



Asian Emerald Pesto

This pesto uses the flavors intrinsic to Asian cooking to lend a new taste sensation to dinner!

Ingredients:

- ¼ cup of mint leaves, tightly packed
- ¼ cup cilantro, tightly packed
- 1 ½ cups red basil or Thai basil leaves, tightly packed
- ¼-1/3 cup peanut oil
- ½ cup peanuts, toasted
- 2 small fresh Thai green chilies or 1 Serrano chili
- 1 T. gingerroot, coarsely chopped
- 4 large garlic cloves
- 1 ½ tsp. salt
- ½ tsp. black pepper
- 1 tsp. sugar
- 3 T. fresh lime or lemon juice
- Fresh chives cut in 1 inch lengths and chive blossoms, separated
- Toasted Sesame Seeds
- 1 lb noodles, cooked

Method:

1. Wash, dry and remove the leaves from the herb stems. Measure and place the herbs in a bowl and set aside.
2. To toast peanuts, heat a dry skillet (no oil) over medium heat. Add your peanuts and toast, shaking occasionally to prevent burning. When the peanuts have a great aroma, remove from heat and put in a small bowl to cool.
3. In a food processor or blender, blend the peanuts to a rough paste. Add through the feed tube, the garlic, chilies and ginger as the blades run. Process for a minute or so. Add the herbs and a little of the oil, process or blend well. Add salt sugar, juice and process or blend until the herbs are finely minced.
4. Transfer mixture to a bowl and stir in the remaining oil. Serve with warm or room temperature noodles tossed in or let each person to add sauce as desired.
5. Garnish with cut chives and chive flowers. Store extra pesto in the refrigerator with a little oil over the top for a week or so. Makes about 2 ½ cups pesto.

Recipe from NuCulinary