

OCIMUM BASILICUM

Basil

Basil is a warm weather crop that does best in full or partial sunlight and can be harvested after 5 weeks.

We grow our seedlings in a natural substrate. This growing medium holds water and provides air space to promote healthy root development. Transplant the cube directly into potting mix. Attempting to remove the seedling from the cube will cause root damage.

HARVEST

- Harvest by snipping a stem just above the point where two large leaves meet.
- Make sure to pick the leaves regularly to encourage growth.
- Harvest before the plant flowers. If you can't, just pinch off the flowering portion. Don't throw them out - basil flowers are edible!
- Be sure to harvest only up to 2/3 of the plant so that it can continue producing.
- In addition to sowing basil from seed, a cutting of basil will easily root when placed in water. Select a 4" section of basil that has not yet flowered. Roots will form within a week.

PRESERVE

- **Dry** / Air-dry basil leaves whole, then crumble and store.
- **Freeze** / Chop basil and add enough water or oil to coat the leaves (consistency of a thick paste). Transfer mixture to ice cube trays or freezer bags.

HOW TO USE BASIL

- Create basil ice by freezing a whole leaf in your ice cube tray
- Use as a garnish in cocktails
- Salad dressings
- Pesto
- Basil salt
- Basil ice cream
- Salads
- Find more [basil recipes here](#).

ROTATE

Turn your plants around once a week so other leaves can get sun.

HOT TIP

Basil loves sunlight and heat. Put it in the warmest spot in your home.

CARE



SOIL

Basil does its best in well-drained, moist soil with a neutral pH.



SUNLIGHT

Grows well in warm environments that get about six hours of sun each day.



WATER

Give basil water when the soil is dry. Water the plant at its base and not on leaves.



LOCATION

- Window ledge
- Fire escape
- Kitchen countertop