



## Pesto

- 2 cups basil leaves, packed into measuring cup
- 3 cloves garlic, peeled
- 7 T. olive oil
- 1/4 cup pine nuts (you could also use walnuts)
- 1/2 t. salt
- 1/4 cup finely grated Parmesan cheese

1. In a food processor or blender, place the basil leaves. Start the machine and drop in the garlic cloves. Let the machine continue to run until the mixture is smooth.

2. Continue to let the machine run and drizzle in the olive oil. Then add the pine nuts, salt and Parmesan cheese. Scrape down the bowl and process until smooth.

3. The pesto can be kept in an airtight container, covered with a thin layer of olive oil and refrigerated for up to four days or frozen in ice cube trays (each well containing 2T. of pesto). If freezing, once the pesto cubes are frozen solid, remove from tray and place in freezer bag. When needed, take out as much pesto as needed. For soups, drop pesto cubes right into the soup as it's cooking. For other dishes and breads, put pesto cubes in a bowl and let defrost or microwave on 30 second bursts until softened.