



# EGGPLANT



simply  
**DELICIOUS**



Guarantee the freshest, most flavorful garden-to-kitchen meals by starting with the highest quality Bonnie Plants®, grown in specially formulated Miracle-Gro® Soils, and nourished with Miracle-Gro® Plant Foods. You'll enjoy a bountiful harvest and fresh, tasty meals when you start with this proven combination for success!



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Start with Bonnie Plants

Add nutrients to your existing soil and plants

Enjoy the bountiful harvest!



## PLANTING

- Once the last chance of frost has passed, plant in a warm, bright spot. (Eggplants need at least 6-8 hours of sun per day.)
- Improve existing soil with Miracle-Gro® Soils.
- Containers are a great way to grow herbs. Choose an 11-inch or larger pot when planting up to 3 herbs. Fill pots with Miracle-Gro® Potting Mix.
- Gently loosen the soil around the roots. Plant container-deep. Water thoroughly.
- Leave 18 to 24 inches between plants to give them room to grow.



## CARING

- Add mulch (chipped mulch, straw, or shredded leaves) around plants.
- Stake plants for support.
- Water at least an inch per week, more in hot weather.
- A month after planting, begin feeding plants with Miracle-Gro® Plant Food to boost production. Check the label to see how much and how often to apply.



## HARVESTING

- A perfect fruit will have stopped growing, have a glossy skin, and show a sprinkling of soft yet well-formed seeds when you slice it open.
- Use pruning shears to harvest fruits, leaving a short stub of stem attached (the fruits will not pull free by hand).
- Rinse harvested eggplants, pat dry, and store in the refrigerator.

try **OUTDOOR GRILLING**



or **BAKE** in the **OVEN**



Eggplants are a must if you're a fan of outdoor grilling. These stately plants grow well and look beautiful in containers, ornamental borders, raised beds, and traditional in-ground gardens.

### HANDY TIP

Eggplant discolors rapidly when cut open, so work quickly when preparing slices or skewers for grilling. Marinades that include salt, vinegar, and/or lemon juice will keep cut pieces of eggplant from darkening.

