

Thai basil, *Occimum basilicum*

Tips:

- Use Thai basil when a spicy anise-like or licorice flavor is desired, especially in Asian dishes featuring basil. Great in stir-fries, curries, spring rolls, soups/stews, as well as in salads, dressings, smoothies and cocktails.
- Thai basil can be added during cooking, unlike Italian or sweet basil which retains flavor better when added near the end of cooking.
- Like sweet basil, store the cut stems of Thai basil in a glass of water on the counter to avoid cold temperature damage from the refrigerator. Be sure to remove leaves from the stems that would be under water and change the water frequently. To extend the freshness even longer, cover the basil loosely with a plastic bag.

• **Thai Basil Rolls with Hoisin-Peanut Sauce**

• **Rolls**

- ½ pound medium shrimp
- ½ pound pork loin
- 1 (8 ounce) package rice noodles
- 12 round rice wrapper sheets
- 1 bunch fresh Thai basil, leaves removed
- 1 cup chopped fresh cilantro
- 1 cup chopped fresh mint
- 2 cups bean sprouts

• **Sauce**

- 1 cup hoisin sauce
- 1 tablespoon creamy peanut butter
- 1 tablespoon water
- Chopped roasted peanuts, optional

- Bring a medium stockpot of lightly salted water to a low boil. Cook shrimp 2 to 3 minutes, or until opaque. Drain, allow to cool slightly, and pat dry with a paper towel. Peel, devein, and slice in half.
- Bring another stockpot of lightly salted water to a boil. Cook pork at a low boil for approximately 10 minutes, to an internal temperature of 145° F. Allow to cool, and slice into thin strips.



- Again, bring a stockpot of water to a boil. Cook noodles until tender, stirring occasionally, approximately 7 to 8 minutes. Strain, and rinse to prevent sticking.
- Fill a medium bowl with warm water. Dip each wrapper in water for about 30 seconds until soft and flexible. Lay wrapper on a flat surface, and place 2 basil leaves in center, side by side, about 2 inches from the edge of wrapper. Lay four to five shrimp halves on basil, followed by a small amount of pork, then a small amount of noodles. Sprinkle with cilantro, mint, and top with bean sprouts. Starting at one end, roll the wrapper over once, fold both sides in toward center, and continue rolling as tightly as possible without tearing. The end result should be a roll approximately 1 to 1 ½ inches thick.
- Warm hoisin sauce, peanut butter, and water in a saucepan over medium-high heat. Bring to a boil, and immediately remove from heat. Garnish sauce with chopped peanuts, if desired and serve with rolls for dipping.

• ALONGENENECKER, allrecipes.com

Thai Basil + Cherry Sparkling Gin Smash

2 ounces gin

1 ounce lime juice

1 bar spoon superfine sugar

4 large pitted cherries

8-10 Thai basil leaves

Prosecco

Cherries and Thai basil sprigs for a garnish

In a cocktail shaker, muddle basil, cherries, sugar, and lime juice until the cherries release all of their juice. Add gin and ice and shake. Double strain into a glass filled with ice. Top with Prosecco. Garnish with a few sprigs of Thai basil and a cherry.

FernandShaker.com

Thai Basil Daiquiri

2 ounces white rum

1 ounce lime juice

½ ounce ginger liqueur

½ ounce Thai basil simple syrup*

1 Thai basil sprig and a lime slice for a garnish

In a cocktail shaker, add all ingredients except the garnish. Add ice, shake and strain into a small rocks tumbler glass filled with ice. Garnish with a sprig of Thai basil and a slice of lime.

*Thai Basil Simple Syrup

Add ½ cup of sugar and ½ cup of water to a sauce pan. Stir until the sugar is fully dissolved while bringing to a boil. Remove from the heat. Add 1-2 sprigs of Thai basil to the pan and steep for 15-20 minutes. Remove Thai basil and refrigerate in an airtight container.

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**Do you have a recipe using Thai basil to share?
Please send it to Educator@herbsociety.org**