

# GREEK COLUMNAR BASIL

- TYPE:** Tender Annual
- SUN:** Full Sun
- HEIGHT:** 4 feet
- 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. Leaves may be dried or frozen for use out of season.
- CULINARY:** Uses are the same as sweet basil, the flavor is the same. Extensively used in Italian dishes and Mediterranean cuisine. Use fresh leaves in pesto, tomato salads, sauces, and pizza toppings. Also used with meats, fish, and chicken dishes.

## TRY IT!

### BRUSCHETTA

- 2 c. chopped tomatoes
- ¼ c. basil, chopped
- ¼ c. chopped onion
- 1 Tbs. olive oil
- ¼ tsp. salt
- Freshly ground black pepper
- 2 cloves garlic

Mix all ingredients together except garlic. Lightly toast sixteen ½ inch thick slices of Italian Bread or French baguette. Rub the garlic generously on bread then spoon on tomato and basil mixture.