

BASIL

There are many varieties of basil. We grow Basil Genovese, the traditional green variety, and occasionally a purple leaf basil.

To store: Basil is very sensitive to cold. Do not refrigerate fresh basil; it will turn black. To keep just harvested basil fresh, strip the lower leaves off the stems and place stems in a glass of water on the kitchen counter. Wrap the stripped leaves (or all your basil if your fresh basil arrives w/o adequate stems) in a dry paper towel and keep in an airtight container at about 50 degrees or room temperature.

To use: Try chopping it and adding to butter, cream cheese, or your favorite pasta sauce. Make a batch of pesto or simply puree extra basil with a bit of olive oil and freeze it in ice cube trays. It pairs well with tomatoes, eggplant, peppers, green beans and summer squash. Because it is so fragile, it is best to add basil near the end of a dish's cooking time.

To dehydrate: Remove leaves from stem and place on a piece of paper towel on a glass plate. Cover with another piece of paper towel. Microwave plate on high for 1 minute. Leaves will be dry. Crinkle them with your finger and place them in a dry container, such as a Mason jar with a lid.