

Broad-Leaf French sorrel

Rumex scutatus Perennial

Tangy lemon flavor for soups and diced in salads, flavor is best when leaves are young in the spring and especially in the winter but is edible all year. Salmon is famous with sorrel. Bon appétit! It is known to permaculturists as a dynamic accumulator cover crop. Nutrients are pumped from its deep roots to the surface in its leaf litter. This is one of the very few edible cover crops that can compete in thick grass in an old field. Similar to comfrey in its affect. Also known as Lemon Sorrel and buckler-leaved sorrel. From the buckwheat family, our large leaf French sorrel has been used for centuries as a European edible green and culinary herb.

How to grow French sorrel from seed, division

Direct sow after last frost. May be divided after second year. For micro greens, sow 12 seeds per foot. Avoid planting in a vegetable garden, Sorrel is a strong seeder and competitiveness will allow it to spread, difficult to remove once established. Best used as a pasture or food forest cover crop.

Soil pH 5.1–8.5.
Hardiness zones 3–9.
Planting Depth 1/4–1/2"
Soil Temp. Germ. 45–70° F
Days to Germ. 7–14
Plant Spacing 12–24"
Row Spacing 3' or random
Days To Maturity 80
Part Shade
Moist Well Drained

