

Pesto



Ingredients

12 fl. Oz. olive oil
3 oz. pine nuts, toasted*
6 oz. fresh basil leaves, large stems removed
1 tbsp. chopped garlic
¼ cup freshly grated parmesan cheese
salt and pepper

Procedure

1. Place one third of the olive oil in the blender or food processor and add the garlic, cheese and toasted pine nuts.
2. Blend or process until almost smooth. Add the basil leaves. While the machine is running, add remaining olive oil, and blend a few seconds to incorporate. Season to taste with salt and pepper.
3. To keep the top from turning brown while storing, drizzle a little olive oil over the pesto before it is stored in the refrigerator.

*To toast nuts, place them on a sheetpan and place into a 350°F oven for about 5-7 minutes, or until they are lightly brown, and fragrant. Stir as necessary.

Makes 3 cup approximately.

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