

# SIAM QUEEN 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; an aromatic anise / licorice flavored herb
HARVEST:	Pick leaves throughout the summer. For drying and freezing pick before plant goes to bloom.
CULINARY:	Use in Thai and Vietnamese cooking. Use in noodle dishes, soups, or Thai curries.

## TRY IT!

### SPICY BASIL CHICKEN

- 2 Tbs. chili oil
- 2 cloves garlic
- 3 hot chili peppers
- 1 lb. boneless, skinless chicken breast cut into bite size pieces
- 1 ½ tsp. sugar
- 1 tsp. garlic salt
- 1 tsp. ground black pepper
- 5 Tbs. oyster sauce
- 1 c. fresh mushrooms
- 1 c. chopped onions
- 2 c. fresh Thai or Siam Queen basil leaves

Heat the oil in a skillet over medium high heat and cook the garlic and chili peppers until golden brown. Mix in chicken and sugar, and season with garlic, salt, and pepper. Cook until chicken is no longer pink. Stir oyster sauce into the skillet. Mix in mushrooms and onions, and continue cooking until onions are tender and chicken juices run clear. Remove from heat, and mix in basil. Let sit 2 minutes before serving. Serve over white rice.