

Basil Pesto

INGREDIENTS

- 4 cups basil leaves no stems
- ¼ cup pine nuts or walnuts
- 4 cloves minced garlic
- 1 cup olive oil
- 1 cup freshly grated Parmesan

INSTRUCTIONS

1. Combine basil leaves, pine nuts, and garlic in food processor and process until finely minced.
2. With machine running, slowly drizzle in oil and process until your mixture is smooth.
3. Add cheese, and process very briefly (too much friction will melt the cheese).
4. Pesto is ready to eat! Stir into your favorite hot pasta.
5. Store leftover in a glass container in refrigerator or freezer.