

## Great Plants for Edible Landscapes

There is a huge variety of edible plants which look very lovely in landscaping, but some are better for it than others. For example, a lot of them don't maintain their good looks as the season wears on. Several lose their leaves and turn to a darker shade rather quickly. You have to use plants that not only taste great, but also keep looking good for an acceptable length of time for your landscape. It's not a good idea to put plants into your landscaping designs when they lose their aesthetic quality in late summer! This is a glance at a few of the best options for edible landscapes. The goal here is minimal care with maximal beauty, all while supplying you with something both edible and tasty: 'Golden Streaks', a kind of mustard, has very serrated leaves with a stunning golden citron color. The plant has a slightly sweet taste which is very mild. It's a fine plant with great flavor and great looks. 'Hansel Hybrid' eggplant grows to two feet tall and produces large clusters of its fingerling eggplants while showing off a darling deep purple color. 'Pesto Perpetuo' basil has amazing variegated leaves on its one-to-two foot frame. They're a striking green with a white fringe, and it tastes like Greek basil. In a landscape, it looks great! 'Purple Peacock' broccoli has a purple stem with a loose, purple head. It's a hybrid between broccoli and a couple different kinds of kale. 'Violetta Hybrid' is a great variety of the Chinese green pak choi. Its dazzling purple leaves are stuffed with more nutrients than you'll find in many other kinds of greens. 'Red Popper', a sort of miniature bell pepper, is a fruit with little more than one or two inches of diameter and a sweet and delicious taste. These bright red peppers look great against the rich green leaves. 'Sweet Lace' grapes have quite pretty leaves. This small variety of white grapes comes forth around September. Containers are a viable means of growing them, but they're also easy to trellis. They can make a gorgeous accent to a fence or a wall. 'Red Veined' sorrel, with light green leaves and an amazing set of red veins throughout them, is a variation on the classic wild green. Its taste is quite sharp, so it should be eaten in salads or with mild greens. It has a startlingly beautiful appearance. 'Purple Mizuna', with its very tangy flavor and rapid growth, is a grand sort of greens. Mizuna is naturally very pretty, but having this purple variety in your yard is sure to beautify it. 'Mittistone' is among the loose-leaf kind of summer-crisp lettuce. Its leaves are green, but speckled with red. It's sweet, crisp, and tastes as great as it looks. Like the Purple Mizuna, it grows quickly, and it looks gorgeous both in your yard and in your salad bowl.

## About the Author

Source: <http://divgardeningtips.com>