

Basil Pesto: *Makes about 1 cup*

5-6 ounces (2 healthy bunches or about 6 cups gently packed) basil leaves, or any other green
½ cup pine nuts, or any other nut
½ cup grated parmesan cheese, or any other hard cheese
1-2 garlic cloves
¼ teaspoon salt
¼-½ cup extra-virgin olive oil

- Place everything except olive oil in blender, blend stopping to scrape down bowl
- Slowly stream in olive oil while machine is running

Basil Parmesan Dip

¼ teaspoon freshly ground black pepper, divided
¼ teaspoon salt
1 cup lightly packed basil leaves (about ½ ounce)
¾ cup finely grated Parmigiano-Reggiano cheese
¾ cup reduced-fat sour cream
2 teaspoons fresh lemon juice
1 garlic clove, minced

- Place all ingredients into blender/food processor and blend until smooth
- Serve with pita chips or a vegetable platter

Strawberry-Basil Lemonade

2 cups sugar
1 pound strawberries, hulled and sliced
½ cup tightly packed fresh basil leaves
2 cups fresh lemon juice
Ice, for serving
Sliced lemons, for garnish

- Bring 1 cup water to a boil in a medium saucepan. Add the sugar and stir until it dissolves. Add the strawberries and basil and continue to simmer for 5 minutes. Remove from the heat and let steep until completely cool. Strain the strawberry mixture and discard the solids.
- In a 1-gallon container, add the lemon juice, 14 cups cold water and the strawberry basil syrup. Stir until well mixed. Pour the lemonade over a glass of ice, and top with a slice of lemon.

Basil Garlic Aioli

- 4 tablespoons fresh basil (about one large handful)
- 1 tablespoon garlic, minced
- 2 egg yolks
- 1 tablespoon lemon juice
- 1/2 teaspoon kosher salt
- 1/4 cup virgin olive oil
- 1/2 cup vegetable oil

1. Place basil, garlic, yolks, lemon juice, and salt in food processor. Pulse to combine.
2. Turn processor on and slowly pour in olive oil mixed with the vegetable oil. Process until aioli forms, about a minute. Turn processor off, scrap sides, process again until combined.
3. Serve immediately or store in air tight container in refrigerator until ready to use. Makes approximately one cup.

Basil Oil

- 2 cups loosely packed basil leaves
- 1/2 clove garlic
- 1 3/4 cups olive oil, divided
- 1/4 tsp. salt (or to taste)

1. Blanche the basil leaves in boiling water for 10 seconds. Drain the basil and transfer it to a bowl of cold water.
2. Drain the basil again and place it in a food processor. Add the garlic, salt, and 1/2 cup olive oil. Process well.
3. Add the remaining 1 1/4 cups of oil to the food processor and pulse to combine. Scrape down the sides if needed.
4. Store the basil oil in an airtight container in the refrigerator for up to a week.

Lemon Basil Garlic Butter

- 1/2 cup butter, salted
- 1/4 cup finely chopped basil
- 1 garlic clove, finely minced
- 1/2 tsp lemon or lime zest
- 1/4 tsp black pepper

Soften butter and mix all ingredients together till well mixed. Can be wrapped in wax paper and refrigerated for a week or frozen for longer storage.

Basil Cream Skillet Chicken

- 1/4 cup Milk
- 1/4 cup Dry bread crumbs
- 1 pound Boneless skinless chicken breast; 4 halves
- 3 tablespoons Butter
- 1/2 cup Chicken broth
- 1 cup Heavy cream
- 1 can (4 oz) Pimentos
- 1 cup diced tomatoes, or 1 can diced tomatoes
- 1/4 cup Basil; fresh, minced (i also added some dry basil)
- 1/2 cup Parmesan; grated
- 2 tablespoons boursin cheese
- 1/8 teaspoon Pepper

1. Heat skillet over medium high heat
2. Place milk and bread crumbs in separate shallow bowls
3. Dip chicken in milk, and then coat with crumbs
4. Add chicken to skillet with 1/2 of the butter about 5 min
5. Add remaining butter flip chicken and cook another 5-8 min or until chicken is cooked.
6. Remove and set aside
7. Add broth to skillet bring to boil over medium heat
8. Stir in cream, pimientos, and tomatoes; boil and stir for 1 min
9. Reduce heat, add parmesan cheese, boursin cheese, basil and pepper; cook and stir until heated through.
10. Add the chicken back into the sauce.
11. Serve chicken as is, covered in sauce, or with rice or pasta.
12. Enjoy!