

Fresh Basil Sauce

Ingredients

- 1 cup lightly packed fresh basil leaves
- 1 large garlic clove
- ¼ cup lemon juice
- ⅓ cup extra-virgin olive oil
- Salt and pepper, to taste

Instructions

4. In a blender or food processor, blend the basil, garlic, and lemon juice. Gradually blend in the olive oil until smooth. Season with salt and pepper to taste.
5. Drizzle over meat, pasta, salad, sandwiches, etc.
6. Refrigerate or freeze leftover sauce.

<http://www.simplesaverwife.com/fresh-basil-sauce/>

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Basil Growing Tips

Soil: Basil does its best in well-drained, moist soil.

Sun: Basil grows well in six hours of sun each day.

Water: Give basil water when the soil is dry to the touch.

Water the plant at its base and not all over its leaves.

Harvest. Basil is a pick-as-you-go kind of herb. Snip the stem just above the point where two large leaves meet.



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Fresh Basil Pasta

Ingredients

- 2 cups diced tomatoes
- 1 small onion, finely chopped
- 2 tablespoons olive oil
- 2 cloves crushed garlic
- 6 leaves fresh basil, torn
- 10 ounces pasta
- 3 tablespoons grated Parmesan cheese

Instructions

1. Stir tomatoes, onion, olive oil, garlic, and basil together in a bowl.
2. Bring a large pot of lightly salted water to a boil. Cook pasta and drain.
3. Toss warm pasta with cheese and stir in tomato mixture. Season with salt and pepper.

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