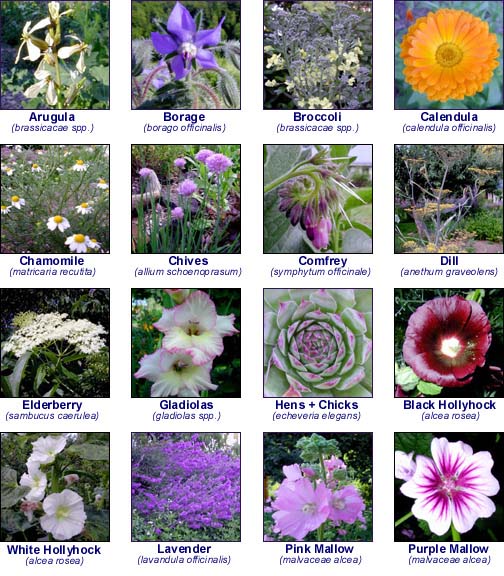
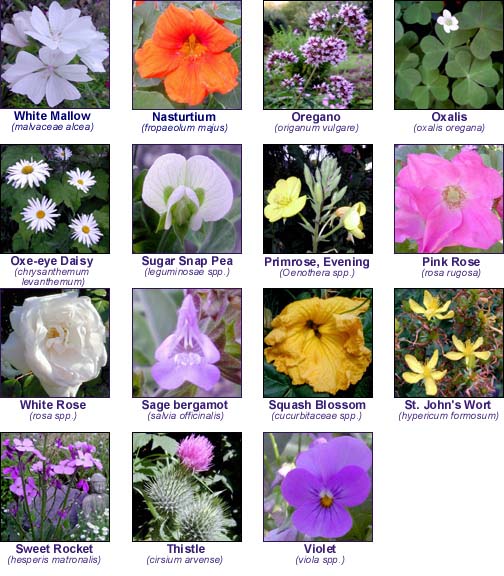
**Chart Of Edible Flowers**

|  |  |  |  |
| --- | --- | --- | --- |
| **Name** | **Botanical Name** | **Blossom Color** | **Flavor** |
| *Anise hyssop* | Agastache foeniculum | light lavender | sweet, anise-like, licorice |
| *Apple blossom* | Malus spp. | pale pink | delicate floral |
| *Arugula* | Eruca sativa | white | nutty, spicy |
| *Basil* | Ocimum basilicum | white, blue, pink, lavend | varies by breed |
| *Bee balm* | Monarda didyma | red, pink | lemony, minty |
| [*Begonia*](http://www.gourmetsleuth.com/Articles/Cooking-Tips--Techniques-642/edible-flowers.aspx)*, tuberous* | Begonia X tuberhybrida | red, yell, pink, orange wh | crisp, sour, lemony |
| *Borage* | Borage officinalis | bluish-lavender | cucumber-like |
| *Calendula* | Calendula officinalis | orange, yellow | spicy, tangy, peppery |
| *Carnation* | Dianthus spp. | pink, red, lavender | spicy, peppery, clove-like |
| *Chive* | Allium spp. | lavender | onion-like |
| *Chrysanthemum* | Chrysanthemum spp. | yellow, white | slightly to very bitter |
| *Cornflower* | Centaurea cyanus | blue, pink | sweet to spicy, clove-like |
| [*Daisy*](http://www.gourmetsleuth.com/Articles/Cooking-Tips--Techniques-642/edible-flowers.aspx)*, English* | Bellis perennis | white, pastels | tangy, leafy |
| [*Day Lily (Lily Buds*](http://www.gourmetsleuth.com/Dictionary/L/Lily-Buds-5834.aspx)*)* | Hemerocallis spp. | yellow, orange, red | sweet, crunchy |
| *Dianthus (pinks)* | Dianthus spp. | pink, many colors | clove-like |
| *Fennel* | Foeniculum vulgare | yellow | sweet, licorice |
| *Fuschia* | Fuschia X hybrida | bi-colors, varied | acidic |
| [*Garlic Chive*](http://www.gourmetsleuth.com/Dictionary/DictionaryDetail.aspx?ID=7142&L=G) | Allium | white, pink | garlic-like |
| *Geranium* | Pelargonium spp. | pink, red, white, peach | varies by breed |
| *Hollyhock* | Althaea rosea | pink, white, lavender, red | bland |
| *Impatiens* | Impatiens wallerana | pink, many colors | bland |
| *Johnny-jump-ups* | Viola tricolor | purple, white, yellow, bi- | sweet to bland |
| *Lavender* | Lavandula angustifolia | purple | floral |
| *Lilac* | Syringa vulgaris | lavender | lemony, floral, pungent |
| *Mallow, malva* | Malva spp. | purple, pink, white | delicate, sweet |
| *Marigold* | Tagetes spp. | orange, yellow | spicy to bitter |
| *Nasturtium* | Tropaeolum majus | red, orange, yellow | peppery |
| [*Orchids*](http://www.gourmetsleuth.com/Articles/Cooking-Tips--Techniques-642/edible-flowers.aspx) |  | purple/white | crisp, warm and soft |
| *Pansy* | Viola X Wittrockiana | purple, white, yellow, bi- | sweet to tart |
| *Parrot-beak* | Clianthus puniceus | yellow, red, bi-colors | crisp, leafy |
| *Petunia* | Petunia X hybrida | many colors | leafy |
| *Pineapple Sage* | Salvia elegans | red | sweet, pineapple |
| *Primrose* | Primula vulgaris | many colors | sweet to bland |
| *Rose* | Rosa spp. | many colors | sweet, aromatic |
| *Rosemary* | Rosemarinus officinalis | light blue | sweet, pine-like |
| *Sage* | Salvia officinalis | many colors | varies by breed |
| *Scarlet Runner Beans* | Phaseolus coccineus | scarlet | nectar, bean-like |
| *Snapdragon* | Antirrhinum majus | pink, yellow, white, bi-col | bland to bitter |
| *Squash Blossom* | Cucurbita spp. | yellow | nectar, sweet |
| *Stock* | Matthiola spp. | purple, white, pink, yell | spicy to sweet, aromatic |
| *Sunflower* | Helianthus annus | gold, yellow | leafy |
| *Tansy* | Tanacetun vulgare | rust, gold | bitter |
| *Thyme* | Thymus vulgaris | white, purple | lemony |
| [*Tulip*](http://www.gourmetsleuth.com/Articles/Cooking-Tips--Techniques-642/edible-flowers.aspx) | Tulipa spp. | many colors | crisp, cucumber-like |
| *Violet/Viola* | Viola odorata | white, purple | sweet, nectar |
| *Petal Confetti* | Many Varieties | multi-colored | eclectic |





Thyme