

Time to Dry!

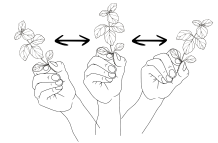


Hopefully, you had some luck growing basil this summer. You might have gotten so much basil that there is not enough time to use it all, because of this, it is common practice to dry herbs. Drying herbs extends their shelf life, enabling you to use them throughout the year. Follow the steps below to dry your basil.

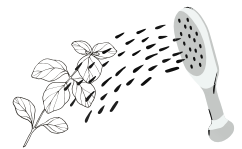
Step 1 - Clip the basil right above the node (where the leaf comes out), until you have a bunch of stems.



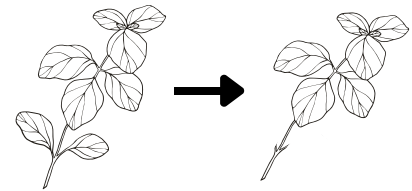
Step 2 - Shake the branches gently to remove any insects.



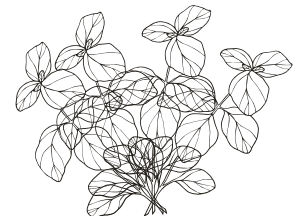
Step 3 - Rinse with cool water only if necessary and pat dry with paper towels. Hang or lay the herb branches out where they will get plenty of air circulation so they can dry out quickly. Wet herbs will mold and rot.



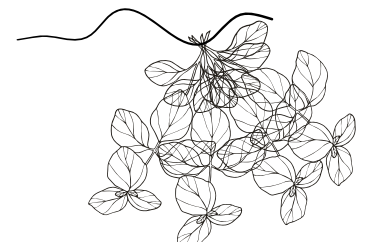
Step 4 - Remove the lower leaves along the bottom inch or so of the stem. Remove any dry or diseased leaves from the cut herbs during this time. You can tell a leaf is diseased because it will be yellow, brown, or spotted.



Step 5 - Bundle four to six stems together and tie them as a bunch. You can either use a string or a rubber band. The bundles will shrink as they dry, and the string will loosen, so check periodically to make sure that the bundle is not slipping.



Step 6 - Find a spot to hang the herbs in a dry place, upside down, for about 2 weeks.



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Easy Pasta Sauce w/ Basil



Ingredients

- 2 Tbsp. olive oil
- 1 medium onion, finely diced
- 3-5 cloves garlic, minced or put through a garlic press
- 2 tsp. dried basil
- Pinch red pepper flakes about ¼ tsp.
- ½ tsp. Kosher salt
- ½ tsp. granulated sugar
- 3 tsp.
- 1 28-ounce can of crushed tomatoes
- ¼ cup water

Instructions

1. Heat the olive oil over high heat until it shimmers. Saute the onions, stirring frequently, until they soften and shine, about three minutes. The onions should sizzle and hiss as they cook. Add the garlic. Stir to combine. This prevents the garlic from burning. Cook an additional 20 seconds. Add the basil, red pepper flakes, salt, and sugar. Stir to combine. Add the butter. Stir, cook for about a minute.
2. Add 1/2 can of the crushed tomatoes. Scrape the bottom of the pan to remove any stuck on bits. Reduce heat to low. Add remaining tomatoes. Stir in 1/4 cup water. If the sauce seems too thick, add additional water.
3. Allow sauce to simmer for 10 minutes to up to one hour. If simmering for longer, stir the sauce occasionally and add additional water as needed to keep the sauce at the correct consistency.