

# Fabulous Fall Containers

August 28, 2010

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## **Tomato, Fresh Mozzarella & Basil**

A few garden tomatoes  
1 pkg. fresh Mozzarella  
Handful Basil, chopped  
Salt  
Olive Oil

Slice tomatoes about 1/2 in. thick, sprinkle lightly with salt. Top with slice of fresh mozzarella. Sprinkle with chopped basil. Drizzle with Olive Oil. (Best when tomatoes are in season)

## **Orange Basil Cookies**

1/4 c. butter  
8 oz. cream cheese  
1 egg yolk  
1 T. orange juice  
1 t. grated orange peel  
1 box yellow cake mix  
1 T. orange extract  
1 c. raisins (optional)  
1/2 c. chopped pecans (optional)  
4 T. fresh basil

Mix butter, cream cheese, egg yolk and juice together. Add dry cake mix and rest of ingredients. Chill dough. Bake on a buttered cookie sheet at 350 degrees for 10 minutes. Makes about 5 dozen.

## **Basil Lime Fizz**

2 T. basil syrup  
2 T. lime juice  
Chilled sparkling water or club soda

Pour the syrup and lime juice into the bottom of a 12- oz. tumbler. Fill the glass about 2/3 full with ice. Pour the sparkling water as you stir with a spoon.

## **Basil Syrup**

(3/4 cup)  
1 and 1/2 cups basil leaves  
1/2 sugar  
1/2 cup water  
1/8 t. baking soda

First blanch the basil leaves. Plunge them into a small pot of rapidly boiling water for 10 seconds, then drain and plunge them into a small bowl of ice water. Drain again and gently squeeze the excess water from the leaves.

Puree the blanched basil in a blender with the sugar, water, and baking soda until you have a dark green liquid, about 30 seconds. Pour the syrup through a fine strainer, stirring with the back of a spoon to help push it through. Keeps for 2-3 days in refrigerator.