Pesto



Ingredients

12 fl. Oz. olive oil

3 oz. pine nuts, toasted*

6 oz. fresh basil leaves, large stems removed

1 tbsp. chopped garlic

½ 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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