

Basil: 10 Tasty Things

So, how's your basil doing? Got lots? Here are some suggestions for using a plethora of basil leaves. Hint: don't try to slice basil leaves with a knife. We keep a designated pair of scissors in the kitchen for slicing fresh herbs.

1. Slice basil leaves into a tossed salad. Be generous!
2. Make a simple salad of cherry tomatoes, chunks of fresh mozzarella cheese and whole basil leaves. Drizzle with an Italian or vinaigrette dressing.
3. Put a layer of basil leaves on a burger or your favorite sandwich.
4. Dice red and yellow heirloom tomatoes. Slice Sweet basil and Amethyst basil and add to tomatoes. Toss gently and dress with balsamic vinegar.
5. Add sliced basil to chicken or tuna salad.
6. Slice or chop basil and add to scrambled eggs.
7. Add chopped basil to meatloaf. Use lots!
8. Make a fresh pasta sauce by adding fresh tomatoes, grated mozzarella and whole basil leaves to a blender. Turn the blender on and slowly add olive oil until the mixture thickens a bit. Add to hot cooked pasta. This is a great way to use cherry tomatoes, if you are swamped with them!
9. Add Amethyst basil to warm, not hot, white vinegar and let steep for a few days. Or add Sweet basil and garlic cloves to warm apple cider vinegar.
10. Like some spark in your pesto? Try making it with Lime basil, which has a bit of heat. And Amethyst basil makes an unusual pink pesto!

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