



Spice Up Your Summer!

Maynard Library

Spice Club

BASIL

SPICE INFORMATION

Sweet basil (*Ocimum basilicum*) is a member of the large mint family along with other culinary herbs like rosemary, sage, and lavender. It is closely identified with Italian cooking, although it is originally from India. The extremely aromatic leaves also have a delightful variety of flavors, depending on the cultivar. Examples include 'Genovese' (*Ocimum basilicum* 'Genovese', with larger leaves than sweet basil), 'Cinnamon' (*Ocimum basilicum* 'Cinnamon', with purple flowers and a spicy, cinnamon scent), Lemon basil (*Ocimum basilicum* x *citriodorum*, with the distinct odor and taste of citrus) and Thai basil (*Ocimum basilicum* var. *thyrsoflora*, with purple stems and a hint of licorice). Thai basil is very common in Asian cuisine, especially Vietnamese dishes. Holy basil (*Ocimum tenuiflorum*), also used in Asian dishes, has a more peppery, clove flavor.



Basil is essential in Italian cooking, and is best known for being the main ingredient in traditional pesto and is also a favorite seasoning in tomato-based pasta sauces.

Basil is sold fresh and dried but fresh basil is typically preferred for cooking. Dried basil loses some of its distinctive flavor during the dehydrating. The general rule is to use one-third the amount of dried basil when substituting it for fresh. Fresh basil leaves should be kept in the refrigerator layered in damp paper towels and stored in a plastic bag where they will last up to four days. Basil with the stems can be placed upright in a jar of water, with the leaves covered by a plastic bag (secured to the top of the jar). In the refrigerator, they will last up to a week if the water is changed daily. Basil leaves can also be frozen.

In ancient Egypt, basil was likely used as an embalming and preserving herb as it has been found in tombs and mummies.

<https://www.thespruceeats.com/what-is-basil-1807985>

<https://www.thespruce.com/how-to-grow-basil-plants-1402624>

<https://www.thespruceeats.com/the-history-of-basil-1807566>

<https://www.allrecipes.com/article/thai-basil-vs-basil/>

RECIPES

These recipes have mostly been suggested by members of the Spice Club. Attributions follow each recipe link. For subscription sites, the recipes have been shared or unlocked, but the text isn't shown here to protect copyright. This document (with active links) can be found at <https://www.maynardpubliclibrary.org/spice>.

Pineapple Basil Lassi

<https://thehungarybuddha.com/2019/07/11/pineapple-basil-lassi/>

Servings: 1 Total: 5 min

INGREDIENTS

- 1 cup plain 2% or whole milk yogurt
- 1/2 cup 2% milk
- 1 TB granulated sugar
- 1 cup fresh pineapple, cubed
- 1/2 cup fresh basil
- A few ice cubes, optional

STEPS

Place all of the ingredients into a blender. Puree until smooth and enjoy! If you'd like a little more body, throw in some ice cubes



Classic Pesto

<https://www.food.com/recipe/pesto-marcella-hazan-448339>

By Marcella Hazan

INGREDIENTS

- 2 cups fresh basil leaves, tightly packed
- 1/2 cup extra virgin olive oil
- 3 tablespoons pine nuts
- 2 garlic cloves, chopped fine before putting in the processor
- Pinch of salt
- 1/3 cup parmesan cheese, freshly grated (parmigiano-reggiano)
- 2 tablespoons pecorino romano cheese, freshly grated (or pecorino fiore sardo)
- 3 tablespoons butter, softened to room temperature

STEPS

1. Briefly soak and wash the basil in cold water, and gently pat it thoroughly DRY with paper towels.
2. Put the basil, olive oil, pine nuts, chopped garlic, and an ample pinch of salt in the processor bowl, and process to a uniform, creamy consistency.

3. Transfer to a bowl, and mix in the two grated cheeses by hand. It is worth the slight effort to do it by hand to obtain the notably superior texture it produces.
4. When the cheese has been evenly amalgamated with the other ingredients, mix in the softened butter, distributing it uniformly into the sauce.
5. When spooning the pesto over pasta, dilute it slightly with a tablespoon or two of the hot water in which the pasta was cooked.
6. Freezing pesto: Make the sauce through to the end of Step 2, cover with a layer of olive oil and freeze it without cheese and butter in it. Add the cheese and butter when it is thawed, just before serving.

Basil Hummus

https://www.simplyrecipes.com/recipes/basil_hummus/

From Ellen K

INGREDIENTS

1/4 cup pine nuts
2 cups basil leaves, packed
3 cloves garlic, smashed then minced
2 (15-ounce) cans garbanzo beans (chickpeas), rinsed and drained (see Recipe Note)
1/3 cup fresh lemon juice
1/4 cup extra virgin olive oil
1 to 1 1/2 teaspoons salt
1 teaspoon tomato paste
Several dashes Tabasco
Up to 1/4 cup water

STEPS

1. Heat the pine nuts in a small skillet on medium high heat. Stir them when they start to brown. When most of them have lightly browned, remove them from the pan into a bowl to cool. (Reserve a few pine nuts for garnish.)
2. In the bowl of a food processor, place the basil leaves and the garlic. Pulse until finely chopped.
3. Add the rinsed and drained garbanzo beans, most of the pine nuts, lemon juice, olive oil, salt, tomato paste, and a few dashes of Tabasco. Pulse several times, for several seconds each time, until the hummus is smooth. Add more Tabasco and salt or lemon juice to taste. Add water to the point of desired consistency.
4. To serve, place in a bowl and drizzle a little olive oil over it. Sprinkle with a few toasted pine nuts. Serve with pita wedges, crackers, or rustic bread.

Creamy White Beans with Herb Oil

New York Times Cooking

From Paula

https://cooking.nytimes.com/recipes/1019385-creamy-white-beans-with-herb-oil?unlocked_article_code=1.ck8.iQW6.vqPaQuoVKwbD&smid=share-url

Trader Joe's Green Goddess Salad Dressing

<https://www.delish.com/cooking/recipe-ideas/a43387147/copycat-trader-joes-green-goddess-dressing-recipe/>

From Jan



INGREDIENTS

1 large avocado, pitted
1/4 small yellow onion, finely chopped
3 scallions, white and light green parts only
1 clove garlic, peeled
1/4 cup extra-virgin olive oil
1/4 cup (or more) water
3 Tbsp. fresh lemon juice
2 Tbsp. apple cider vinegar
1/4 cup loosely packed fresh basil leaves
1/4 cup loosely packed fresh parsley leaves
2 Tbsp. sliced chives

Kosher salt, Freshly ground black pepper

STEPS

1. In a food processor or blender, blend avocado, onion, scallions, garlic, oil, water, lemon juice, and vinegar until smooth.
2. Add basil, parsley, and chives and continue to blend, adding more water if needed to thin dressing to a pourable consistency, until combined; season with salt and pepper.
3. Make Ahead: Dressing can be made 1 day ahead. Store in an airtight container and refrigerate.

Avocado Summer Rolls

<https://www.loveandlemons.com/summer-rolls/>

From Jody

Servings: 3 to 4

INGREDIENTS

Basil Coconut Sauce
½ cup full-fat coconut milk
¼ cup basil
1 tablespoon cashew butter
1 tablespoon lime juice
1/4 jalapeño, optional
½ clove garlic
½ teaspoon fresh ginger
¼ teaspoon sea salt
For the summer rolls:

6 (28cm) spring roll rice wrappers
4 ounces cooked rice noodles, I used these
4 ounces extra-firm tofu, sliced into strips
1 ripe avocado, sliced
2 ripe peaches or 1 ripe mango, sliced
½ watermelon radish, very thinly sliced, optional
Fresh herbs: basil, Thai basil and/or mint
Pinches of sesame seeds
Tamari and sriracha, optional for serving

STEPS

1. Make the basil coconut sauce: In a food processor, combine the coconut milk, basil, cashew butter, lime juice, chiles, garlic, ginger, and salt. Pulse until well combined. Season to taste.
2. Assemble the summer rolls: Fill a shallow glass baking dish with 1-inch of warm water. Submerge one rice paper in the warm water for 7 seconds and then lay the softened wrapper on a clean, damp kitchen towel. Place desired fillings into the center of the wrapper. Fold the bottom of the wrapper over the filling and gently tuck the filling under the wrapper. Fold the sides over the filling. Then continue rolling and tucking the rice paper to form a summer roll. Repeat with the remaining rice papers.
3. Serve with the Basil Coconut Sauce for dipping. Serve with tamari and sriracha on the side, if desired.



Coconut-Lime Chicken and Cabbage Salad

<https://www.foodandwine.com/coconut-lime-chicken-cabbage-salad-7372474>

From Ellen

Servings: 4 to 6



INGREDIENTS

- 1 cup well-shaken and stirred coconut milk, divided
- 4 1/2 tablespoons fresh lime juice (from 3 to 4 limes), divided
- 2 tablespoons grated palm sugar or light brown sugar
- 1 tablespoon plus 3/4 teaspoon kosher salt, divided, plus more to taste
- 1 tablespoon grated, peeled fresh ginger (from 1 [1 1/2- inch] piece fresh ginger), divided
- 2 pounds boneless, skinless chicken thighs (about 6 thighs), excess fat trimmed
- 3 tablespoons creamy peanut butter
- 1 1/2 tablespoons sambal oelek
- 8 cups shredded green cabbage (from a 3- pound cabbage)
- 1 cup matchstick-cut carrots
- 1 cup chopped mixed cilantro and basil, plus more for garnish
- 1 cup coarsely chopped salted dry roasted peanuts
- 1/2 cup toasted unsweetened coconut flakes
- lime wedges, for serving

STEPS

1. Whisk together 1/2 cup coconut milk, 2 tablespoons lime juice, palm sugar, 1 tablespoon salt, and 2 teaspoons ginger in a small bowl until sugar dissolves. Transfer marinade to a large ziplock plastic bag. Add chicken, and seal bag, pressing out all air. Massage bag to evenly coat chicken with marinade. Refrigerate at least 1 hour or up to 5 hours.
2. Preheat grill to medium-high (400°F to 450°F). Meanwhile, whisk together peanut butter, sambal oelek, remaining 1/2 cup coconut milk, remaining 2 1/2 tablespoons lime juice, remaining 3/4 teaspoon salt, and remaining 1 teaspoon ginger in a large bowl until blended and smooth. Reserve 1/3 cup dressing for drizzling.
3. Remove chicken from marinade; discard marinade. Place chicken on well-oiled grates; grill, covered, until a thermometer inserted in thickest portion of thighs registers 165°F, 3 to 4 minutes per side. (Alternatively, chicken can be cooked indoors on the stovetop using a grill pan.) Remove from heat; let rest 5 minutes. Slice chicken crosswise into 1/2- to 3/4-inch-thick slices.
4. Add cabbage, carrots, herbs, peanuts, and toasted coconut to dressing in large bowl; toss until well coated. Season with salt to taste. Transfer cabbage mixture to a large platter; top with sliced chicken and drizzle evenly with reserved dressing. Garnish salad with herbs, and serve with lime wedges.

Chef John's Gazpacho

<https://www.allrecipes.com/recipe/222331/chef-johns-gazpacho/>

Servings: 6 servings

INGREDIENTS

4 large fresh tomatoes, peeled and diced
½ English cucumber, peeled and diced
½ cup finely diced red bell pepper
¼ cup minced green onion
1 large jalapeño pepper, seeded and minced
2 cloves garlic, minced
1 teaspoon salt
½ teaspoon ground cumin
1 pinch dried oregano
1 pinch cayenne pepper, or to taste
freshly ground black pepper to taste
1 pint cherry tomatoes
¼ cup extra-virgin olive oil
1 lime, juiced
1 tablespoon balsamic vinegar
1 teaspoon Worcestershire sauce
salt and ground black pepper to taste
2 tablespoons thinly sliced fresh basil



STEPS

1. Combine diced tomatoes, cucumber, bell pepper, green onion, jalapeño, and garlic in a large bowl. Stir in salt, cumin, oregano, cayenne pepper, and black pepper.
2. Place cherry tomatoes, olive oil, lime juice, balsamic vinegar, and Worcestershire sauce in a blender. Cover and purée until smooth.
3. Pour puréed mixture through a strainer into the tomato-cucumber mixture; stir to combine.
4. Place 1/3 of the tomato mixture into the blender. Cover, turn blender on, and purée until smooth. Return puréed mixture to the remaining tomato-cucumber mixture. Stir to combine. Cover and chill in the refrigerator for 2 hours.
5. Season cold soup with salt and black pepper to taste. Ladle into bowls and top with basil.

Rose's Pasta

From Karen

About one hour before you want to eat, combine in a large bowl:

3 pounds fresh tomatoes, chopped into 1 inch pieces

4 oz fresh mozzarella, chopped into 1 inch cubes

1 cup fresh basil

1/4 cup sliced black olives

Mix 1/4 cup olive oil, 1/4 cup balsamic vinegar, and one clove of garlic until emulsified. Pour over tomato mixture. Gently mix so the basil leaves stay coated, once about every 10 minutes or so. There will be more and more liquid the longer this sits.

Boil water and cook one pound of penne, rigatoni, or other pasta. Drain the pasta. Transfer the tomato mixture to the hot pot and dump all the pasta back into the pot. Stir and let sit for a few minutes so the cheese gets soft. Use a slotted spoon to remove from the pot if there is too much liquid.

Pesto Pasta With Corn and Green Beans

https://cooking.nytimes.com/recipes/1026983-pesto-pasta-with-corn-and-green-beans?unlocked_article_code=1.c08.DVkJ5.Dwo8AdQeKxfg&smid=share-url

New York Times Cooking

From Jan

One-Pot Zucchini-Basil Pasta

New York Times Cooking

From Ellen

https://cooking.nytimes.com/recipes/1020395-one-pot-zucchini-basil-pasta?unlocked_article_code=1.ck8.u8YC.1lo7XA-hmKiD&smid=share-url

Gnocchi con Salsa di Erice

<https://lidiiasitaly.com/recipes/gnocchi-sauce-erice/>

From Elizabeth

Servings: 6



INGREDIENTS

For the gnocchi

3 large russet potatoes, peel left on
1 teaspoon kosher salt
1 large egg, beaten
2 cups all-purpose flour, plus more as needed

For the sauce

2 cups fresh basil leaves
1/2 cup slivered almonds, toasted
2 garlic cloves, crushed and peeled
Kosher salt
1/4 cup extra-virgin olive oil
2 large eggs, hard-boiled, finely chopped
1/2 cup grated pecorino

STEPS

1. Put the potatoes in a pot with water to cover. Bring to a simmer, and cook until tender when pierced with a knife, about 20 to 25 minutes. Drain, and let cool just until you can handle them; then peel them and press them through a potato ricer into an even layer on your countertop. Sprinkle the salt over them evenly. Let them cool.
2. When the potatoes have cooled, form them into a mound with a small well in the center. Add the egg. Work the egg into the potatoes with a fork; then gradually work in the 2 cups flour, switching to your hands when the dough becomes workable. Continue to knead the dough, dusting with flour as needed, until the dough comes together in a cohesive mass. (If you cut through the dough, the interior will look like a cross section of cookie dough.)
3. Dust your work surface and two baking sheets with flour. Divide the dough into six pieces, keeping all the pieces you're not working on covered with a cloth as you go. Roll one piece of dough into a 1/2-inch rope on the floured counter, and cut into 1/2-inch pieces. Roll the pieces into rough balls, then roll them down along the curved tines of a fork with your thumb to create ridges on one side and a concave depression on the other side. Repeat with the remaining dough.
4. Bring a large pot of salted water to a boil.
5. To make the salsa di Erice: Combine the basil, almonds, garlic, and 1 teaspoon salt in a mini-food processor, and pulse to make a paste. With the processor running, add the olive oil in a slow stream to make a smooth pesto. Transfer to a serving bowl, and fold in the chopped egg.
6. Shake the excess flour from the gnocchi, and add them to the boiling water. Cook until they're tender—2 to 4 minutes after they begin to float, depending on how large you've made them. Remove them with a spider strainer to a serving bowl. Ladle in about 1/2 cup pasta-cooking water. Sprinkle with the pecorino, toss well to coat, and serve, adding a little more pasta water if the sauce still seems dry.

Spicy Thai Basil Lime Jumbo Shrimp Vietnamese Salad

<https://www.food.com/recipe/spicy-thai-basil-lime-jumbo-shrimp-vietnamese-salad-316201>

Servings: 6-8

INGREDIENTS

- 1/4 cup fish sauce
- 1/4 cup fresh lime juice (or lemon juice)
- 1 cup palm sugar (or brown sugar)
- 1 tablespoon vegetable oil
- 1 large garlic clove, finely grated
- 1/4 cup packed fresh Thai basil, minced
- 1 -2 red Thai red chili pepper, stemmed, seeded and minced
- 24 jumbo shrimp, preferably tiger shrimp, deveined (about 10 per pound)
- 1 (12 ounce) package dried rice vermicelli
- 1/4 cup vegetable oil
- 3 scallions, trimmed and thinly sliced into rounds (white and green parts)
- 3 carrots, peeled and cut into julienne strips
- 2 heads lettuce (Boston or bibb)
- 2 unripe star fruit, sliced paper-thin crosswise, optional
- 1 English cucumber, peeled, halved lengthwise, seeded, and sliced paper-thin crosswise
- 1 bunch fresh mint sprig
- 1 cup unsalted peanuts

STEPS

1. In a large bowl, whisk together the fish sauce, lime juice, and sugar until the sugar is completely dissolved. Add the oil, garlic, basil and chili. If you wish, pour the marinade into a blender and pulse until smooth. Place the shrimp and marinade into a resealable gallon plastic bag. Squeeze out the air; and seal the bag. Shake the bag to coat the pieces evenly. Refrigerate for 4 hours, turning the bag every 30 minutes or so to redistribute the marinade.
2. Put the rice vermicelli into a large bowl with water to cover. Let soak until pliable, about 30 minutes. In a large pot of boiling water, cook the vermicelli for no more than 5 seconds. Drain and rinse under cold running water. Transfer to a dish, cover with plastic wrap and set aside.
3. In a small sauce pan, heat the oil over medium heat. Fry the scallions until fragrant and lightly golden, about 5 minutes. Remove from the heat and let cool. Toss the rice vermicelli with the scallion oil (including the scallions) and transfer to a serving platter.
4. Just before you are ready to serve, prepare a hot fire in a charcoal grill or preheat a gas grill to high (500F). Remove the shrimp from the marinade and discard the marinade. Grill the shrimp, turning them frequently to prevent burning, for 2 to 3 minutes, until evenly pink and golden on both sides. TO SERVE: Take some vermicelli, carrots, cucumbers, carambolas, lettuce leaves (freshly torn), mint leaves (pinching off the stems and freshly torn), and toss in individual dishes until the ingredients are evenly distributed. Place the grilled shrimp on top, sprinkle with peanuts and drizzle with the nuoc cham sauce.

Basil Chickpea Curry

<https://www.howsweeteats.com/2020/03/basil-chickpea-curry/>

Servings: 2 TO 4

INGREDIENTS

1 tablespoon olive oil
1/2 small sweet onion, diced (about 1/4 cup)
1 bell pepper, chopped
3 garlic cloves, minced
2 tablespoons chopped fresh ginger
1/2 teaspoon salt
1/2 teaspoon pepper
1 ½ tablespoons dried basil
1 tablespoon curry powder (more to taste)
2 14 ounce cans chickpeas, drained and rinsed
1 14 ounce can full-fat coconut milk
2 tablespoons freshly squeezed lime juice
1 handful fresh basil, chopped
Rice or naan, for serving



STEPS

1. If you will serve rice with the curry and need to make it, prepare that first so it can cook while you make the curry.
2. Heat a large skillet over medium heat and add the olive oil. Once it's hot, add in the onion, peppers, garlic and ginger with a pinch of salt and pepper. Cook until the onions soften, about 5 minutes.
3. Stir in the basil and curry powder. Cook for 2 minutes. Stir in the chickpeas. Stir in the coconut milk and lime juice. Stir and bring the mixture to a simmer. Simmer for 5 minutes. Taste and season with more salt, pepper or lime juice if necessary. Stir in the fresh basil.
4. Serve with your favorite rice or naan.

Creamy Thai Basil Chicken

<https://share.google/3YyhNzVd9C6MrYzFE>

Delish.com

from Jan

Skillet Meatballs with Peaches, Basil and Lime

New York Times Cooking

From Ellen

https://cooking.nytimes.com/recipes/1021402-skillet-meatballs-with-peaches-basil-and-lime?unlocked_article_code=1.ck8.IX0g.IHjm6bEZEKRo&smid=share-url

Thai Basil Beef (Phat Ka-Phrao)

<https://themodernproper.com/thai-basil-beef>

Servings: 4

INGREDIENTS

- 1 tablespoon chili paste
- 2 tablespoons soy sauce or tamari
- 1 tablespoon fish sauce
- 1 tablespoon brown sugar
- 2 tablespoons fresh lime juice, (from 1 lime)
- 2 tablespoons vegetable oil
- 1 pound ground beef 90/10
- 1 red bell pepper, thinly sliced
- 1 medium sweet onion, thinly sliced
- 6 garlic cloves, minced
- 1 cup loosely packed fresh basil leaves
- Rice, for serving
- Fresh cilantro, for serving (optional)



STEPS

1. Make the sauce. In a small bowl, whisk together the chili paste, soy sauce, fish sauce, brown sugar, and lime juice until incorporated. Set aside.
2. In a large skillet, heat the oil over medium-high heat. Once the oil is glistening, add the ground beef and cook, breaking the meat up with a wooden spoon, until browned, 8 to 10 minutes.
3. Add the bell pepper, onion, and garlic to the beef and cook until the vegetables start to soften, about 5 minutes.
4. Pour the sauce into the skillet. Add the fresh basil (reserving a fresh few leaves for garnish) and continue to cook, stirring, until the basil starts to wilt, about 2 minutes.
5. Serve the beef and basil over the rice, topped with basil leaves and cilantro, if using.

Lemon Basil Cookies

<https://bluebowlrecipes.com/lemon-basil-cookies/>

from Jan

INGREDIENTS

- | | |
|----------------------------------|--|
| 3/4 cup salted butter, softened | 1/3 cup chopped pistachios, divided (38 g) |
| 2 large lemons, zested | 2 cups all-purpose flour (260 g) |
| 3/4 cup granulated sugar (158 g) | 1/2 tsp baking soda |
| 1 large egg, at room temperature | 1/4 tsp salt |
| 1 tbsp fresh lemon juice | 3 tbsp granulated sugar (40 g) |
| 1/3 cup chopped lemon basil | remaining chopped pistachios |

Lemon Glaze:

1/2 cup powdered sugar (58 g)

1 to 2 tbsp lemon juice

1/4 tsp vanilla extract

STEPS



1. In a large mixing bowl, cream softened butter with an electric mixer on high speed for about 30-60 seconds. Add the lemon zested sugar and beat with the butter on high speed until creamed, 1-2 minutes. Add the egg, mixing on medium speed until just combined. Add the lemon juice, chopped basil, and 3 tbsp of chopped pistachios. Mix until just combined. Add the dry ingredients, and mix just until the last streaks of flour disappear into the dough, scraping the sides and bottom of the bowl to make sure everything is incorporated.
2. Scoop dough into balls that are about 1.5 tablespoons and chill in an airtight container in the fridge for an hour, or in the freezer for 30 minutes. Make-Ahead Tip: Cookie dough can be refrigerated for up to 48 hours before baking, and frozen for up to 3 months. Bake from frozen, adding 1-2 minutes as needed.
3. Preheat your oven to 350°F. Line a few baking sheets with parchment paper. Stir together the remaining finely chopped pistachios and the 3 tbsp of granulated sugar. Roll each dough ball in the sugar/pistachio mixture and place on prepared cookie sheets. Bake one pan at a time (keeping extras in the fridge) for 8-11 minutes. The edges will appear just set and the tops will appear just the *tiniest* bit underdone. Let them cool for 15 minutes or so before moving to a cooling rack.
4. Once cooled, store in an airtight container at room temperature for 5-6 days.

Lemon Snow Pudding with Basil Custard Sauce

<https://www.epicurious.com/recipes/food/views/lemon-snow-pudding-with-basil-custard-sauce-352321>

From Peggy

Servings: 6

INGREDIENTS

For snow pudding:

1 (1/4-ounce) envelope unflavored gelatin

1/4 cup cold water

1 cup boiling-hot water

3/4 cup sugar

1 tablespoon grated lemon zest

1/3 cup fresh lemon juice

3 large egg whites at room temperature 30 minutes



For custard sauce:

- 2 cups whole milk
- 1/3 cup sugar
- 1 cup packed basil leaves
- 3 large egg yolks
- Garnish: basil leaves

STEPS

1. Stir gelatin into cold water in a large bowl and let stand 5 minutes. Stir in hot water, sugar, and lemon zest and juice until sugar has dissolved. Set bowl in an ice bath and stir often until mixture is cold and thickened (consistency will be similar to that of raw egg whites), about 45 minutes.
2. Beat gelatin mixture with an electric mixer at medium-high speed until very frothy, 1 to 2 minutes. In a separate bowl, beat whites until they hold soft peaks.
3. Add whites to gelatin mixture and beat at high speed until tripled in volume and thick enough to form a wide flat ribbon that holds its shape on top of mixture when beater is lifted, about 5 minutes (longer if using a hand-held mixer). Transfer to a large serving bowl and chill until set, about 3 hours.
4. Bring milk, sugar, and a pinch of salt just to a boil in a small saucepan, stirring until sugar has dissolved. Remove from heat and stir in basil. Let steep, covered, 30 minutes.
5. Put yolks in a small bowl. Strain milk mixture through a sieve into another bowl, pressing hard on and then discarding basil, and return to saucepan. Whisk about 1/2 cup warm milk mixture into yolks, then whisk into remaining milk in saucepan. Cook over medium-low heat, stirring constantly with a wooden spoon, until custard coats back of spoon and registers 170°F on an instant-read thermometer.
6. Transfer custard sauce to a bowl and chill, stirring occasionally, until cold, about 2 hours.
7. Spoon snow pudding into glasses or bowls and top with custard sauce.

Basil Ice Cream

<https://www.abeautifulplate.com/basil-ice-cream/>

from Elizabeth

Servings: 1.5 quarts

INGREDIENTS

- | | |
|---------------------------------|------------------------------|
| 5 large egg yolks | ½ teaspoon vanilla extract |
| ¾ cup (150 g) granulated sugar | pinch of kosher salt |
| 2 cups (480 mL) whole milk | 1½ ounces fresh basil leaves |
| 1 cup (240 mL) heavy cream | |
| 1 teaspoon lemon zest. optional | |



STEPS

1. In a large bowl, whisk together the egg yolks and the sugar aggressively until the mixture is thick and pale yellow in color. It should fall from the whisk in thick ribbons.
2. Combine the milk, cream, and vanilla in a large saucepan and bring to a boil. Remove from the heat immediately, and temper it slowly into the egg mixture, whisking with your other hand.
3. Return mixture to the saucepan and cook slowly over low heat until custard base thickens slightly, and coats the back of a wooden spoon. Remove from heat and place over an ice bath. Continue to stir every few minutes until the mixture is cold.
4. Meanwhile, bring a large pot of salted water to a boil (the salt will keep the basil leaves very green). Blanch the basil leaves, drain in a fine-meshed sieve over an ice bath, and squeeze out any excess moisture. Puree the basil leaves in a small food processor, and stir into the cooled ice cream base. Add lemon zest, if using. Allow the mixture to infuse for several hours or overnight.
5. Strain the ice cream base through a fine-meshed sieve to remove any larger pieces of basil leaves. Freeze the ice cream according to your ice cream maker's manufacturer's directions. Place the ice cream in an airtight container and cover the surface with plastic wrap. Freeze for 4 to 6 hours or until firm. Allow ice cream to soften before serving.

ADDITIONAL RECIPES

This document can be found at <https://www.maynardpubliclibrary.org/spice>

<https://www.delish.com/cooking/recipe-ideas/a34838466/peruvian-roast-chicken-recipe/>
<https://cookieandkate.com/quinoa-broccoli-slaw-recipe/#tasty-recipes-23831>
<https://www.allrecipes.com/recipe/161118/basil-lime-sorbet/>
<https://pinchofyum.com/cucumber-agua-fresca#tasty-recipes-62917>
<https://www.loveandlemons.com/basil-zucchini-soup/>
<https://www.greedygirlgourmet.com/thai-basil-fried-rice-vegetarian/>
<https://www.thepioneerwoman.com/food-cooking/recipes/a32096313/peaches-and-cream-shortcake-basil-recipe/>
<https://www.feastingathome.com/baked-zucchini/>
<https://cookieandkate.com/strawberry-basil-goat-cheese-salad-recipe/>
<https://www.thepioneerwoman.com/food-cooking/recipes/a35949677/blueberry-basil-limeade-recipe/>
<https://www.foodnetwork.com/recipes/ina-garten/potato-basil-frittata-recipe-1940220>

New York Times Cooking (subscription)

<https://cooking.nytimes.com/recipes/1022461-halloumi-with-corn-cherry-tomatoes-and-basil>
<https://cooking.nytimes.com/recipes/1022565-pepperoni-pasta-with-lemon-and-garlic>

SHARING RESULTS

We'll have a potluck buffet and discussion on **Saturday, August 23 @ 12 pm**. Feel free to use one of these recipes for your dish or find one on your own. You can let others know what you plan to bring using the form at <https://www.maynardpubliclibrary.org/spice>