

THAI 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 noodles dishes, soups, and Thai curry.

TRY IT!

BASIL TOMATO SALAD

- 2 or 3 large tomatoes sliced or a bunch of cherry or grape tomatoes
- 15 large Thai basil leaves
- 15 large Dark Opal basil leaves
- Black pepper to taste
- Fresh mozzarella or parmesan cheese grated
- Extra virgin olive oil

Mix the Thai basil and tomatoes together. Pour the olive oil over the salad when serving, and sprinkle the cheese and in the center place a bunch of fresh Dark Opal basil leaves for appeal.