

# LETTUCE LEAF BASIL

- TYPE:** Tender Annual
- SUN:** Full Sun
- HEIGHT:** 24 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 and Mediterranean cuisine. Use fresh leaves in pesto, tomato salads, sauces, and pizza toppings. Also used in meats, fish, and chicken dishes.

## TRY IT!

### PESTO

- 2 ½ c. packed fresh basil leaves
- 2 or 3 cloves garlic, finely chopped
- 1/3 c. pine nuts
- ½ c. olive oil
- ½ c. grated fresh Parmesan cheese
- ¼ tsp. each salt and pepper

In food processor, finely chop together basil, Parmesan cheese, pine nuts, salt, and pepper. With motor running, add 1/3 c. oil in thin steady stream. Stir in garlic. Divide among four 4 oz. air tight jars; top with remaining oil. Can be refrigerated for up to 3 days or freeze for up to 6 months.

Serve with pasta, tomatoes, grilled chicken or fish. Also adds flavor in the winter to braised dishes, stews, chili, and soups.