

DARK OPAL BASIL

- TYPE:** Tender Annual
- SUN:** Full Sun
- HEIGHT:** 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, some meat dishes, vegetables, and makes a good basil vinegar.

TRY IT!

RED PESTO SAUCE

- ½ c. sun-dried tomatoes, drained and chopped
- 3 c. fresh dark opal basil
- 3 garlic cloves, finely chopped
- ½ c. fresh Romano cheese, grated
- ½ c. pine nuts
- ½ c. olive oil
- ½ tsp. salt
- Black pepper to taste.
- Favorite pasta cooked according to directions.

In blender or food processor, blend tomatoes, basil and garlic; add cheese, pine nuts and ¼ c. oil. Add the remaining ¼ c. oil, salt, and pepper. Pour over pasta

Makes about 1 ½ cups.

Remaining pest can be stored in air-tight jars for up to 3 days or freeze for up to 6 months.