

# LIME 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 lime, excellent with fish. Used for cooking in sauces, fresh tomato salad, soups, and some meat dishes.

## TRY IT!

### LIME DRESSING

- $\frac{3}{4}$  c. sugar
- $\frac{1}{4}$  c. water
- 2 c. fresh lime basil
- $\frac{1}{4}$  c. lime juice
- Lime zest

Boil together the lime juice, zest, water, and sugar continuing to stir until sugar is completely dissolved. Take the pot off of the stove and let it cool for 15 minutes. Removed the zest from the pot and put the rest of the dressing into a blender. Add the basil and blend until smooth. Use on fruit salad.