

Easy Basil Sauce - A Fresh, Freezer-Friendly Burst of Herb Flavor

Easy Basil Sauce - Herbaceous, Garlicky Goodness in Every Jar



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INGREDIENTS

200 gm fresh basil tips (top 2-3 inches of the plant)

12 garlic cloves

430 gm olive oil (divided)

1 teaspoon salt

Ingredient Notes & Tips:

Basil: Use just-picked basil for best flavor. If rinsed, pat it dry thoroughly to avoid water content in the sauce.

Olive oil: Go with a high-quality extra virgin for maximum richness and preservation.

Garlic: Use fresh, firm cloves. You'll split them between batches for balanced flavor.

Salt: Enhances the basil's brightness and helps stabilize the mixture.

How to Make Easy Basil Sauce:

Step 1: Harvest Your Basil:

Step 2: Prep Your Ingredients:

Step 3: Start Blending:

1 cup olive oil

1/2 of the basil (100 gm)

1/2 teaspoon salt

6 garlic cloves

Step 4: Jar It Up:

Step 5: Repeat & Freeze:

Tips for Success:

Use clean, dry jars to prevent spoilage.

Don't skip the oil topping-it acts as a seal and prevents oxidation.

Blend in small batches for best texture and even distribution.

Label your jars with the date for easy tracking.

How to Use Basil Sauce:

Drizzle over Instant Pot Lasagna

Spoon onto grilled chicken, steak, or seafood

Mix into soups or gumbo for a bright pop

Use as a base for pizza or flatbread

Swirl into eggs, polenta, or creamy pasta

Serve alongside sheet pan quesadillas as a dipping sauce

Storage & Freezer Tips:

Fridge: Use within 5-7 days. Always top with a layer of oil to preserve freshness.

Freezer: Store for 8-12 months. Thaw in the fridge or at room temperature before using.

Portion tip: Freeze in ice cube trays, then transfer to a bag for easy single-use servings.

DIRECTIONS

1. Step 1: Harvest Your Basil: Pick the tender top 2-3 inches of your basil plants in the morning when the oils are most concentrated. You'll need about 200 gm total.
2. Step 2: Prep Your Ingredients: Peel all 12 garlic cloves and measure out your olive oil. Divide the basil and garlic into two batches-this makes blending easier and keeps the consistency smooth.
3. Step 3: Start Blending: To your blender, add:
4. 1 cup olive oil
5. 1/2 of the basil (100 gm)
6. 1/2 teaspoon salt
7. 6 garlic cloves
8. Pulse to break down the leaves, then puree for 20-30 seconds until smooth.
9. Step 4: Jar It Up: Pour the mixture into 4 oz jars, leaving about 1/4 inch of headspace. Top each jar with a thin layer of olive oil to seal in freshness.
10. Step 5: Repeat & Freeze: Repeat the process with the remaining ingredients. Once filled, label the jars and freeze them. These will keep for 8-12 months.
11. Tips for Success: Use clean, dry jars to prevent spoilage.
12. Don't skip the oil topping-it acts as a seal and prevents oxidation.
13. Blend in small batches for best texture and even distribution.
14. Label your jars with the date for easy tracking.
15. How to Use Basil Sauce: This basil sauce is incredibly versatile. Here's how I love to use it:

16. Drizzle over : Instant Pot Lasagna
17. Spoon onto grilled chicken, steak, or seafood
18. Mix into soups or gumbo for a bright pop
19. Use as a base for pizza or flatbread
20. Swirl into eggs, polenta, or creamy pasta
21. Serve alongside sheet pan quesadillas as a dipping sauce
22. Storage & Freezer Tips: Fridge: Use within 5-7 days. Always top with a layer of oil to preserve freshness.
23. Freezer: Store for 8-12 months. Thaw in the fridge or at room temperature before using.
24. Portion tip: Freeze in ice cube trays, then transfer to a bag for easy single-use servings.
25. More Recipes You'll Love: If this sauce gets your creative kitchen juices flowing, check these out:

SWAPS & NOTES

& Tips Basil : Use just-picked basil for best flavor.

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Olive oil : Go with a high-quality extra virgin for maximum richness and preservation.

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-basil-sauce-a-fresh-freezer-friendly-burst-of-herb-flavor/>