

Homemade Pesto

INGREDIENTS:

- 1 cup basil (or ½ cup basil, ½ cup spinach or other greens)
- ¼ cup pine nuts (check the bulk foods section of your grocery store)
- ¼ cup olive oil
- 2 cloves garlic
- 3 tbsp. parmesan cheese

INSTRUCTIONS:

Add all ingredients except cheese to a food processor and pulse until smooth. Add cheese and process just enough to combine. Don't worry too much about exact measurements – just taste as you go along! Store in the fridge or freezer; we keep half in the fridge and freeze the other half to use later. If you won't be using the pesto right away, you may want to add the cheese just before serving to help the pesto last longer.

ADJUSTMENTS:

- For a milder pesto, use half basil leaves and half spinach leaves. (We do this mostly because spinach is a lot cheaper than basil.) Other greens may also be used.
- Try toasting the pine nuts, roasting the garlic, or using pecorino cheese instead of parmesan for a more gourmet flavor.
- Add a tiny amount of salt and/or lemon juice to enhance the flavor. (You don't want to taste the salt or lemon juice; you just want them to bring out the flavor of the other ingredients.)

RECIPE IDEAS:

- Add pesto to a toasted ham & Swiss baguette.
- Top crostini with pesto and fontinella cheese for a delicious appetizer.
- Add pesto to pasta with a little bit of olive oil; serve with chicken alfredo or chicken parmesan.