

7. HOMEMADE PESTO

Submitted by:
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Total Time:

15 min

Ingredients

- 1/4 cup walnuts
- 1/4 cup pine nuts (you can use 1/2 cup of only walnuts or pine nuts if you want)
- 3 tablespoons chopped garlic (6-9 cloves)
- 5 cups fresh basil leaves, packed
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 cup good olive oil
- 1 cup freshly grated Parmesan Cheese

Instructions

- Process the nuts and garlic in a food processor for 30 seconds.
- Add the basil leaves, salt and pepper.
- With the processor running, slowly pour the olive oil in and process until the pesto is finely pureed.
- Add the Parmesan and puree for a minute.
- Serve, or store the pesto in the fridge or freezer with a thin film of olive oil on top.

Notes

This is a favorite at family gatherings. I make several batches over the summer and early fall and store them in the freezer. Then when we have family events, I take it out the night before and grab a fresh loaf of french bread from the store and I have my dish ready to go! Also, can make a great meal for lunches for the week. Mix some pesto with penne, grape tomatoes cut in half and bite size pieces of fresh mozzarella and a little grated parmesan. Just watch out for the garlic breath!

