

Lemon Basil, *Ocimum ×africanum*

Tips for Cooking with Lemon Basil

- Lemon basil is versatile, use in beverages such as hot or iced herbal teas, black iced teas, lemonades, smoothies, cocktails and mocktails.
- Infuse into a simple syrup for use in beverages, muddle at the bottom of the glass or simply chop and add to beverages.
- Use as a garnish to beverages, dishes and desserts.
- Pairs well with fresh fruit dishes like berries and peaches on its own or in a sauce.
- Add to salad dressings, marinades, and spice blends.
- Use alone or blended with other herbs to make a pesto.
- Steep in the recipe's liquid to make sorbet and ice cream.
- Excellent in baked goods like muffins, cakes, cookies and scones.
- Roll leaves and slice across in a chiffonade and cut just before adding to a dish to prevent bruising and browning of leaves.
- In heated dishes, like rice or pasta, poultry, seafood, curries and soups, add towards the end of cooking for best flavor.
- Store cut sprigs in water on the countertop.

Lemon Basil Simple Syrup

1 ½ cups water

1 ½ cups sugar

About 8 to 10 sprigs lemon basil

In a small saucepan, combine water and sugar. Gently bruise the basil leaves and add to the mixture. Bring to a boil over moderate heat. Remove from heat, cover and let stand for at least 30 minutes. Squeeze the leaves as they are removed from the pan and discard. Cool and store in the refrigerator for 6-8 weeks or freeze.

The Herb Society of America

Lemon Basil Snap Beans

All through the summer and fall we eat these with our fingers with drinks. The simplicity is belying; the beans showcase the basil brilliantly.

Boil yellow "green" beans in salted water until tender (just beyond tender crisp). Drain and rinse with cold water to stop their cooking.

Turn the beans into a bowl with a generous amount of coarse salt and 1 cup of lemon basil leaves for every ½ pound of beans. Enjoy them at room temperature.

Lynne Rossetto Kasper
The Splendid Table

'Everleaf Lemon' Basil Goddess Dressing

1 cup plain Greek yogurt* (see notes)
1 cup packed fresh herbs: 'Everleaf Lemon' basil, dill, parsley, mint, arugula
3 tablespoons green onion or chives, finely chopped
1 medium clove garlic, rough chop
3 tablespoons lemon juice
2 teaspoons anchovy paste or 2-4 anchovy fillets chopped (optional)
Pinch of cayenne or other hot pepper (optional)
Salt and pepper to taste

Roughly chop fresh herbs.

Combine all ingredients in the bowl of a food processor or blender. Blend until smooth, there will be green flecks remaining in the sauce.

Taste sauce and add salt, pepper and hot sauce to taste.

Use immediately for dressing, dipping, marinating or store in an airtight container in the refrigerator for up to 7 days.

*Notes: To make a creamier sauce, perfect for a dip or use to make egg or tuna salad, substitute: 1 cup mayonnaise for yogurt. To make a thinner sauce, perfect for salad dressing, substitute ½ cup mayonnaise and ½ cup buttermilk for yogurt. To make a sauce with more fat, perfect for marinades, substitute ½ cup mayonnaise and ½ cup canola oil for yogurt.

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Basil Lime Sorbet

½ cup water
½ cup sugar
½ cup lime juice (4 limes)
3 tablespoons lightly packed lime zest (4 limes)

½ cup packed 'Everleaf Lemon' basil, finely chopped

Add water and sugar to a saucepan, bring to a boil. Reduce heat to a simmer, add zest and continue simmering for 4 minutes.

Finely chop basil.

Turn off heat and add basil and lime juice to hot syrup. Remove from the stove and allow to cool completely.

Pour syrup over sieve or strainer into a freezer proof container. Place syrup in freezer, remove and stir/scrape with a fork to fluff the sorbet about every 30 to 60 minutes. Depending on the volume of container, expect 2-4 hours to completely freeze.

Serve:

- over fresh berries
- in a cocktail glass with your favorite liquor – vodka tequila, cassis, framboise
- make a fizzy cocktail or mocktail by adding 2-3 tablespoons to a glass with 1-1.5 ounces of vodka or tequila and top with 2-3 ounces of club soda or soda water. Garnish all with a few basil leaves!

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Do you have a recipe using lemon basil to share? Send it to educator@herbsociety.org