

CINNAMON BASIL

TYPE:	Tender Annual
SUN:	Full Sun
HEIGHT:	15 to 18 inches
GROWING IT:	Moist well-drained soil. Protect from wind and cold. Space 12 to 18 inches apart. Can be planted in containers.
PARTS USED:	Leaves
HARVEST:	Pick leaves throughout the summer. For drying and freezing pick before plant goes to bloom.
CULINARY:	Extensively used in Italian dishes, especially pesto, sauces, fresh tomato salad, and pizza topping. Also used in soups and some meat dishes.

TRY IT!

PESTO AND SAUSAGESALAD

- 1 sausage your choice
- 1 package of penne noodles
- 1 Tbs. butter
- 1 c. of each: Dark Opal Basil, Sweet Basil, Cinnamon Basil; all fresh
- 1 clove of garlic
- 3 c. cherry tomato halves
- ½ c. olive oil
- Dash of pepper for taste
- Parmesan cheese, to top with

Cook the sausage until nicely browned either on the stove in a skillet or over the grill. Once fully cooked, let cool, chop into small pieces and prepare the rest of the salad. Cook the penne noodles until soft and drain once cooked. To prevent sticking, mix with butter. Put the garlic into a blender and mix until smooth. Add the basil and continue to mix until smooth again. In a steady stream, mix in the olive oil. Once dressing is done, combine with tomatoes, sausage, and pasta in a large serving bowl. Sprinkle the top with cheese and serve.