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Thursday, May 1, 2025



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How to Grow Marjoram Plants: The Complete Guide



Botanical name:
Origanum majorana

Plant type:
Herb

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Planting, Growing, and Caring for Marjoram

By [Catherine Boeckmann](#)
Last Updated: April 18, 2025



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Marjoram is a low-growing herb, per-

to plant and grow marjoram in
your garden!

In the kitchen, marjoram complements
almost any meat, fish, dairy, or veg-
etable dish that isn't sweet.

Read Next

- [A How-to Guide: Companion Planting with Herbs](#)
- [How to Grow Oregano Plants: The Complete Guide](#)
- [How to Grow Sage Plants: The Complete Guide](#)

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PLANTING

- [Sow seed indoors](#) in early spring.
 - To speed up germination, soak seeds in water overnight.
 - Cover seeds with a light layer of potting soil and water lightly.
 - Transplant the seedlings into bigger pots when large enough to handle.
- Grow indoors until all danger of

- Plant the seedlings about 12 inches apart in well-drained soil in a sunny, sheltered spot.

GROWING

- Water regularly, but do not overwater.
- Keep plants trimmed by cutting the leaves throughout the growing season.
- When flower buds appear, cut the plants back low to the ground to stimulate new growth.
- In southern regions, Zones 9 and above, marjoram is a perennial and can be left in the ground.
- In northern areas, the herb is an annual and may be potted up at the end of the season and placed in a sunny window indoors.



Types

- **Sweet marjoram:** A member of the oregano family with a sweet, delicate flavor.
- **Variegated marjoram:** Low growing, with yellow-green variegated foliage.

HARVESTING

- Harvest the young leaves throughout the growing season and use

- Marjoram can also be dried and stored in an airtight container in a dark, dry area.

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PESTS/DISEASES

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WIT AND WISDOM

- Marjoram symbolizes joy and happiness. Discover more [plant meanings here](#).

HERBS

ABOUT THE AUTHOR

Catherine Boeckmann



Catherine Boeckmann loves nature, stargazing, and gardening so it's not surprising that she and The Old Farmer's Almanac found each other. She leads digital content for the Almanac website, and is also a certified master gardener in the state of Indiana. [Read More from Catherine Boeckmann](#)

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COMMENTS

ADD A COMMENT

Bob C (not verified) 4 years 9 months ago

I just chewed a few leaves. Great aroma, nice taste for 3 seconds, then bitter. What do I do with this herb? Like Oregano, or what? Use it fresh, dry it, or?

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REPLY

Melissa (not verified) 1 year 7 months ago

Marjoram is my preferred herb to use in stew dumplings. Other herbs recommended are parsley and sage, but Marj gives a deeply comforting yet fresh and light aroma and flavor to my chicken stew and in the dumplings. I don't like the flavor of sage in most

the Marj has made my stews famous in my family.

REPLY

Ted (not verified) 3 years 4 months ago
Poultry

Mix with sage

REPLY

The Editors 4 years 9 months ago

Hi, Bob. The leaves and flowers can be used fresh or dried. Like oregano, it dries beautifully, maintaining much of its sweet aroma. Use it to flavor soups, stews, fish, meats, poultry, potatoes and other vegetables, stuffings, eggs, dressings, and marinades. It can also be

and other Italian foods, but use
a bit more.

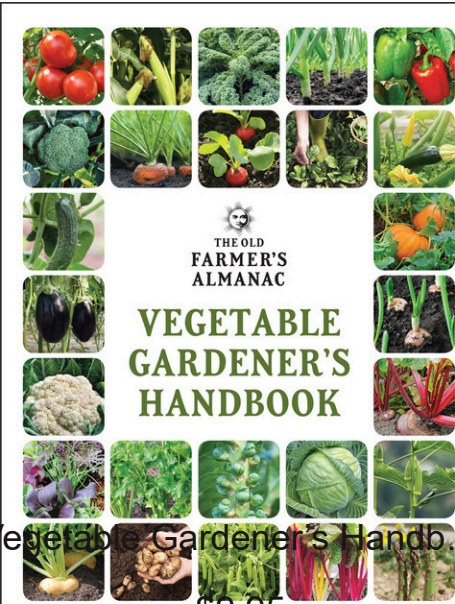
REPLY

Larry Kunas (not verified) 6 years ago

We have what is supposed to be Oregano growing in our garden . The problem is that it has an overall oregano smell to it , but has a strong bitter tayste to it , when you chew a leaf . Is this truly a cooking variety , or is it just best for a ground cover , which it does well ?

REPLY

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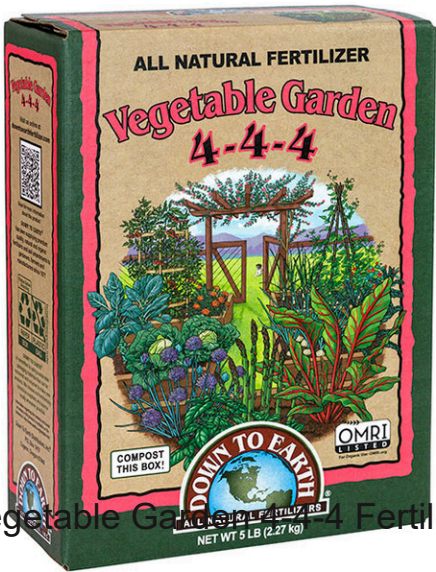
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