

BASIL

Basil, Genovese – A must for pesto. Large, bright green leaves excellent for “insalata caprese”. Slow to flower

Basil, Sweet – Variety prized for pesto. Harvest frequently for continued fresh growth.

Basil, Sweet Thai- Flavorful garnish for sweet dishes, drinks, salads, soups, pasta and desserts. Intense, spicy basil with notes of clove and anise.

Basil, Siam Queen- Tender and more intensely flavored than sweet basil. Highly aromatic, licorice-basil aroma holds better at high temps than other basil. Use for Thai or Italian recipes.

Basil, Lemon- Lemony aroma and flavor is great for tea, chicken, fish, vegetables and herb vinegars.

Basil, Newton - Classic basil flavor. Leaves up to 4"long on this Italian large-leaf type.

Basil, Dark Purple Opal - A beautiful and ornamental basil with Italian Basil flavor.