

Freezing parsley is a great way to preserve the often abundant harvest one can get from this biennial herb (not to mention its earthy flavor). There are two easy ways to freeze parsley:

**1. Simply double-bag the parsley, pushing out as much air from the bags as possible, and pop it in the freezer.** Snap off the leaves you want to use (frozen parsley is best used in things where its appearance is not of paramount importance - that is, it works better in dishes than used as garnish).

**2. Whirl the parsley in a blender with enough water or olive oil to make a thick puree. Freeze this in small covered containers or in a clean ice cube tray.** Once frozen through, transfer the parsley cubes to a sealable plastic bag for long-term storage. Plop a parsley cube directly into soups or stews for a burst of fresh herb-iness as the mood strikes you.

## Freezing Basil

### How to Freeze Basil

Freezing basil is a great way to preserve its deep, unique flavor to enjoy in the depths of winter when its taste brings to mind happy thoughts of summer gardens.

Unlike other green herbs which suffer little from freezing, basil requires one extra step if you want it to emerge from the freezer as green as it was when it went in: [blanching](#). Simply bring a pot of water to a boil, dip the basil leaves in for 30 seconds, drain the basil, and squeeze out as much liquid as you can (rolling it in a clean kitchen towel does a lovely job, but so, too, do a pair of strong hands).

At this point you can simply double-bag the basil, pushing out as much air from the bags as possible, and pop it in the freezer. I prefer, however, to whirl the basil in a blender with a bit of olive oil to make a thick puree. Freeze this in small covered containers or in a clean ice cube tray (once frozen through, transfer the basil cubes to a sealable plastic bag for long-term storage).

If your favorite way to use basil is in [pesto](#) - go ahead and make the pesto when the basil is fresh and freeze the pesto itself. You'll be glad you did on the snowy/rainy night in November when traffic getting home is a bear and you're in need of a delicious but extremely easy dinner!

I thought the nifty lil' frozen herbs at Trader Joe's were genius....until I read the label on the cilantro. Soybean oil, modified starch, dextrose! I wanted to cry. How could something so simple be full of so much crap? After breathing into a paper bag to stop hyperventilating, I put on my big girl pants and decided that my conveniently chopped and cubed herbs were not lost forever. I'd just have to do it myself and honestly it will mean less waste when my fresh herbs are getting a little not so fresh looking.

The technique is easy and frankly it is great when you have lots of left over basil, cilantro, chives.....so, let's get to it.

Equipment: Food processor (a blender might work – try it and let me know), ice cube trays or wax paper

Ingredients: Herbs to be frozen, olive oil as an emulsifier.

Technique: Trim the leaves from the stems if necessary...here I trimmed my cilantro, washed it and spun it dry in the salad spinner.

Place herbs in your food processor and add just a little olive oil. Pulse to puree into a paste. If the mixture looks dry add a bit more olive oil. Use a 1 tsp. measuring spoon and spoon into clean ice cube trays or onto a sheet of wax paper. Freeze

Once frozen you could pop out your herb-cicles and put them into freezer quality storage bags. Label and date the bag and use at your convenience