



**Basil**  
aka Italian Basil  
'Genovese'



**Thai Basil**

# Basil/Thai Basil

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## STORAGE

Basil leaves can turn black when stored in the fridge or below 45 degrees.

To store for a few days: leave basil in a plastic bag on the counter until using.

To store for a full week; store basil with stems in a small glass jar and cover with a plastic bag, on the kitchen counter.

## PREP

Basil bruises extremely easily. If serving immediately you can cut with a knife. If not serving immediately, prevent blackening of the leaves by:

- coating/tossing chopped leaves in oil
- ripping leaves rather than chopping with a knife
- blending with oil and salt

When using as a garnish, you can make the dish ahead of time and add the basil before dishing up the meal.

Outside of a sauce, Italian basil doesn't hold up to any kind of cooking heat, but Thai Basil - both leaves and flowers - makes an excellent addition when added in the last two minutes to any stir-fry or saute dish.

## PRESERVING

Zap it in the blender or food processor with oil or room temperature butter and freeze in ice cube trays for a taste of summer on cool fall and winter days.

## CROP AVAILABILITY

Late June - Early September

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