

MAMMOTH BASIL

TYPE:	Tender Annual
SUN:	Full Sun
HEIGHT:	24 to 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:	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 vinegar.

TRY IT!

BASIL WRAPS

- 1 lb. lean ground beef
- ½ lb. each of ground pork and veal
- 2 cloves of garlic, minced
- 1 ½ Tbs. each of fresh mint, coriander, chopped
- 1 tsp. each of ground cinnamon, nutmeg
- 1 c. freshly grated Romano cheese
- 2 c. bread crumbs
- 2 eggs, beaten lightly
- Pinch of salt and pepper
- 4 Tbs. olive oil
- 50 large, fresh Mammoth basil leaves
- 50 cherry tomatoes
- 10 wooden skewers, soaked in water for ½ hour before cooking

Preheat grill to medium-hot. Set aside basil leaves, tomatoes, and skewers. In a large bowl, combine rest of ingredients except oil. Roll each into a ball, approximately 50 meatballs. Heat olive oil in a large skillet. Fry in batches, cook until meatball is very brown and slightly crisp. Remove from heat and drain on paper towel. Wrap each ball in a basil leaf and alternately thread basil wrapped meatballs and cherry tomatoes onto each skewer. Grill over medium-hot grill for 9 to 10 minutes, turning once or twice. Serve hot.