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healthy recipes from our farm to your family

Stargazer Perennials Farm and Nursery, Summerville Oregon

Basil Lovers Salad Dressing

Basil is the quintessential summer herb! Don't relegate basil to just pesto and pasta. Basil is superb freshly picked and paired with cheese and organic tomato slices on sourdough bread! Basil Lovers Salad Dressing is a recipe that we use throughout the summer on a variety of salad mixes.

Once you start making your own salad dressings you will wonder why you ever settled for inferior grocery stores blends. To keep unused portions fresh, simply place in a glass bottle and store in the refrigerator for up to 5 days. You can find reasonably priced and artistically crafted salad dressing bottles at import stores. Try this salad dressing recipe with our Mesclun, Pear, Pecan and Gorgonzola Salad.

- 1 garlic clove, finely minced
- 1/8 teaspoon cayenne pepper
- 1 teaspoon Dijon mustard
- 1 tablespoon balsamic vinegar
- 1/4 teaspoon grated lemon zest
- Juice from 1 fresh lemon
- 1 small tomato diced
- 3 tablespoons basil chopped
- 1/4 cup virgin organic olive oil

In a blender or food processor, blend all ingredients except olive oil, salt and pepper. Slowly incorporate olive oil into other ingredients by pouring in a steady stream. Blend for 30 seconds. Add sea salt and fresh pepper to taste.

Recipe Variation: To vary this salad dressing recipe use 1/2 sweet basil and 1/2 lemon basil.

If you don't already grow your own basil, find out how easy it is with our growing organic herbs article. You can purchase organic basil seeds at our online country store for less than one package of store bought day-old basil.

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