





Pipicha Porophyllum tagetoides

Height: 4 feet

Hardiness Zone: 9a

Description:

A short lived perennial commonly used in Mexican cuisine; an aromatic selection with upright grass-like leaves topped with interesting blue flowers; unique flavor resembling cilantro with overtones of lemon and anise; mainly used to flavor meat dishes

Edible Qualities

Pipicha is a perennial herb that is commonly grown for its edible qualities. The fragrant ferny pinnately compound green leaves can be harvested at any time in the season. The leaves have a savory taste.

The leaves are most often used in the following ways:

- Fresh Eating
- Cooking
- Seasoning
- Sauces

Features & Attributes

Pipicha's attractive fragrant ferny pinnately compound leaves remain green in color throughout the season on a plant with an upright spreading habit of growth. It features unusual indigo flowers at the ends of the stems in late spring.

This is an herbaceous perennial herb with an upright spreading habit of growth. It brings an extremely fine and delicate texture to the garden composition and should be used to full effect. This is a relatively low maintenance plant, and should not require much pruning, except when necessary, such as to remove dieback. It is a good choice for attracting bees to your yard. It has no significant negative characteristics.

Aside from its primary use as an edible, Pipicha is sutiable for the following landscape applications;



Pipicha foliage
Photo courtesy of NetPS Plant Finder





- General Garden Use
- Herb Gardens
- Container Planting

Planting & Growing

Pipicha will grow to be about 4 feet tall at maturity, with a spread of 18 inches. When grown in masses or used as a bedding plant, individual plants should be spaced approximately 12 inches apart. Its foliage tends to remain dense right to the ground, not requiring facer plants in front. It grows at a fast rate, and under ideal conditions can be expected to live for approximately 1 years. As an herbaceous perennial, this plant will usually die back to the crown each winter, and will regrow from the base each spring. Be careful not to disturb the crown in late winter when it may not be readily seen!

This plant is typically grown in a designated herb garden. It does best in full sun to partial shade. It does best in average to evenly moist conditions, but will not tolerate standing water. This plant does not require much in the way of fertilizing once established. It is not particular as to soil pH, but grows best in rich soils. It is somewhat tolerant of urban pollution. This species is not originally from North America.

Pipicha is a good choice for the edible garden, but it is also well-suited for use in outdoor pots and containers. With its upright habit of growth, it is best suited for use as a 'thriller' in the 'spiller-thriller-filler' container combination; plant it near the center of the pot, surrounded by smaller plants and those that spill over the edges. It is even sizeable enough that it can be grown alone in a suitable container. Note that when growing plants in outdoor containers and baskets, they may require more frequent waterings than they would in the yard or garden.