Tomato series. This indeterminate cherry tomato has oval shaped, bright yellow fruits with a touch of blush red coloration. Fruits are sweet and refreshing, reaching a petite 1-1.5" long. Lemon Drop is a prolific fruit producer sure to please!

HEIGHT	WIDTH	SPACING	TEMPS
3-5'	24-36"	18-36"	64-68



Oregano Zest™ Enduring

Oregano Zest™ Enduring is not your typical oregano. Enduring has truly unique characteristics. Enduring's compact, small leaves and flowers can easily be mistaken for baby's breath. Its a delicate beauty and equally delicious!

HEIGHT	WIDTH	SPACING	TEMPS
12-16"	8-12"	12-18"	64-68



Oregano Zest™ Pink Ombre

Pink Ombre is an ideal patio plant! This eye-catching, non-culinary oregano features large purple-green bracts, rose colored flowers, with clear light green foliage. Hardy to zone 5B, this distinct variety adds texture, dimension and striking visual interest to any garden. Its potent fragrance is highly attractive to pollinators!

HEIGHT	WIDTH	SPACING	TEMPS
8-10"	12-14"	12-18"	64-68



Stevia Zest™ Sweet Thang

No herb garden is complete without this natural low calorie sweetener. Stevia Sweet Thang has gorgeous deep green leaves that tastes sweeter than sugar. Use Sweet Thang fresh in teas, fruit salads, baked into bread, OR try it dried to use as a low calorie sugar substitute.

HEIGHT	WIDTH	SPACING	TEMPS
10-12"	8-12"	12-18"	64-68



Mentha Zest™ Mint Beehaving

The delicate flavor and aroma of Mint Beehaving will send your senses reeling. Mint Beehaving offers subtle fragrance hints of fresh berries. In addition to its amazing culinary appeal, the plant itself offers beauty and fragrance to any herb garden. Our favorite attribute is its blush white blooms that reach 2-3" long and are highly attractive to bees and butterflies. A planting of Mentha Zest™ Mint Beehaving will be the gathering place for all pollinators in your herb garden.

HEIGHT	WIDTH	SPACING	TEMPS
16-24"	12-18"	12-18"	64-68

INGREDIENTS

- 2 tbsp. chopped fresh thyme
- 1/2 tsp. grated lemon rind
- 3 tbsp. fresh lemon juice
- 2 tbsp. extra virgin olive oil
- 3 cloves garlic, minced
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 6 (6-oz) salmon fillets

PREPARATION

Whisk together Thyme, lemon rind and juice, oil and garlic. Preheat grill to medium-high heat. Sprinkle salt and pepper over salmon. Grill salmon, covered with grill lid, 3 minutes per side or to desired degree of doneness. Remove from grill, and brush with vinaigrette.



*Grilled Salmon with
Lemon and Thyme*

Mint Mango Pineapple Smoothie

INGREDIENTS

- 1/2 cup chopped mango
- 1/2 cup chopped pineapple
- 1/2 cup nonfat high-protein plain Greek yogurt or kefir
- Fresh mint leaves, torn into pieces

PREPARATION

Place all ingredients and 3 ice cubes in a blender and blend on high speed until smooth.