

Sweet Basil & Roasted Bell Pepper Dip

- 2-3 roasted red bell peppers
- 2 cloves roasted garlic
- 8oz cream cheese
- 2tsp balsamic vinegar
- 1/8 -1/4 tsp crushed red pepper
- 1/8 -1/4 tsp cayenne pepper
- 3Tbsp Living Basil* shredded

Combine ingredients one at a time in a food processor until blended. Refrigerate. Serve with crackers or fresh vegetables. Will keep for one week in fridge.

Sweet Basil Pesto

- 2C Living Basil* leaves
- 2 garlic cloves, peeled & chopped
- 1C Walnuts
- 1C extra virgin olive oil
- 1C grated parmesan cheese
- 1/4 C grated Romano cheese
- salt & pepper to taste

Combine basil, garlic & walnuts in a food processor. Add olive oil in slow steady stream. Add cheeses, salt and pepper. Makes enough for 2lbs of pasta. Will keep for 2 weeks or more in fridge.

Caprese Salad

- 3 vine-ripe tomatoes, 1/4-inch thick slices
- 1 pound fresh mozzarella, 1/4-inch thick slices
- 20 to 30 leaves (about 1 bunch) fresh basil
- Extra-virgin olive oil, for drizzling
- Coarse salt and pepper

Layer alternating slices of tomatoes and mozzarella, adding a basil leaf between each, on a large, shallow platter. Drizzle the salad with extra-virgin olive oil and season with salt and pepper, to taste.

Creamy Tomato Basil Soup

- 2 tablespoons butter
- 2 tablespoons olive oil
- 3/4 cup chopped onions
- 1-1/2 pounds tomatoes - cored, peeled and quartered
- 1/4 cup chopped fresh basil leaves
- Salt and pepper to taste
- 2 cups chicken broth
- 1/2 cup heavy cream
- 4 sprigs fresh basil for garnish
- Fresh shredded mozzarella

Heat the butter and olive oil in a large pot over medium heat. Stir in onions and cook until tender. Mix in tomatoes and chopped basil. Season with salt and pepper. Pour in the chicken broth, reduce heat to low, and continue cooking 15 minutes.

Transfer soup to a blender (or use an immersible hand blender), and blend until smooth. Return to the pot, and bring to a boil. Reduce heat to low, and gradually mix in the heavy cream. Pour soup through a strainer before serving. Garnish each serving with a sprig of basil and shredded mozzarella.

Quick Tip... Peel fresh tomatoes by making a small 'X' on the bottom and dunking in boiling hot water for 15-30 seconds. The skin should slip off easily.

Roasted Garlic and Basil Smashed Potatoes

- 1/4 cup garlic cloves (about 6), unpeeled
 - 4 large russet potatoes
 - 1 cup milk, plus more as needed
 - 3 tablespoons unsalted butter, softened
 - 1 teaspoon olive oil
 - 1/2 cup shredded fresh basil
 - Kosher salt and freshly ground black pepper
- Preheat oven to 400 degrees F.

Arrange garlic in 1 layer on a double thickness of foil and wrap tightly.

Roast the garlic and potatoes in middle of oven--the garlic will take 45 minutes and the potatoes will take 1 hour.

Unwrap garlic and cool slightly. Peel the cloves, mash with a fork, and set aside. (The garlic may be roasted and stored in the refrigerator, up to a week ahead.)

Combine the milk and butter in a large bowl. Scoop the flesh from the potatoes into the bowl and smash using a potato masher. Reserve the skins and julienne them.

Drizzle the skins with the olive oil, transfer to the oven, and bake until crisp, about 12 minutes.

Using a rubber spatula, mix the potato mixture and garlic together until creamy. Fold in the basil and season with salt and pepper. Garnish the smashed potatoes with the crisp potato skins.

Lemon Basil Pasta Salad

- 1 pound farfalle pasta
- 4 plum tomatoes, cut into 1 inch dice
- 8 basil leaves, cut into chiffonade
- 1 lemon, juiced
- 1/4 cup extra-virgin olive oil
- 3 teaspoons salt
- Fresh basil leaves, for garnish

Fill a large pot 3/4 of the way with water and place over high heat. Add plenty of salt and bring to a boil. Add the pasta and cook 8 to 10 minutes, until al dente. Drain the pasta and rinse under cold water to cool down.

Put the pasta in a large serving bowl and add the tomatoes, basil, lemon juice, olive oil and salt. Toss well and garnish with fresh basil leaves.

Potato Basil Frittata

- 8 tablespoons (1 stick) unsalted butter, divided
- 2 cups peeled and 1/2-inch diced boiling potatoes (4 potatoes)
- 8 extra-large eggs
- 15 ounces ricotta cheese
- 3/4 pound Gruyere cheese, grated
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 3/4 cup chopped fresh basil leaves
- 1/3 cup flour
- 3/4 teaspoon baking powder

Heat the oven to 350 degrees F.

Melt 3 tablespoons of butter in a 10-inch ovenproof omelet pan over medium-low heat. Add the potatoes and fry them until cooked through, turning often, about 10 to 15 minutes. Melt the remaining 5 tablespoons of butter in a small dish in the microwave.

Meanwhile, whisk the eggs, then stir in the ricotta, Gruyere, melted butter, salt, pepper, and basil. Sprinkle on the flour and baking powder and stir into the egg mixture.

Pour the egg mixture over the potatoes and place the pan in the center of the oven. Bake the frittata until it is browned and puffed, 50 minutes to 1 hour. It will be rounded and firm in the middle and a knife inserted in the frittata should come out clean. Serve hot.