

How to care for your basil plant

1. Keep your basil plant in a sunny spot in your garden. Move it inside to a sunny windowsill when the temperature gets below 40 degrees Fahrenheit.
2. Water regularly, but do not allow the soil to remain saturated. Repot or transplant if the soil is not well-draining.
3. Fertilize 1 to 2 times a month with a liquid plant fertilizer. Any well-balanced fertilizer will do, but avoid those designed to increase blooming.
4. Trim often by pinching center leaves. This will not only give you a tasty addition to your recipes, but it will also help your plant to stay productive longer.
5. Remove any flower stalks. Once basil starts to bloom it will put all of its energy into flowering instead of growing leaves.
6. Water when the soil is dry. Basil, like many herbs, prefers conditions on the dry side.

Oregano Roasted New Potatoes Recipe

2 pounds Small new potatoes, cubed

2 T Lemon juice

1 T Olive oil

¼ t Salt

¼ t Ground black pepper

Directions

Preheat the oven to 425°F.

Place the potatoes in a large bowl, sprinkle with the lemon juice, and toss to combine.

Pour the oil into a shallow baking dish just large enough to hold all the potatoes in a single layer.

Place the dish in the oven for 2 minutes to heat the oil.

Add the potatoes and stir to coat.

Bake for 15 minutes.

Turn the potatoes and mist with no-stick spray.

Bake for 20 minutes.

Spray again and toss with the oregano.

Bake for 5 to 10 minutes, or until the potatoes are browned on the outside and tender when tested with a sharp knife.

Sprinkle with the salt and pepper.

Sour Cream and Chive Rolls

1 c sour cream

1 teaspoon salt

½ c white sugar

½ c butter, melted

2 packages active dry yeast

2 eggs, beaten

4 cups all-purpose flour

¼ c chopped fresh chives

½ c warm water (110 degrees)

Directions

1. In a small saucepan, heat sour cream until very hot. Add salt, sugar, and melted butter. Cool until lukewarm.
2. In a large bowl, dissolve yeast in warm water. Mix in sour cream mixture, eggs, flour, and chives. Cover, and refrigerate overnight.
3. Preheat oven to 375 degrees F (190 degrees C). Grease baking sheets or line them with parchment paper.
4. Divide dough into 4 parts; shape each piece into a ball. Cover dough rounds with plastic wrap when not working with them.
5. Roll a ball into a 10-inch circle. Let dough rest while you roll out another circle. Cut first circle into 12 thin pie-shaped pieces. Starting at the wide end, roll up each triangle, ending with the point. Curl the edges in toward the point. Place point-side down on prepared baking sheets. Repeat with remaining dough. Allow crescent rolls to rise until doubled in size, about 30 minutes.
6. Bake in preheated oven until golden brown, 12 to 15 minutes.