



Basil Infused Olive Oil

Yield – 1 ½ cups

Sprinkle over slices of fresh garden tomatoes. Pour over warm mashed potatoes. Serve as a dipping sauce with rustic hearth baked bread or focaccia. Drizzle over grilled fish or crab cakes. Toss into hot pasta with chopped fresh tomatoes, basil and pecorino cheese.

Salt

4 packed cups fresh basil, rinsed and dried

2 cup light-flavored olive oil

Pour oil into blender and add the herbs. Blend until finely chopped. Pour contents of blender into a shallow saucepan and bring to a simmer. Simmer for about 1 minute and allow to cool.

Pour contents through a fine mesh sieve and or strain through a coffee filter. Transfer to a clean bottle or jar and seal tightly until ready to use. Store refrigerated.





Sausage & Cabbage Soup

2 quarts chopped/shredded fresh cabbage
1 ½ quarts chopped fresh carrots
1 ½ quarts chopped fresh celery
1 ½ quarts chopped fresh onion
2 1/2 lb box fresh Italian sausage
1/3 cup minced fresh garlic
½ Olive oil
1 TBS Fennel seeds
Fresh dill to taste
S&P

Brown sausage in a bit of the olive oil, season with salt & pepper, and break up into small pieces, Remove from pot and add the garlic, cabbage, onions, celery and carrots. Add a bit more oil, season with salt and pepper, and saute until veggies are just beginning to get tender. Add veggie stock to cover and simmer gently. Season to taste with a generous amount of dill and salt and pepper to taste. Serve hot.

Servin' & Preservin'
LOCAL FLAVORS 