

# Did You Know?

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## **Pineapple Sage – *Salvia elegans***

- Related to common sage but with a fruity flavor and fragrance.
- Annual with bright red-tinged green leaves and scarlet red flowers which appear late in the season.
- Both leaves and red flowers are edible and used in a variety of ways:
  - hot tea (fresh or dried)
  - beverages like lemonade, iced teas, white wine or cocktails
  - fruit salads
  - chicken salad
  - compound butter
  - baked desserts
  - garnish.
- Infusing the pineapple flavored leaves is another way to enjoy the flavor to make simple syrups for beverages or even sorbet, ice cream and jelly.
- Non culinary uses include potpourri or added to bath water.
- Bring potted pineapple sage plants indoors to a sunny window to extend the growing season. In zones 7 and greater, pineapple sage is a love addition to the fall garden.
- Other named varieties offer variation in leaf color and sometimes flavor:
  - ‘Golden Delicious’ – gold leaves
  - ‘Tangerine’ – even fruitier flavored flowers than the species
  - ‘Honeydew Melon’ – melon scented flowers with lime green leaves and red flowers