

BROOKE'S FAVORITE BASIL RECIPES

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FRESH CORN SALAD

A fantastic way to use fresh corn when it is in season in the summer.

5 ears of corn, shucked

1/2 cup small-diced red onion

3 tablespoons cider vinegar

3 tablespoons good olive oil

1/2 teaspoon kosher salt

1/2 teaspoon fresh black pepper

1/2 cup fresh basil leaves,
cut into thin slices

1. In a large pot of boiling water, cook the corn for three minutes. Drain and rinse with cold cold water.

2. When the corn is cool, cut the kernels off the cob, cutting as close to the cob as possible.

3. Toss the kernels in a large bowl with the red onions, vinegar, olive oil, salt and pepper. Just before serving, toss in the fresh basil.

TURKEY TEA SANDWICHES

Great for parties, cut the sandwiches into fingers right before you serve them.

3/4 pound good cream cheese,
softened

1/2 cup minced green onions,
(white and green parts)

1 loaf dense raisin-nut bread,
sliced thin

16 thin slices smoked turkey breast

1 bunch fresh basil leaves

1. For the scallion cream cheese: combine the cream cheese and green onion in an electric mixer. Barely combine on a slow speed.

2. For the sandwiches: (it works best to do this assembly style). Lay out the bread slices and spread one side of each slice with the cream cheese. Place a layer of turkey on half the slices. Place basil leaves on top of the turkey (about 3 or 4 leaves per sandwich). Top with the other slice of bread, cut into fingers, and serve.

serves 8 to 10



LEANNE'S PASTA

Chicken pasta, with sun dried tomatoes, mushrooms, and basil in a cream sauce.

1 lb. penna pasta – cooked
(save 1 cup pasta water for later)

1 cup hot water

1/2 cup smoked sun dried
tomatoes, julienned

2 cubes chicken bouillon
(equiv. to 2 tsp)

1 cup sliced mushrooms

3 garlic cloves

1/3 cup chicken broth

1 lb. chicken cut into 3/4" cubes

2 tablespoons fresh basil

2 tablespoons olive oil

2 cups half & half

2 tablespoons cornstarch

1. Combine in a small bowl the hot water, sun dried tomatoes and bouillon. Let sit for 15 minutes.

2. In a 12" skillet, sauté mushrooms, garlic, onion and chicken broth together for 3 minutes. Add olive oil and basil to the skillet and sauté chicken briefly.

3. Add the first mixture of sun dried tomatoes, cook 15 minutes covered.

4. Add the half & half mixed with cornstarch to the skillet, cook stirring until thickened. Add saved pasta water to thin sauce if needed. Pour over the pasta, and serve immediately.

BASIL, PEPPER, MOZZERELLA SANDWICHES

Serve these simple sandwiches right from the oven, cut into small 1 inch slices.

1 small french baguette
fresh mozzarella cheese
roasted red peppers (make your own or buy them at the store in a jar)
pesto (I like Trader Joe's brand)
olive oil

1. Split your baguette in half lengthwise, so you have two long sides. Spread a generous layer of pesto on one side of the baguette.
2. Slice your mozzarella into thin 1/4" slices (a serrated knife works well for this). Top the pesto with the sliced mozzarella. Add a layer of roasted peppers, spreading them out so they form a nice even layer across the bread.
3. Top with a little olive oil and add the top piece of bread. Wrap the whole sandwich in foil and place in a 400 degree oven for about 10-15 minutes, until the cheese has melted. Serve warm.



BISTRO CHICKEN PASTA SALAD

This recipe, with a loaf of good bread, makes a great summertime meal.

1/2 box bowtie or penne pasta
1 1/2 cups grape tomatoes, cut in half
4 ounces of feta cheese, crumbled
1/3 cup fresh basil, cut into thin strips
1/2 cup sun dried tomatoes in oil, chopped into small pieces
2 to 3 grilled chicken breasts, sliced
your favorite italian dressing

Toss all the ingredients together and chill for at least an hour. Top with a little extra fresh basil before serving.

BASIL PESTO

Or you can just go buy some at Trader Joes.

1 cup walnuts or pine nuts
Coarse salt and ground pepper
8 cups (4 ounces) lightly packed fresh basil leaves
2 garlic cloves, coarsely chopped
2/3 cup extra-virgin olive oil

1. Preheat oven to 350 degrees. Toast nuts on a cookie sheet until golden and fragrant, 8 to 10 minutes. Let cool.

2. Meanwhile, bring 4 cups salted water to a boil; add basil, and submerge with a spoon. Immediately drain in a colander. Rinse with cold water until cool, then pat basil completely dry in paper towels.

3. In a food processor, combine nuts, basil, and garlic; season generously with salt and pepper. Process until nuts are finely chopped. With machine running, pour oil in a steady stream through the feed tube; process until smooth. Use immediately, or freeze.

CHICKEN STUFFED WITH BASIL AND TOMATO

An easy summer dinner. Serve with a caesar salad and some crusty bread.

4 boneless, skinless chicken breast halves (about 6 ounces each)
1/2 teaspoon coarse salt
Freshly ground pepper
2 garlic cloves minced
1 tablespoon extra-virgin olive oil

FOR THE STUFFING

12 fresh basil leaves
2 beefsteak tomatoes, sliced

1. Butterfly chicken breasts: Starting on one long side, cut breasts almost in half horizontally (stop about 1/2 inch before reaching the opposite side). Open cut

breasts like a book. Sprinkle with salt and pepper. Transfer to a plate, and coat both sides with garlic and oil. Let stand 30 minutes.

2. Heat a grill or grill pan until medium-hot. Place 3 basil leaves on the bottom half of each opened chicken breast; top each with 2 slices tomato. Fold over other half of chicken breast, and secure with two toothpicks or short skewers.

3. Grill chicken breasts, turning once, until golden brown on both sides and no longer pink in the center, about 15 minutes. Place on a clean serving platter; garnish with basil.