



## **BASIL SALAD DRESSING**

Wash about 2 cups of basil. (I used three stems and left the leaves on for easier blanching.) Blanche for 2-3 seconds in boiling water and then quickly immerse in ice water. Remove the leaves and put them into a blender. Add about 1/2 cup of olive oil, 3-4 TBSP of red wine vinegar (more or less to taste), and 1/4 to 1/2 tsp salt. Pulse in the blender until smooth. Delicious over salad greens or even mixed in with pasta and fresh veggies as you would a pesto. Shake before using