

Why not use sorrel in your pesto production?

Less work	Sorrel leaves are larger than basil, thus reducing work associated with processing. Sorrel leaves can measure 5-10” in length while most basil leaves are 2-3” long.
Faster	Some types of basil require manual leaf removal from the branches. Sorrel grows without branches, thus reducing processing time.
Locally Available	Sorrel can be grown in California 12 months per year. Basil from California is usually only available 3-6 months per year.
Better Storage	Basil is a very fragile herb. Exposure to low temperatures will often result in chilling injury shown as black spots on leaves. Sorrel can be stored for long periods with normal refrigeration, without any issues.
No lemons needed	Sorrel has a lemony taste. That means you don’t need to add lemons, further saving you money.
Price competitive	Price is usually similar or less expensive per lb.

Thank you for exploring the use of sorrel in your pesto recipes. We’ll be back in touch in a few weeks to find out how your pesto turned out and get feedback from you. In the meantime, if you have any questions, please contact David Ceaser at (510) 978-1347 or farmer@gsvfarm.com.

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