

From Tricia Bradberry
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Basil Pesto

INGREDIENTS

3 cups fresh basil leaves (tightly packed), gently rinsed and dried
1/2 –3/4 cup freshly grated Parmesan cheese
2/3 cup (or more) extra virgin olive oil
1/2 cup pine nuts (or walnuts or pecans) (I toast mine for a few minutes in the oven)
4-6 cloves garlic (I use big cloves)
2-3 Tablespoons freshly grated Romano cheese (or just more Parmesan)

METHOD

Combine the basil, pine nuts, garlic, and cheeses in food processor and pulse a few times. Slowly add the olive oil in a constant stream while the food processor is on. Stop to scrape down the sides of the food processor with a rubber spatula. Blend to desired consistency (some like it chunkier and others like it nearly pureed), adding more olive oil if desired.

Be sure to store in air tight container as the pesto will turn dark exposed to air. It doesn't affect the flavor. May be frozen for many months or stored in refrigerator for 2 weeks.

Makes ~ 2 cups

Serve with crackers of your choice (I prefer whole wheat), pita chips, or sliced baguette. Also great over pasta or on a sandwich in place of mayonnaise.