



LeiHall Farm Recipes

Rhonda's Famous Basil GPS

3-4 cups fresh, washed and chopped Basil Leaves
1/2 cup fresh washed and chopped parsley leaves
3 cloves garlic, chopped
2 teaspoons Butcher Pepper (coarse ground)
2 cups extra virgin olive oil

Add dry ingredients to the blender. Chop. Add olive oil and pepper. Pulse until all is mixed well with a few speckles of leaves. Put into small plastic containers for freezer or keep in refrigerator. Keeps in the refrigerator for 2 months. This is so good; I have friends and family that request it every summer!

Comment: This recipe came about because my youngest son didn't like mayonnaise. Originally, I created this recipe to use as a sandwich spread. It's wonderful on grilled open-faced sandwiches (with turkey, fresh tomato and spicy pepper jack cheese). Eventually, it became a requested pasta addition and I use it as pesto for my pasta with fresh vegetables, depending on what is available in the garden. This sauce is good hot or cold and it freezes very well. It will keep a couple of months in the frig after coming out of the freezer.