



## Basil

Basil is indispensable for many Mediterranean dishes. It has a sweet, clove like, spiciness and is excellent with tomato dishes. The flavor is strong enough to stand up to the pungency of garlic and is often paired together. Add basil only at the end of cooking or just before serving. Basil is considered one of the most important and highly used herbs in the culinary world. The strong, clove like flavor is essential to many Italian recipes such as sauces, pizzas, salads and pasta dishes.

### **Store at 45°F to 60°F for best shelf life**

Storing basil under 45°F can turn basil black. Basil is tender and requires a warmer temp than all the other herbs. Do NOT store next to, or close to tomatoes or citrus. These items give off ethylene gas and can turn basil black.

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**Note that the stems on our basil are around 2".**

**Shorter stems give you a better yield for useable product.**