

LEMON BASIL

TYPE:	Tender Annual
SUN:	Full Sun
HEIGHT:	36 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:	Intense fragrance of lemon, excellent with fish. Used for cooking in sauces, fresh tomato salad, soups, and some meat dishes.

TRY IT!

LEMON BASIL AND BEANS

- 1 lb. fresh green or yellow beans
- ¼ c. chopped fresh lemon basil leaves
- ½ tsp. chopped fresh golden oregano leaves
- 1 tsp. chopped fresh lemon thyme leaves
- 2 Tbs. butter

Clean and cut up beans. Boil a pot of salted water and add beans. Cook them uncovered for approximately 5-7 minutes at a medium to high heat. Once they are soft, remove from the heat and drain beans. Place the beans back into the pot and add the remaining ingredients. Let them cool for about 5 minutes and serve.