



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. *thrysiflora*, with purple stems and a hint of licorice). Thai basil is very common in Asian cuisine, especially Vietnamese dishes.



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>

RECIPES

Best Blueberry-Basil Limeade

<https://www.thepioneerwoman.com/food-cooking/recipes/a35949677/blueberry-basil-limeade-recipe/>

INGREDIENTS

- 1 c. sugar
- 3 large sprigs fresh basil, plus leaves for garnish
- 1 1/2 c. fresh lime juice (from about 12 limes)
- 1 6-ounce container blueberries



DIRECTIONS

1. Heat the sugar and 1 cup water in a small saucepan over medium-high heat, stirring occasionally, until the sugar has dissolved. Add 3 sprigs basil, remove from the heat and let steep 30 minutes. Strain into a pitcher, discarding the basil. Stir in the lime juice and 4 cups cold water; chill at least 4 hours or until ready to serve.
2. Add the blueberries to the pitcher. Pour into ice-filled glasses and garnish with basil leaves.

Classic Pesto

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

from 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

DIRECTIONS

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.

Best Caprese Pasta Salad

<https://www.thepioneerwoman.com/food-cooking/recipes/a39474918/caprese-pasta-salad-recipe/>



INGREDIENTS

- 1 lb. casarecce, penne, or any short pasta
- 2/3 c. plus 1 tbsp. olive oil, divided
- 1/3 c. white balsamic vinegar
- 2 garlic cloves, grated
- 1 tsp. kosher salt
- 1/4 tsp. ground black pepper
- 4 c. cherry tomatoes, halved
- 16 oz. small mozzarella balls or pearls
- 1 c. chopped fresh basil, plus more for garnish
- Red pepper flakes, for garnish (optional)

DIRECTIONS

1. Cook pasta according to package directions. Drain, and rinse with cold water. Return pasta to pot and toss with 1 tablespoon olive oil. Set aside.
 2. Meanwhile, whisk together the remaining 2/3 cup oil, vinegar, grated garlic, salt, and pepper in a large bowl until combined. Add tomatoes and mozzarella to dressing and toss to coat. Let marinate while the pasta cools, about 15 minutes.
 3. Add cooled pasta to tomato mixture and toss to coat. Stir in the basil. Garnish with more basil and red pepper flakes, if you like.
- Tip: If making this pasta salad a day ahead, let it come to room temperature, and toss with an additional 2 tablespoons of olive oil just before serving.

Pesto Caprese Panini

<https://www.thepioneerwoman.com/food-cooking/recipes/a32689917/pesto-caprese-panini-recipe/>

Ingredients

- 1/2 c. pesto
- 8 slices crusty sourdough bread
- 1 lb. fresh mozzarella, sliced
- 1 to 2 medium tomatoes, sliced
- 1 1/4 c. jarred roasted peppers, torn
- Kosher salt and black pepper, to taste
- 4 tbsp. salted butter, at room temperature

DIRECTIONS

1. Spread the pesto on each piece of bread. On 4 of the pieces, layer the mozzarella, then the tomatoes and then the roasted pepper pieces. Season with salt and pepper. Top with the other 4 pieces of bread, pesto-side down.
2. Generously butter the outsides of the sandwiches. Grill in a panini press according to the manufacturer's
3. instructions until the cheese is melted and the bread is browned and crispy. Remove from the press and let stand for 30 seconds or so before slicing.



Strawberry, Basil and Goat Cheese Salad

<https://cookieandkate.com/strawberry-basil-goat-cheese-salad-recipe/>

Servings: 4 side servings



INGREDIENTS

- 1 pound fresh strawberries, diced
- Optional: 1 to 2 teaspoons honey or maple syrup, to taste
- 2 ounces crumbled goat cheese (about ½ cup)
- ¼ cup chopped fresh basil, plus a few small basil leaves for garnish
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon balsamic vinegar reduction (see note below)
- ½ tsp Maldon flaky sea salt or a scant ¼ teaspoon fine sea salt
- Freshly ground black pepper

DIRECTIONS

1. Spread the diced strawberries across a medium serving platter or shallow serving bowl. If the strawberries aren't sweet enough to your liking, toss them with a bit of honey or maple syrup.
2. Sprinkle the crumbled goat cheese over the strawberries, followed by the chopped basil. Drizzle the olive oil and balsamic vinegar on top.
3. Finish off the salad with the salt, a few twists of freshly ground black pepper, and the reserved basil leaves. For the most beautiful presentation, serve the salad promptly. Leftovers will keep well in the refrigerator, though, for about 3 days.

NOTE

- **HOW TO MAKE BALSAMIC REDUCTION:** Bring 1 cup (or more) runny balsamic vinegar to a boil in a small, thick bottomed saucepan over medium heat. Reduce the heat to maintain a gentle simmer and cook, stirring often, until the vinegar is reduced by half, about 10 to 15 minutes. Allow the reduction to cool, then transfer to an air-tight jar and store in the pantry. Balsamic reduction is great on everything from pizza to ice cream, to Caprese and green salads.

Peach Burrata Caprese Salad

<https://www.aspicyperspective.com/peach-burrata-caprese-salad/>

Servings: 4



INGREDIENTS

- 2 cups packed spring mix greens
- 1-2 fresh ripe peaches
- 8 ounces burrata
- 1 cup fresh basil leaves
- 2 ounces sliced prosciutto optional
- 1-2 tablespoons balsamic glaze
- 1 tablespoon extra virgin olive oil
- Salt and pepper

DIRECTIONS

1. Optional Prosciutto Garnish: Preheat the oven to 400 degrees F. Tear the slices of prosciutto into 1-2 inch pieces. Lay the pieces on a baking sheet and bake for 5-6 minutes, until crisp.
2. Set out a large platter. Arrange the salad green on the platter in an even layer.
3. Break the burrata ball into 2-4 chunks and place the pieces on the greens.
4. Slice the peaches and arrange the slices around the burrata chunks. Sprinkle the basil leaves and optional crispy prosciutto pieces over the top. Then salt and pepper generously.
5. When ready to serve, drizzle balsamic glaze and olive oil over the top.
 - You can prep this salad several hours ahead and refrigerate. Then drizzle the glaze and oil over the top right before serving.

Melon Salad with Basil Vinaigrette

<https://www.justataste.com/melon-salad-basil-vinaigrette-recipe/>

Servings: 6

INGREDIENTS

For the basil vinaigrette:

- 1 1/2 cups packed basil leaves
- 1 clove garlic, roughly chopped
- 1 Tablespoon roughly chopped shallots
- 1 1/2 Tablespoons red wine vinegar

- 1/4 cup extra-virgin olive oil

For the salad:

- 1/2 a medium honeydew melon
- 1/2 a medium cantaloupe
- 1/2 small watermelon
- 1/4 cup toasted pine nuts

DIRECTIONS

Make the vinaigrette:

1. In the bowl of a food processor, pulse together the basil, garlic, shallots and vinegar. With the motor running, stream in the olive oil and continue blending until the vinaigrette is smooth.
2. Taste and season the vinaigrette with salt and pepper then set it aside.

Make the salad:

1. Using a melon baller, scoop out balls from the honeydew, cantaloupe and watermelon and transfer them to a large bowl.
2. Add the pine nuts.
3. Drizzle the salad with the basil vinaigrette, then toss to combine and serve.



Potato Basil Frittata

<https://www.foodnetwork.com/recipes/ina-garten/potato-basil-frittata-recipe-1940220>

Servings: 8



INGREDIENTS

- 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

DIRECTIONS

1. Heat the oven to 350 degrees F.
2. 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.
3. 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.
4. 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.

Crispy Baked Zucchini with Pecorino and Basil

<https://www.feastingathome.com/baked-zucchini/>

Servings: 4



INGREDIENTS

- 4– 5 medium zucchini, sliced into 1/3 inch thick disks (about 5 cups)
- 2 tablespoons olive oil
- 2 finely minced cloves
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 teaspoon Aleppo Chili Flakes (or regular chili flakes)
- 1/4 cup finely grated pecorino cheese (or sub parmesan or asiago)
- 6– 8 torn basil leaves

DIRECTIONS

1. Preheat oven to 425F
2. Slice the zucchini into 1/3 inch disks. Place in a bowl and drizzle with the olive oil, sprinkle with salt, garlic powder, pepper and optional chili flakes. Place in a single layer on a parchment-lined sheet pan. Lightly sprinkle each slice with 1/3 teaspoon grated pecorino.
3. Bake in the oven 18 minutes, check, and if need be, rotate, or tent lightly with foil (if getting too dark) and continue baking 5-10 minutes until fork tender. You want tops nicely golden and crispy with tender middles.
4. Place on a plater and scatter with the torn basil leaves. Enjoy!

NOTES

- Pecorino rather than parmesan really elevates this, but parmesan works too!
- TIP: A quick, easy way to grate a block of pecorino cheese, is to break it apart into small chunks and pulse it in a food processor until it becomes a fine crumb. Store in an air-tight container in the fridge for up to 2 weeks. Nice to have on hand!

Roasted Broccoli with Garlic & Basil Tahini Sauce

<https://www.platingsandpairings.com/roasted-broccoli-with-garlic-basil-tahini-sauce/>

Servings: 4

INGREDIENTS

Broccoli:

- 1 1/2 pounds broccoli
- 3 cloves garlic
- 2 Tablespoons extra virgin olive oil
- 1 lemon (zested)
- Salt and pepper
- Sesame seeds (for garnish (optional))

Basil Tahini Sauce:

- 1/2 cup tahini
- 1/4 cup basil (loosely packed)
- 1/4 cup lemon juice
- 1/4 cup water
- 2 cloves garlic
- 1 Tablespoon extra virgin olive oil
- Salt and pepper (to taste)

DIRECTIONS

Broccoli:

1. Preheat oven to 425 degrees.
2. Cut the broccoli florets from the thick stalks, leaving an inch or two of stalk attached to the florets, discarding the rest of the stalks. Place the broccoli florets on a sheet pan and toss with garlic and olive oil. Season with salt and pepper. Roast for 20 to 25 minutes, until crisp-tender and the tips of some of the florets are browned.
3. Remove the broccoli from the oven and toss with the lemon zest. Season with salt and pepper, to taste.

Basil Tahini Sauce:

1. In a high powered blender, combine all ingredients.
 2. Blend on high until you have a smooth, creamy sauce.
 3. Add up to ¼ cup more water (blending again to incorporate) until you get the thickness you like. Season with salt and pepper, to taste.
- Basil Tahini Sauce can be made up to 24 hours ahead of time and stored in the refrigerator.

Tomato Gnocchi Kebabs with Salsa Verde

<https://www.pastene.com/recipes/main-courses/tomato-gnocchi-kebabs-with-salsa-verde/>



INGREDIENTS

- ¼ cup fresh parsley
 - ¼ cup fresh basil
 - ¼ cup extra virgin olive oil
 - 2 tsp capers
 - 1 Tbsp fresh lemon juice
 - 2 anchovy fillets, optional
 - 1 tsp minced garlic
 - 16 oz potato gnocchi
 - 2 pints cherry tomatoes
- 2 small red onions, cut into 2" pieces
 - 2 Tbsp extra virgin olive oil
 - kosher salt to taste
 - freshly ground black pepper to taste

DIRECTIONS

1. Make the salsa verde in a food processor by combining parsley, basil, ¼ cup oil, capers, lemon juice, anchovies, and garlic. Blend until smooth, season to taste with salt, and chill until ready to serve.
2. Bring a pot of water to a boil and blanch the gnocchi for 2 minutes. Do not fully cook or the gnocchi will be too soft for the grill. Drain and run under cold water until cool.
3. Preheat grill to medium-high, and soak bamboo skewers in a shallow pan filled with water for 10 minutes to prevent scorching.
4. In a large bowl, toss gnocchi, tomatoes, onions, and 2 tablespoons of oil until coated. Season with salt and pepper then thread gnocchi, tomatoes, and onions onto the soaked skewers.
5. Grill the kebabs, flipping halfway through, until the tomatoes are blistered and the gnocchi is browned, 7 to 8 minutes.
6. Transfer the kebabs to a platter, drizzle with salsa verde and serve.

15-Minute Basil Chimichurri Shrimp Skewers

<https://asassyspoon.com/basil-chimichurri-shrimp-skewers/>

INGREDIENTS

Basil Chimichurri:

- ¾ cup fresh basil
- ¼ cup fresh flat leaf parsley
- 2 cloves garlic minced
- ¼ cup red wine vinegar
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- Juice from 1 lime
- 1 tablespoon dried oregano
- 1 teaspoon red pepper flakes
- ½ cup olive oil
- Salt and pepper to taste

Shrimp Skewers:

- 1 pound raw shrimp rinsed, peeled and deveined
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 teaspoon smoked paprika
- 1 tablespoon olive oil

DIRECTIONS

1. In a food processor, add basil, parsley, garlic, red wine vinegar, oregano, red pepper flakes, olive oil, salt and pepper. Pulse about 4-5 times. The basil chimichurri should be chunky, not smooth. Taste and adjust seasonings, if needed. Set aside.
2. In a bowl, toss shrimp with salt, pepper, smoked paprika and 4 tablespoons of the basil chimichurri. Thread 4-5 shrimp per skewer.
3. In a cast iron skillet, heat olive oil. Cook skewers for about 2 minutes on each side until pink. Careful not to overcook the shrimp or they will be rubbery.
4. Remove from heat and serve with remaining chimichurri.



Creamy Basil Chicken

<https://whiskitrealgud.com/creamy-basil-chicken/>

Servings: 4



INGREDIENTS

Chicken:

- 1.5 lb skinless boneless chicken thighs
- 1 tsp onion powder
- 1 tsp garlic powder
- ¼ tsp red pepper
- 1 tsp salt and pepper for taste

Basil Cream Sauce:

- 3 tbsp olive oil
- ¼ cup red onions chopped
- 2 tsp minced garlic
- ½ cup sun dried tomatoes drained
- 4 tbsp butter
- 1 ¼ cup heavy whipping cream
- ¼ cup Parmesan cheese shredded
- ¾ tsp reserved seasoning
- 10 basil leaves chiffonade
- pinch garlic powder
- pinch onion powder
- couple pinches crushed red pepper
- ¼ cup chicken broth

DIRECTIONS

1. Add the seasoning to a small bowl and remove/reserve ¼ tsp. Use the seasoning in the bowl to season both sides of the chicken.
2. Heat 1 tablespoon of oil in a skillet over medium-low heat. Once hot, add the onions. Saute for about 3-5 minutes or until onions are soft. Add the garlic and drained sun dried tomatoes. Cook until garlic is fragrant. Set to the side.
3. In the the same skillet heat oil over medium high heat, add the remaining oil. Place chicken thighs in the skillet and cook for about 5 minutes on each side or until internal temperature reaches 165 degrees Fahrenheit. Remove chicken from the skillet and set to the side.
4. Add the butter and. Reduce heat to medium low. Add heavy whipping cream and bring to a boil. Add the Parmesan cheese to the skillet and stir until the sauce has thickened slightly and is creamy.
5. Add the remaining reserved seasoning. Season with a pinch of garlic, onion powder and crushed red peppers.
6. Stir in basil. Taste and season to your preference with salt and pepper or more garlic and onion powder if needed. Simmer for a couple of minutes until the basil has wilted. Add the chicken back to the skillet. If necessary, cook until warmed throughout. Spoon the sauce over the top of chicken.

Homemade Lemon Basil Ice Cream

<https://www.goodlifeeats.com/homemade-lemon-basil-ice-cream/>

Servings: 6



INGREDIENTS

- 2 cups milk
- 1 cup heavy cream
- 1 1/2 cup packed basil leaves
- 1 teaspoon lemon zest
- 1 pinch of salt
- 5 egg yolks
- 3/4 cup sugar

DIRECTIONS

Preparing the Ice Cream Maker:

1. At least 12 hours before you plan to churn the ice cream, place the insert for ice cream maker in the freezer. Or, check your ice cream machine's user manual to see what is recommended.

Making the Lemon Basil Ice Cream Base:

1. Combine the milk, cream, lemon zest, and basil along with a pinch of salt in a medium sized sauce pan.
2. Bring it up to a gentle boil over medium heat, then shut off the heat and remove saucepan from the hot burner.
3. Let the basil and cream mixture infuse, stirring to make sure to stir so the bottom doesn't scorch. Let sit and infuse until no longer hot, but still warm.
4. In a medium sized mixing bowl, whisk together the egg yolks and the sugar until they are a pale yellow in color. Set it aside.
5. Transfer the basil cream mixture to a blender. Place the lid on, and blend until the basil is pureed.
6. Temper the yolks by slowly pouring a bit of the warm cream mixture to the egg and sugar mixture while whisking. Keep stirring constantly, scraping down the sides to avoid scrambled eggs.
7. Return the mixture to the saucepan and stir it constantly over low heat until it thickens to the point where you can leave a track with your finger on the spatula. Turn off the heat.
8. Let it cool for 10-15 minutes, then pour the liquid into a refrigerator safe container with a lid.
9. Chill the ice cream base for at least 4 hours, or until completely cold.

Churning the Lemon Basil Ice Cream:

1. Set up the ice cream machine according to manufacturer instructions.
2. Then, pour the ice cream base into the frozen ice cream container and churn it until it reaches a thick, frozen ice cream consistency.

Best Peaches and Cream Shortcake

<https://www.thepioneerwoman.com/food-cooking/recipes/a32096313/peaches-and-cream-shortcake-basil-recipe/>

INGREDIENTS

For the biscuits:

- 3 c. all-purpose flour
- 2 tbsp. baking powder
- 3 tbsp. sugar
- 1/2 tsp. kosher salt
- 1 1/2 sticks (12 tablespoons) cold salted butter, cut into pieces
- 1 1/4 c. buttermilk



For the peaches:

- 4 peaches (about 1 1/2 pounds)
- 2 tbsp. sugar
- Grated zest and juice of 1 small orange

For the cream:

- 1 7-ounce container plain Greek yogurt (about 3/4 cup)
- 1 c. cold heavy cream
- 1/2 c. sugar
- 1/2 tsp. vanilla extract (optional)
- Chopped fresh basil, for sprinkling

DIRECTIONS

1. For the biscuits: Preheat the oven to 400°. Combine the flour, baking powder, sugar and salt in a food processor. Add the butter and pulse until it resembles tiny pebbles. (You can also do this in a bowl with a pastry cutter.) Gradually pulse in the buttermilk until the dough just comes together and is no longer crumbly.
2. Drop mounds of dough (about 1/2 cup each) onto 2 unlined baking sheets. Bake, rotating the baking sheets halfway through, until the biscuits are golden brown, about 15 minutes. Let cool completely on the baking sheets.
3. Meanwhile, for the peaches: Slice the peaches into thin wedges and place in a large bowl. Sprinkle with the sugar, then add the orange zest and juice and stir gently. Set aside until juicy, 15 to 20 minutes.
4. For the cream: Combine the yogurt, heavy cream, sugar and vanilla extract (if using) in a large bowl and beat with a mixer on high speed until stiff (it won't get as stiff as regular whipped cream).
5. Split the biscuits and fill with the peaches and cream. Sprinkle with basil.

Easy Lemon Basil Shortbread Cookies

<https://www.sugarandsoul.co/lemon-basil-shortbread-cookies-recipe/>

Servings: 2 dozen



INGREDIENTS

Cookies:

- 1 cup 2 sticks unsalted butter, warmed
- 1/2 cup confectioners' sugar
- 2 teaspoons chopped basil
- 2 cup all-purpose flour
- 1/2 teaspoon salt
- 2 teaspoons lemon zest about 1 lemon

Icing:

- 1 cup confectioners' sugar
- 3 tbsp lemon juice about 1 lemon

DIRECTIONS

1. Preheat oven to 350 degrees F and line a baking sheet with parchment paper and set aside.
2. In a large bowl or stand mixer fitter with a paddle attachment, cream butter, confectioners' sugar, and basil until smooth.
3. Add in the remaining ingredients and beat until a smooth dough forms. Dough will seem quite crumbly at first but will come together to form a slightly stick dough.
4. Transfer dough to a well-floured surface and roll with a well-floured rolling pin, making sure to re-flour as needed.
5. Use a floured 2-inch round cookie cutter to cut out the cookies and place 1 to 2 inches apart on the cookie sheet.
6. Bake for 18 to 20 minutes until edges are light golden and transfer to a cooling rack to cool.
7. Whisk together confectioners' sugar and lemon juice to form the icing and drizzle over the cooled cookies.

ADDITIONAL RECIPES

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

<https://www.delish.com/cooking/recipe-ideas/a32676054/cannellini-beans-recipe/>

<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/>

New York Times Cooking (subscription)

<https://cooking.nytimes.com/recipes/1022461-halloumi-with-corn-cherry-tomatoes-and-basil>

<https://cooking.nytimes.com/recipes/1019160-spicy-beef-stir-fry-with-basil>

<https://cooking.nytimes.com/recipes/1022565-pepperoni-pasta-with-lemon-and-garlic>

SHARING RESULTS

Post a picture of your dish (huge success or epic fail!) on the library's social media (Facebook, Twitter and Instagram) [@maynardpubliclibrary](#) using [#maynardspiceclub](#).

We'll have a potluck buffet and discussion on [Saturday, July 29 @ 12 pm](#). Feel free to use one of these recipes for your dish or find one on your own.