

Fresh Basil Pesto

INGREDIENTS

- 2 cups basil, packed
- Parsley
- 1/4 cup pine nuts or walnuts
- 3 cloves garlic
- 1/4 cup olive oil
- 1/4 cup parmesan cheese

TIPS

- Basil (A handful? How many are you feeding? 2 packed cups is generally good for a pound of pasta or to spread on a large pizza)
- Maybe you can throw in a handful of parsley?
- Garlic (3 cloves? 4 cloves? 8 cloves? How much do you like garlic?!)
- Pine nuts or walnuts, BLACK walnuts!?! (1/4 cup more or less)
- Olive oil (start with 1/4 cup)
- Parmesan cheese (start with 1/4 cup)
- Throw the basil, parsley(?) garlic, nuts and olive oil into a food processor and pulse until you have a rough paste.
- Transfer the paste to a bowl and stir in the cheese.

DIRECTIONS

1. Combine the basil, parsley, garlic, nuts and olive oil into a food processor or mortar and pestle and pulse or muddle until you have a rough paste.
2. Transfer the paste to a bowl and stir in the cheese.

TIPS

- Keep in mind, the type of basil you choose can affect some of the other ingredients you add. With so many basil varieties to choose from, this is a dish that offers unlimited potential. Cinnamon basil with black walnuts? Lemon basil with pecans?
- The type and amount of garlic used will affect the pesto.
- Pine nuts are the go-to nut for pesto, but, as suggested, this is a place wide open for your exploration.
- Likewise, Parmesan cheese is the standard, but there is a whole world of hard white cheese such as Romano, Asiago, and Grana Padano to name a few that can go well here.
- Also, if you decide to add a little parsley to this recipe as suggested, you can easily grow this in your indoor garden!