

### **Lemon Grass, AKA takrai (*Cymbopogon citrates*)**

Lemon grass is a perennial grass native to India. It prefers a sunny location with afternoon shade. It likes rich, moist but well drained soil, with plenty of organic matter. It should also get plenty of water and fertilizer. It may grow back after mild frosts, but can be killed by a hard freeze. You can propagate it before the freezes by pulling stalks out of the clump and potting them. Make sure your stalk has some roots. Remove most of the leaves so that it doesn't dry out before it is able to grow in to the new soil.

Lemon grass is a common spice in Asian and Caribbean cooking. The leaves can be chopped finely, and the bulbous end of the stalk is bruised to release the flavor. It is often used in curries, soups, and for tea. The flavor blends well with garlic, chilies and cilantro.

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