

Fresh Basil Pesto



Makes 1-2/3 cups

2 cups packed fresh basil leaves

½ cup pine nuts (optional: toasted)

2/3 cup olive oil

2 large garlic cloves

¾ cup freshly grated Parmesan &/or Romano

Making Pesto using a food processor:

1. Blend basil and Garlic until fine. Scraping bowl as necessary.
2. Add pine nuts and cheese.
3. With machine running add olive oil in a slow steady stream.
4. Serve immediately, or seal in container topped with olive oil, refrigerate for 3 months, or freeze. Thaw to room temperature before using.

Making Sauce with pasta:

1. For one pound of pasta melt ½ cube of butter.
2. Add ½ cup of milk (½ & ½ or cream), keep warm.
3. Add pasta, mix and heat pasta.
4. Remove pot from heat, add 6-10 ounces of pesto and mix together.
5. Optional: Top with more cheese.