

# Uses

ID	1,234
Crop ID	Pot Marjoram
Part	Leaf
Use Category	Food
Notes	The leaves are used as a flavouring for salad dressings, vegetables and legumes and are best added in the final stages of cooking. A strong thyme-like aroma, the leaves are used as a substitute for oregano or marjoram, but they are inferior in flavour.
Metadata ID	8,411