

Living Local Recipe #39

Pesto

by Robert L. Hall, CCP



- 1 lb. Whole leaf fresh basil
- ¼ cup Freshly grated parmesan cheese
- ¼ cup Pine nuts (roasted in oven for 5 min)
- 1-3 cloves Fresh garlic, to taste
- ½ cup Extra virgin olive oil
- Salt, pinch

Add all ingredients but olive oil to a food processor and pulse until coarsely chopped. With the processor running, drizzle the olive oil, a little at a time, until a paste forms. Store in an airtight container in the refrigerator. Spread on bread or use as a condiment.