



# 1840 Farm

BASIL MAYONNAISE

# A NOTE ABOUT OUR RECIPES

The recipes we share have been made many times here at the farmhouse. In all cases, I have made them at least three times, adjusting them along the way if needed. Then I make them once or twice in their final form to make sure that the results are delicious and consistent.

My family members step in and make the final recipe to make sure that they are easy to understand and follow. Our Farmhouse Kitchen Recipe Testers are invited to make them and share their ideas and suggestions with us. Once they pass those tests, they are ready for you to give them a try.

We do our very best to ensure that there are no mistakes, omissions, or typos in our recipes. We're not perfect, so every once in a while, we miss something. We hope that you'll let us know if you find one so that we can make a correction and improve the recipe.

I believe that there's no "right" way to make a recipe, just my way and your way. I hope that you'll use our recipes as a guide to help you find your own unique way to make each one. Or, if you prefer, you can follow the recipe without making any changes.

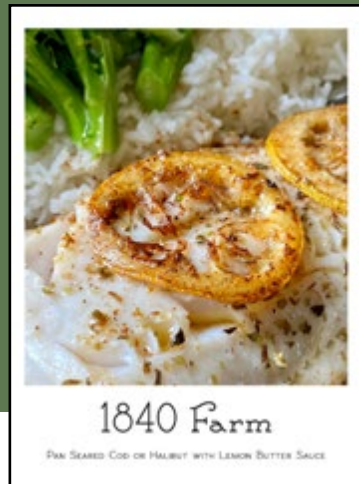
Substitute ingredients to meet your dietary needs and preferences. Use the kitchen equipment you have on hand even if it differs greatly from what I use. Modify the instructions if it suits you or if you simply find an easier way to achieve the same result.

I hope that you'll tell me about the adjustments you make and how our recipes work for you in your kitchen. Your comments will help me to improve our recipes which makes it easier for other readers to create them successfully in their own kitchens.

I can't wait to hear what you think of this collection of recipes!

You might also enjoy the digital recipe booklets for these recipes.

Click on a photo to view these Farmhouse Friend exclusive recipes on our blog.



# RECIPE NOTES

I'm a tinkerer by nature. I am forever imagining ways that I can improve a recipe or remove unnecessary steps from the instructions. I'm also prone to deciding on a whim to adjust a recipe to fit the ingredients I happen to have on hand in the pantry and refrigerator.

My want to be nimble in the kitchen leads to me making notes on nearly any recipe I make no matter how many times I have made it. Perhaps I learned this from my grandmother who would make handwritten notes on recipes she clipped from the local newspaper. She would write, "tastes good", "looks beautiful", or "needed more time in the oven" on those recipes so that she could use her own notes as her guide the next time she made it.

I still have her recipes in the recipe box I made for her when I was about ten years old. There's something about her handwritten notes that make them feel like a bit like a time capsule of my childhood and part of the cultivation of my lifelong love of baking. I hope that my children will feel the same way about my handwritten recipe notes. I also hope that you'll make your own notes and make changes to my recipes to make them uniquely your own.

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This is really more of an idea or a method than a recipe as the proportions can easily be adjusted to suit your tastes and what you have on hand. It's just a simple idea but it transforms a sandwich, BLT, or burger into something extraordinary. By blending fresh summer basil into mayonnaise, you can create a delicious and flavorful spread for whatever sort of sandwich you are making, especially if that sandwich has a thick slice of ripe tomato on top.

You can add a bit of fresh cracked pepper to your mayo if you like and a dash of salt if you feel that it is needed. If you have other fresh herbs in your garden, make your own blend and create your own delicious mayonnaise.

During the height of tomato season, I usually stick with basil because it is such a perfect combination for a sandwich that has a thick slice of tomato perched on top. I always have an abundance of basil during that time of year and I seek out new ways to enjoy it. Of course, I have been known to substitute tarragon for the basil and add a splash of fresh lemon juice for good measure especially when the sandwich could use a bit of brightness and acidity.



# BASIL MAYONNAISE

*For me, the BLT is the sandwich of summer. I look forward to those ripe thick sliced tomatoes on top of lightly toasted bread with lettuce and mayonnaise all year long. While a BLT is near perfection on its own, adding Basil Mayonnaise can turn a BLT into a symphony of summer flavors.*

Makes: ½ cup

Prep Time: 10 minutes

Total Time: 10 minutes

## Ingredients

½ cup mayonnaise

1 tablespoon fresh basil, chiffonade

## Instructions

This recipe is more of an idea than a recipe. It can be adjusted to suit your dietary needs, preferences, and the ingredients you have on hand. Add more or less of one ingredient, substitute where you see fit, and make it exactly how you like it.

I like to prepare basil by chiffonade. While that sounds like a very fancy preparation, it is quite simple. The word sounds fancy, but it merely means that you slice the delicate leaves of the basil into thin ribbons.

Chiffonade works very well for leafy greens and herbs, especially when they are delicate like basil. If handled roughly or sliced with a dull knife, basil leaves will bruise, blacken, and release the oil that gives them their trademark flavor. They're still perfectly edible in that condition, but much less beautiful.

In a small bowl, add the amount of mayonnaise you would like to blend with your basil. I find that this mayonnaise can be kept for a few days in the refrigerator, so I often make up ¼ to ½ cup so that I have a bit in the fridge should I decide to make a BLT or sandwich on a whim.

Add the thin ribbons of fresh basil to your mayonnaise and stir it to combine. The more vigorously you stir, the more the oils from the basil will infuse the mayonnaise with their flavor. At this point, you can use your mayonnaise as is or you can choose to flavor it with freshly cracked black pepper, a bit of salt, or a dash of lemon juice.

If you find yourself with a bit of this mayonnaise left over, you can add a little buttermilk and a dash of apple cider vinegar to transform it into a quick creamy basil salad dressing.



To slice your basil chiffonade, remove washed leaves from the stem and stack a few leaves on top of each other.



Take the stack of leaves and gently turn the edge closest to you up and over on itself. Roll the basil into a long, tight tube.



Hold the tube with one hand as you slice the tube of basil into thin strips.



Use your fingers to separate the strips and fluff them up into a pile of basil ribbons.

YOU CAN LEARN MORE ABOUT THE INGREDIENTS AND EQUIPMENT USED TO CREATE THIS RECIPE IN THE FARMHOUSE KITCHEN BY CLICKING HERE OR USING THE QR CODE.





#### MY FAVORITE WAY TO PRESERVE FRESH BASIL

1. Harvest basil from your garden or farmer's market at its prime. Gently wash the leaves and dry them.
2. Slice the fresh basil leaves. I like to slice them chiffonade.
3. Fill the mini ice cube mold half full with the basil ribbons. Pour enough olive oil over the basil to fill each space two thirds full.
4. Carefully transfer the tray to the freezer and allow it to freeze completely. As the oil freezes, it will turn white or off-white in color.
5. After the basil and oil cubes are frozen solid, turn them out of the tray. Transfer the cubes to a freezer bag for long-term storage.
6. When needed, simply add a cube or several to the dish. As the frozen oil melts, the basil will warm and release the fresh flavor and scent of the basil along with a beautiful dose of bright green color.



It might seem too easy, but you can freeze cherry tomatoes for long term storage without needing a boiling pot, canning jars, or spending the day in the kitchen processing tomatoes. The whole process takes minutes and preserves the bright color and fresh flavor of summer tomatoes.

I know that most people preserve tomato season by canning diced tomatoes. I have found that cherry, grape, and small salad sized tomatoes are ideally suited for long-term storage in the freezer. There's no need to blanch or peel the tomatoes. I don't need to stand over a boiling pot of water on a hot summer day.

The process is amazingly simple. Wash your tomatoes, remove any stems, and allow them to air dry before freezing them in a single layer on a baking tray overnight. I like to line the tray with a piece of freezer paper to ensure that they don't stick. Once they are frozen solid, I transfer them to freezer bags and store them for use during winter.

The little frozen orbs can be added to pasta sauces, soups, stews, and any dish that calls for tomatoes straight from the freezer. Or, if you prefer, you can remove them from the freezer for canning on a crisp fall day. No matter how you choose to use them, you'll be so glad that you have them tucked away in the freezer.



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