

Frozen Basil Dollops



Have you ever found yourself with so much fresh basil that you do not know what to do with it? Well, this happened to me...my basil plants were so beautiful but we had to go for vacation and I knew that if I left them in the pots they would be all dead by the time we came home, so I desperately search in the internet for a solution. So here I am sharing with you what I found...an efficient and easy way to preserve fresh basil by creating a paste with a small amount of olive oil and freeze.





Place the clean and dried basil leaves in the food processor

Slowly drizzle olive oil or any oil of your preference into the processor's bowl with the basil leaves until a thick paste.

Once the basil and oil turns into a paste, turn the processor off and spoon on a silicone mate.

Place the basil in the freezer for a few hours or overnight until completely frozen.

Once the basil paste dollops are frozen, remove from the silicone mate and place them in airtight container in the freezer.

Now this frozen basil paste are ready for any of your favorite dishes!



I hope you enjoy this simple idea for storing basil.

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a colorful day!***